

ACCURATE TRAY SERVICE

WHY?

1. To ensure patient satisfaction and safety.
2. To promote efficiency of diet hosts
3. To manage energy by eliminating errors.



WHAT WILL THIS HELP?

1. Decrease patient exposure to allergens.
2. Help diet host and ticket communication.
3. Decrease time devoted to checking trays, if they are set up correctly.

HOW SHOULD A DIET HOST SET UP A TRAY?

1. Ticket on edge and fully exposed to see full order.
2. Food tray in the middle.
3. Drinks in top right corner, dessert in bottom left corner.
4. Diet packet, silverware and condiments in bottom left corner.



EXAMPLE OF CORRECT TRAY