

Technology to Improve Patient Satisfaction and Outcomes

Margaret Dittloff, MS RD Hawaii Dietetic Association Meeting May 5, 2011





Learning Objectives

- Understand how nutrition informatics is impacting dietetics practice in hospitals today
- Identify how current technology trends are influencing food & nutrition system implementations
- Utilize computerized food and nutrition management systems to support innovative ways to increase patient satisfaction and improve patient outcomes.

Learning Codes:

1065 - Informatics (New!)

8018 - Environmental, agricultural and technologic influences on food systems

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Nutrition Informatics

"The effective retrieval, organization, storage, and optimum use of information, data, and knowledge for food and nutrition related problem solving and decision making. Informatics is supported by the use of information standards, information processes, and information technology."

(ADA Nutrition Informatics Work Group, 2007) Adapted from the definition of biomedical informatics in Biomedical Informatics by Shortliffe & Cimino Springer Science & Media 2006

Nutrition Informatics

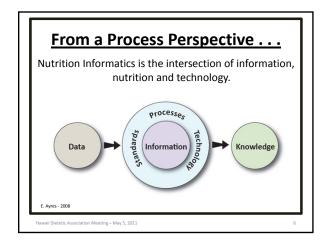
140 Characters or Less...



"The intersection of information, nutrition, and technology."

(ADA Nutrition Informatics Committee, 2010)

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Key Drivers of Change in Health Care

- Health Information Technology
 - Implementation and adoption of Electronic Health Records (HITECH Act & Meaningful Use Regulations)
 - Health information exchange to achieve improvements in healthcare
 - Standards for Interoperability
 Health Level Seven & other Standar
 - Health Level Seven & other Standards Development Organizations
- Technology explosion
 - Mobility & Access—New devices, new methodologies

Anything really is possible!





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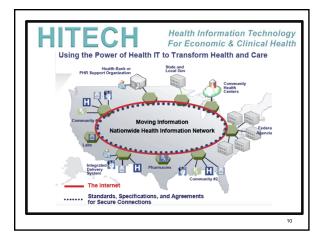


'Meaningful Use' Regulations

Criteria established for Medicare- and Medicaid-participating providers and hospitals to receive incentives for using electronic health records (EHRs) in a meaningful manner which includes:

- Electronically capturing health information in a coded format
- Using that information to track key clinical conditions
- Communicating that information in order to help coordinate care and
- Initiating the reporting of clinical quality measures (e-measures) and public health information

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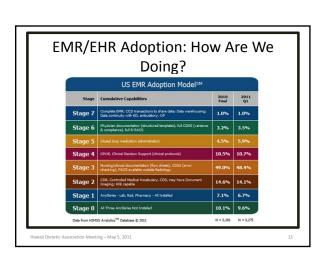
"The Age of Meaningful Use"

"Most important is the role of meaningful use as a vision of how information can be brought to bear in new ways for the improvement of health and health care. . . . Electronic information, especially standards-based information, can become dynamic, interacting with other information to (for example) generate useful safety alerts, call attention to treatment alternatives, enable instantaneous assessments of quality of care or outcomes for patients, or contribute to public health surveillance. We have never, in the history of medicine, had such tools at our disposal."

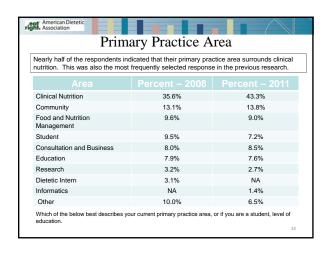
A Message from Dr. David Blumenthal, (former) National Coordinator for Health Information Technology (February 23, 2011)

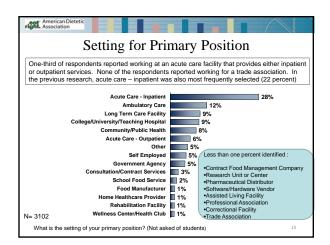
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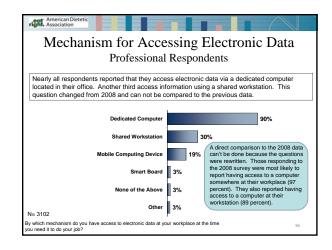
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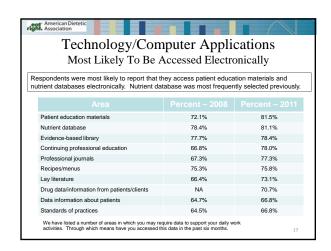


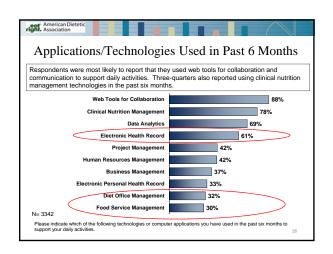


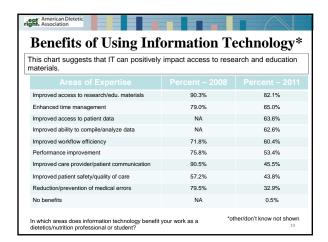


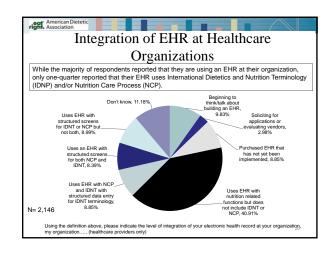


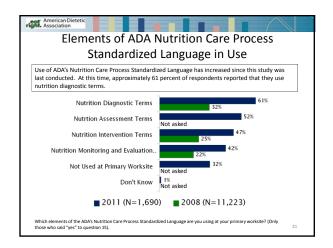














System Innovations & Trends • Hotel-style Room Service - "What you want, when you want it." • Modified Bedside Room Service - Host/hostess using Wi-Fi tablets take orders for immediate or future delivery • Meal ordering integration with in-room Interactive Patient Systems • Multiple "Pods" replacing traditional traylines



Pod Assembly Systems

- Based on LEAN / "Pull" principles
- Deconstructs traditional linear tray assembly by using smaller teams to prepare each tray, typically a floor or unit at a time
- · Faster tray assembly rate
- Increased accountability & fewer mistakes
- Load-balance: Open & Close as volume changes

Source: Foodservice Director, January 2009



* Schematic Copyright by Alladin Temprite

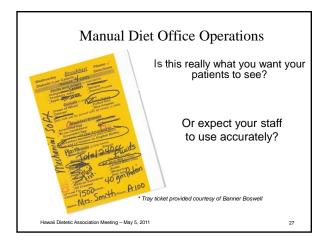
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Feeding Today's Hospitalized Patients

- Patients' conditions and co-morbidities are more complex with higher acuity levels
- Diet orders range from liberal to infinitely more complex
- Patient safety and liability issues are mission critical
- Productivity, cost savings, & streamlined work flows need to achieve more with less
- Meanwhile the number of reporting requirements, privacy controls, and audit procedures continue to increase

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Standardize & Prevent Errors Diabetic/Renal Menu Plan* RD or Diet Tech must manually calculate patient meal plans Diet office staff have to use this info to correct the menu or tray ticket!

Goals and Benefits of Food & Nutrition Management Systems

- Maximize patient satisfaction
- Ensure patient safety with diet and allergy appropriate foods
- Control your food costs
- Eliminate manual and repetitive tasks
- Redirect staff toward patient care activities
- Improve workflow & communication
- Security and patient privacy monitoring tools (HIPAA/HITECH)





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Food Allergies & Patient Safety

- System allergy checking & alerts
- Interfaced to patient record
- Highlighted at order entry
- Items blocked at entry
- Double-checked at tray prep & assembly
- Ingredient Verification
 - Access to review detailed recipe/ingredient information in room service and bedside menu entry

* Screens provided by permission from The CRORD Group. In

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Food Cost Savings with **Room Service**

- St. Rita's Medical Center in Lima, Ohio went live with room service in Feb. 2010:
 - -Meals per patient day decreased from 3.86 to 3.06
 - -Tonya Burnett, Director of Nutrition Services, reports:

"We have saved over \$116,000 in food costs in the first 10 months."



St Vincents Bedside Menu Service **Implementation**

- 950 bed, multi-hospital campus:
 - Dominate patients groups were 50-64y, 65-74y, & > 80y
 - Avg LOS = 5-6 day
 - Patients with high acuity & malnutrition rates of 35-60%
- · Changed from traditional selective menus to "Bedside Menu Service" with

Nutrition Assistants using wireless laptops on ergonomic trolleys" in 2010

Source: Lazarus, C. Meals on Wheels: Optimising Nutrition Care using a Bedside Menu Service. Data presented at CBORD Annual User Group Conference, October 2010.



Bedside Menu Service Outcomes

- · Patient Satisfaction increased
 - Press Ganey scores: Up from 75th to 85th percentile
 - Letters of Commendation: Up from <5 per month to 30-40
 - Increased contact reduced meal issues
- Nutrition staff satisfaction & morale improved
 - NA's are now ward- based, not office-based & utilising nutrition
 - Spending more time with patients (60% up from 19%)
 - Dietitian's reported 100% satisfaction

Source: Lazarus, C. Meals on Wheels: Optimising Nutrition Care using a Bedside Menu Service. Data presented at CBORD Annual User Group Conference, October 2010.

Room Service Pilot in **Pediatric Hospital Setting**

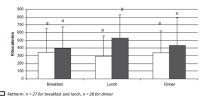


- Pilot study at The Hospital for Sick Children (2008)
- Prospective, cross-sectional inpatient study (n= 54):
 - 3 days current cold-plated tray & 3 days hotel-style room srv
- Improved satisfaction
 - With food temperature (P<0.05)
 - Perception of food (P<0.05)
 - Meal serving times (P<0.05)
 - Perception that food met patient needs (P<0.05)
- Food cost decreased at breakfast and lunch
- Reduction in food waste at all meals

Source: Kuperberg, K. et al. How will a room service delivery system affect dietary intake, food costs, food waste and patient satisfaction in a paediatric hospital? A pilot study. Journal of Foodservice, 19 (255-261); 2008.

RS Pilot – Improved Dietary Intake

- Increased energy (↑ 45%) consumption at lunch,(P<0.05)
- · Trend towards increase at breakfast & dinner



Room Service: n = 29 for breakfast, n = 25 for lunch, n = 28 for dinner. * Values shown are means of kilocalories (+/-SD)

e: Kuperberg, K. et al. How will a room service delivery system affect dietary intake, food costs, food and patient satisfaction in a paediatric hospital? A pilot study. Journal of Foodservice, 19 (255-261);2008.

RS Pilot – Improved Dietary Intake **Nutrient Intakes for Lunch:** Carbohydrate ↑ 46% Protein ↑ 39% Fat ↑ 48%

urce: Kuperberg, K. et al. How will a room service delivery system affect dietary intake, food costs, food sste and patient satisfaction in a paediatric hospital? A pilot study. Journal of Foodservice, 19 (255-261);2008

Diabetes & Hyperglycemia

- Prevalence: 25.8 million people in US have diabetes¹
 - 8.3% of the population (including undiagnosed)
- Hospital discharges listing diabetes have more than doubled
 - ~ 22% of all hospital inpatient days incurred for people w/ diabetes
 - Accounting for half of \$174 billion US med. expenditures for diabetes
- Poor gylcemic control in hospitalized patients linked to poor outcomes (higher morbidity, increased complications & LOS)
 - As many as 1/3 of hospitalized patients will experience significant hyperglycemia
 - Yet recent RCT findings highlight the risks of severe hypoglycemia resulting from tight glycemic control using insulin

Sources: (1) Centers for Disease Control and Prevention. National diabetes fact sheet: national estimates and general information on diabetes and prediabetes in the United States, 2011. Atlanta, GA: U.S. Department of Health and Human Services, Centers for Disease Control and Prevention, 2011. www.cdc.gov/diabetes Accessed online April 2011

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Improving Glycemic Control

 AACE/ADA Consensus Statement on Inpatient Glycemic Control stated:

"Scheduled subcutaneous administration of insulin, with basal, nutritional, and correction components, is the preferred method for achieving and maintaining glucose control."

Source: American Association of Clinical Endocrinologists and American Diabetes Association Consensus Statement on Inpatier Glycemic Control Diabetes Care June 2009 32:1119-1131; published ahead of print May 8, 2009, doi:10.2337/dc09-9029

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Glycemic Control Recommendations

- Involvement of interdisciplinary team focused on gylcemic control
- Integration of blood glucose monitoring with nutritional care
- Coordination of the timing of insulin administration, blood glucose monitoring and meal service
- Ensuring adequate intake coupled with insulin therapy to reduce risks of hyperglycemia

Source: McKnight KA, Carter L: Front Trays to Tube Feedings: Overcoming the Challenges of Hospital Nutrition and Glycemic

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Inadequate Intake Among Hospitalized Patients

Multiple factors can contribute to inadequate intake including:

- Increased needs from catabolic stress
- Altered taste and appetite
- Nausea, vomiting, & GI distress
- Timing of meals/snacks not consistent with patient's usual patterns
- Patient's food preferences or usual foods not offered
- Delayed or skipped meals because of scheduled procedures
- Patients' or family members' lack of understanding of nutritional care plan
- Lack of knowledge among medical staff on current trends on nutrition and meal-planning

Source: McKnight KA, Carter L: Front Trays to Tube Feedings: Overcoming the Challenges of Hospital Nutrition and Glycemic Control. Diabetes Spectrum. October 2008 21:233-240.

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Leverage Nutrition Systems to Support Diabetes Meal Management

- List carbohydrates on menus and meal delivery tickets
- Order entry screens display nutrient info and sub-totals for the meal and the day
- Prompts help staff suggest appropriate choices and reinforce diet education
- Insulin alerts trigger procedures to notify nursing when room service meals are ordered
- Tray tracking systems improve communication with staff on the floor



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Nutrition Informatics is Now!

- Look around you. Nutrition informatics has already begun to impact dietetics practice.
- Use technology and nutrition informatics as a tool to support your practice of nutrition.
- Nutrition informatics is in alignment with the future of healthcare - growth in the use of technology to ensure safety, positive outcomes and satisfaction of patients.

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