

## ***Request under Freedom of Information Act 2000***

Thank you for your request for information which we received on 21 July 2020.

I am pleased to confirm the following.

- 1. Do you prepare all catering for patients and visitors in-house or outsourced or buy in precooked meals per site, please state sites details for the all requested information below**

In House

A combination of delivered meal service and fresh cook

Single Site – Milton Keynes University Hospital

- 2. If catering is outsourced, please provider contractors' details**

Not applicable

- 3. Please explain in detail process involved in disposal of food waste and cost associated with this for the following scenario i.e.**

- 3.1 if food waste macerated please provide detailed breakdown of cost analysis including running costs of macerated machines, annual service contract; electricity and water tariff charges. Do you have ppm for the unblocking of foul drainage contract and how many times foul drainage were blocked over last 3 years due to food waste stemming from main trust kitchen.**

No waste food is macerated

- 3.2 if food waste is treated off-site by contractor please state what happens to food waste and please provide detailed breakdown of all charges associated with this service including cost of bags, porter cost to transfer the food waste to a secured area, frequency of collection of food waste, carbon emissions and length of contract**

All waste food is treated in a anaerobic digestion plant as part of the hospitals total waste management contract

Food waste collected twice a week

Costs

Food waste collection £5,200 pa

Sundries £770 pa

labour £7,400 pa

Total £13,370 pa

Contract end 31/01/2023 with option for two-year extension

Carbon emissions – not available (ref Q5)

**3.3 Has your organisation ever been cautioned by public body/EA for causing pollution from food waste**

No

**3.4 State process involved in recording food waste data as part of annual ERIC disclosure and please state on average how much food is wasted per kg/day.**

Unserviced food portions are recorded from each ward and compared with portions ordered to produce wastage figure

2019/2020 ERIC return was 10.20 tonnes for that year (Ave = 28kg a day)

**3.5 Does your organisation track the food ordered for each patient as patients are transferred to another ward during their stay in the Hospital for the treatment or recovery.**

Yes

**4. Please provide name and email details of Trust Chief Executive, Board Directors responsible for the estates and finance.**

All board directors can be found on our website under our organisational structure

**5. Does your organisation have Sustainability management Plan and Carbon neutral plan by 2030/2050, please forward both documents?**

No

The Trust is currently working with an external consultant to develop this

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If you need any further assistance, please do not hesitate to contact us at the address above.

Yours sincerely,

Freedom of Information Co-ordinator  
For and on behalf of Milton Keynes Hospital NHS Foundation Trust

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