

NHS Food Review – Terms of Reference (ToR)

This is a “root and branch” review of the food provided in NHS facilities for patients, visitors and staff, making recommendations to the SofS on:

- Assurance that food provided in the NHS is safe, recognising the unique risks of NHS patients;
- Extending and improving the provision of healthy food for patient, visitors and staff with the intent of improving the public’s health generally;
- Systems that monitor food safety and quality transparently, that NHS Boards are held to account on;
- Funding needed to improve and then maintain food safety and quality, both immediately and in the long term;
- The best methods of providing food services locally e.g. in relation to in-house vs out-sourced – All the recommendations need to take into account local situations;
- Assurance that food provided in the NHS is sustainable, in line with the aims of the Government’s National Food Strategy;
- Production of a new “Food Guidance” for the NHS bringing all above

The proposed management structure for the review is:

SRO/Lead - DHSC Director – William Vineall

Chair – Philip Shelley - Facilities Manager - Taunton & Somerset NHS Foundation Trust

With a Working Group including:

- Department of Health and Social Care;
- NHS England and NHS Improvement Estates Team;
- Food Standards Agency and Public Health England;
- NHS Property Services Ltd;
- Professional Chef;
- Clinical Representation – ideally a current Ward Sister

Other key stakeholders:

- Hospital Caterers Association (HCA);
- Other Food Standards review members - Department for Environment, Food & Rural Affairs, Soil Association, Dietetic Association (BDA), NHS trusts and NHS Sustainable Development Unit;
- Patient representatives;
- Commercial companies;

Secretariat provided by DHSC.