



# SAVINGS

- Manpower
  - PODS don't require more manpower than traditional tray assembly lines,
  - often they'll save labor or cost neutral
  - Reengineering of positions.
- Timesaving
  - Traditional: 350 trays per meal period
    - 90-120 minutes
    - 3.9-2.9 trays/minute
  - Pods:
    - 5.8-4.7 trays/min
    - 75 minutes

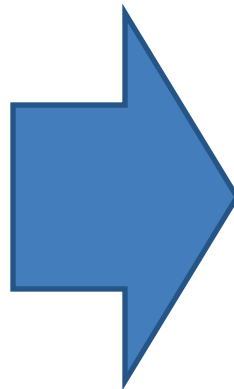


## "ALLERGEN" PODS

- GREATER FLEXIBILITY
- ISOLATE THE TREAT OF FOOD BEING CONTAMINATED FOR A PARTICULAR SENSITIVE ALLERGEN
- AIR CURTAINS, TABLE, PLATES, TRAY , CARTS SET UP WOULD BE DESIGNATE
- CONTROL FOOD PREPARATION, TRAY SET UP AND MEAL DELIVERY RIGHT TO THE PATIENT
- ACCOUNTABILITY ALL THE WAY

Meal trays are put together swiftly and methodically on a central assembly line. Next into holding carts that keep the hot food hot and the cold food cold or mini-buffet carts

Wheeled into a dining room or into patient rooms





# CONGREGATE DINING



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**In what ways does your equipment and overall layout save labor costs and create operational efficiencies?**





# WHAT IS THE RIGHT PROCESS FOR YOU?

- How many meals per meal period?
- **What is their travel time from the kitchen to patient?**
  - Time from first plate to last delivery
- What type of meal delivery service are YOU offering now?
  - Tray or community dining
  - Room service
- **How is the food currently plated?**
  - Hot plate
  - Induction Base
  - Wax Base



## TOOLS/EQUIPMENT

- Equipment and overall layout should save labor costs, create operational efficiencies and maximize food safety
- An efficient equipment layout is essential for both employees, and patients
- Components of a meal delivery should enhance presentation, food safety and taste



- The average tray line time is 3-4 trays per minute. During that time, food products is moving down the tray line uncover.
- Points to remember: Cover food asap, reassess tray line process to accommodate better temperature retention.







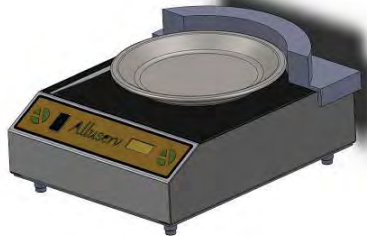
Hot Food Counters holds your food temps.  
Point to Remember: HFC do not heat your food products.



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The wax base gets up over 212 degrees & holds for 1-1.5 hours



Induction systems gets to 175 degrees and hold temp for 30 min. to 45 minutes



Convection Plate Heaters gets plates up to 170 degrees



Radiant Plate heaters gets plates up to 140 degrees-*Note*: The bottom plate gets to that temp however the top plate temp. could be much less

**30 Minutes**



**Induction Plate  
Activator  
with Temp Sense  
Technology**

**90 Minutes**



**Wax Base with  
Safe-Rim Design**

**And  
Beyond**



**Hot/Cold Cart**



- ✓ Using a Air curtain refrigerator instead of a cold food counter can save on overall floor space.
- ✓ Smaller foot print
- ✓ Uses vertical space
- ✓ Less steps required
- ✓ More efficient

Cold

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# Alluserv™

Redefining Healthcare Food Service



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- Create a 5 star room service program for your patients and residents
- Maintain safe temperatures and consistent high food quality
- Increase patient/resident satisfaction
- Reduce equipment costs
- Increase employee and resident satisfaction

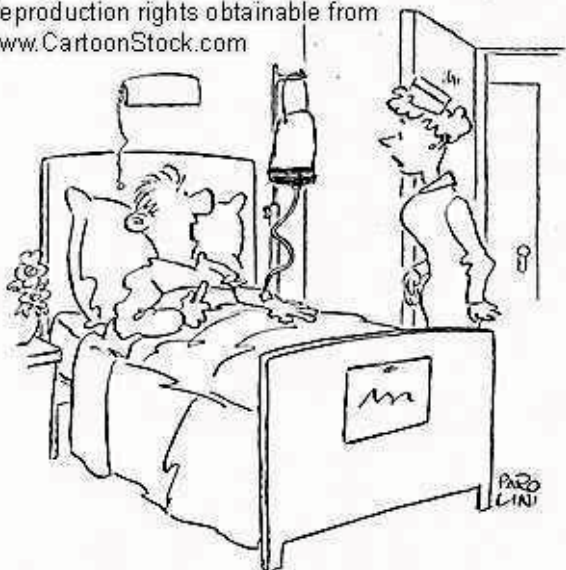




Redefining Healthcare Food Service

# HERE'S WHAT YOU WANT

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"COULD I HAVE A DOGGIE BAG?"

search ID: epa2454

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"He's not a patient here, he just comes in to eat.  
 With his coverage it's cheaper than a restaurant."

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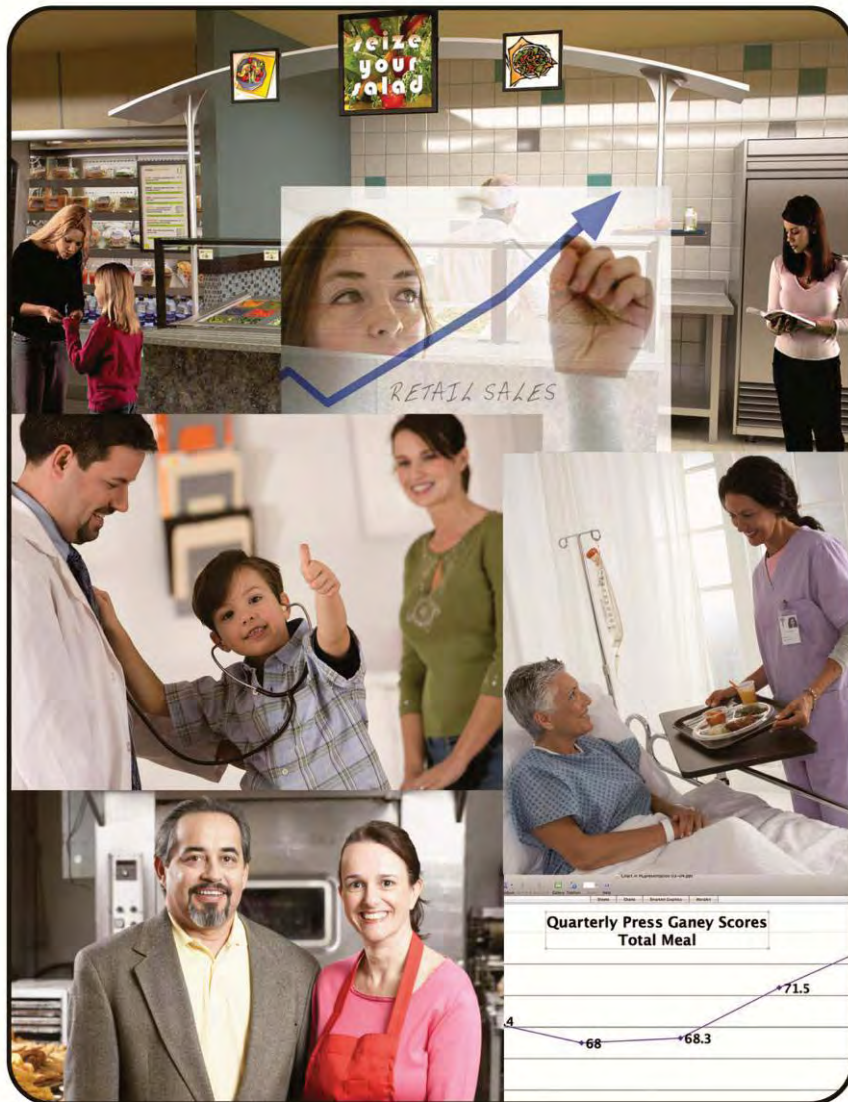
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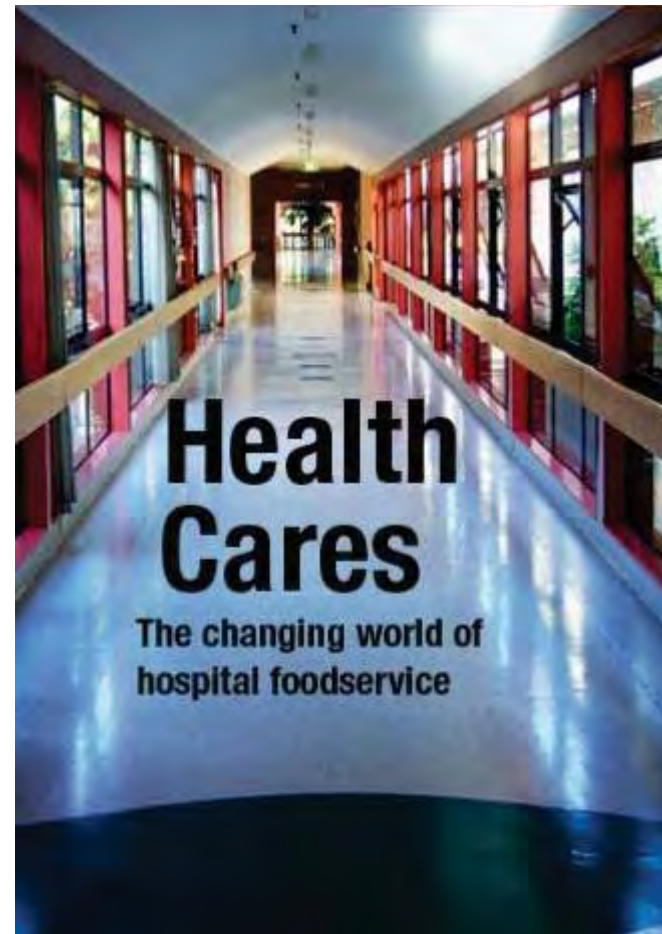
rice



**RETAIL SALES**

**Quarterly Press Ganey Scores Total Meal**

Quarter	Score
Q1	68
Q2	68.3
Q3	71.5





## Meal delivery options for room service, traditional menu selection or hybrids

- One size doesn't fit all
- Know your patients
- Employees
- Complete positive brand image:
  - Trays, silverware, small wares, carts, and food
- Choose wisely meal delivery equipment



**= Smart Economics of Meal Delivery**



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