

ANFP Releases Skilled Nursing Facility Foodservice Operation Benchmarks

ANFP launched its first skilled nursing facility (SNF) benchmarking program, sponsored by Gordon Food Service, in March 2017 with over 700 registered participants. This article (the second in a two-part series) focuses on operational benchmarks, including purchasing practices, per-resident-day costs, foodservice characteristics, and food safety practices. The first article, which appeared in the Jan/Feb issue of Edge magazine, covered staffing benchmarks.

Participants in the benchmarking program enjoy 24/7 access to the results, and can download not only the national analysis, but can also run reports based on geographic location, type of facility ownership, number of residents, total number of dietary staff, use of GPOs, among other filters.

Survey answers for each facility are kept strictly confidential, and are accessible only to the person entering the survey data, plus anyone at the facility designated as an additional user. The benchmarking platform and data are hosted by Dynamic Benchmarking, LLC.

Each year, ANFP will conduct a benchmarking survey so that trends and changes over time can be reported in subsequent years.

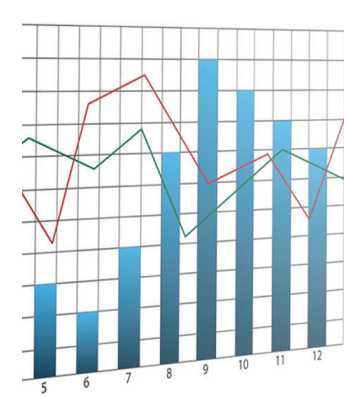
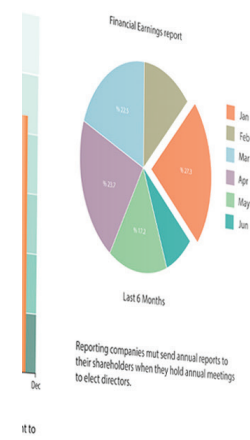


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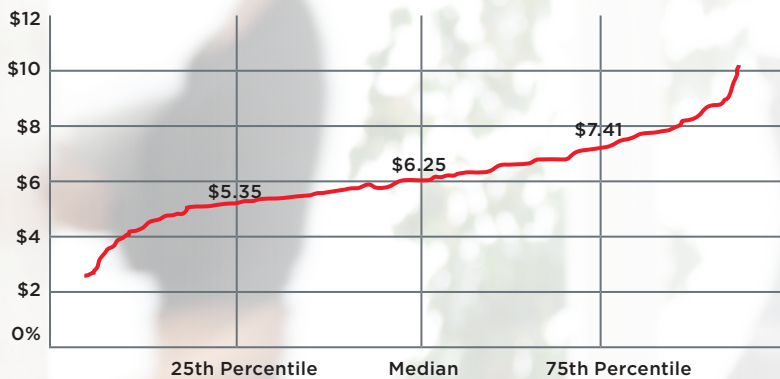
Her şirketin yıllık kazancı aynı bir tablo olarak belirlenmiş olup, herşey dikilimini bir sonraki sayfa larda yer almaktadır. Yukarıdaki tabloda sebze ve meyve üretim, ihalat ve ihracat oranları karşılaştırılmak üzere sunulmuştur. Aşağı soldaki tabloda son on yılın kazancının grafinin artış gösterme oranları verilmiştir. Sağdaki pasta dilimi grafiği ise kazancımızın son altı ay içindeki dağılımını yansıtmaktadır. Şirketimizin nominal olarak kara geçtiği ve hisse senetleri değerlerinin artış gösterdiği dönemleri risken bir sonraki sayfada yer almaktadır.



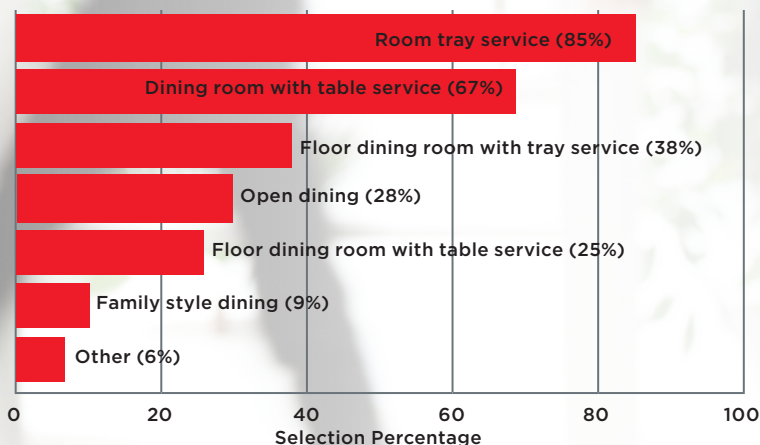
Dietary Online Ordering Practices



Food Cost Per Resident Per Day—Actual



Types of Meal Delivery Available at Facilities



KEY FINDINGS

Purchasing Practices

Survey results indicate that 84 percent of facilities purchase at least some of their food and supplies through a GPO.

Seventy-five percent of facilities use six vendors or less in support of their foodservice operations, while 25 percent of facilities report using just three vendors or less.

Online ordering is common, with 94 percent of facilities indicating that food is ordered online, with slightly less ordering supplements and supplies online.

Per-Resident-Day Costs

Costs per resident day can vary widely depending on geographic location, size of facility, and other factors. Reported below are the national trends. Participants in the benchmarking program can log in at any time and apply filters to the national data set, narrowing the scope of the data to just their state, type of facility, number of residents, or number of staff, among other filters.

The median national food cost per resident day is \$6.25, with 50 percent of the respondents reporting costs between \$5.35 - \$7.41 per

Continued on page 40

resident per day.

The median national supplement cost per resident per day is \$0.47, with 50 percent of facilities reporting a range between \$0.14 - \$0.85.

The reported median supply cost per resident per day is \$0.72, with 50 percent of the facilities reporting a cost between \$0.44 - \$1.08 per resident per day.

Foodservice Operations

While the 2012 Dining Trends survey showed up-and-coming trends, facilities report that room tray service (85 percent) and dining room with table service (67 percent) are still the most prevalent types of meal delivery. As ANFP conducts subsequent benchmarking surveys, participants will be able to see changes in trends over time.

Menu development responsibility is spread evenly across facilities, from vendor and corporate menus to self-created menus. Benchmarking participants can filter by this data point, allowing them to see how food cost might vary by who is developing the menu.

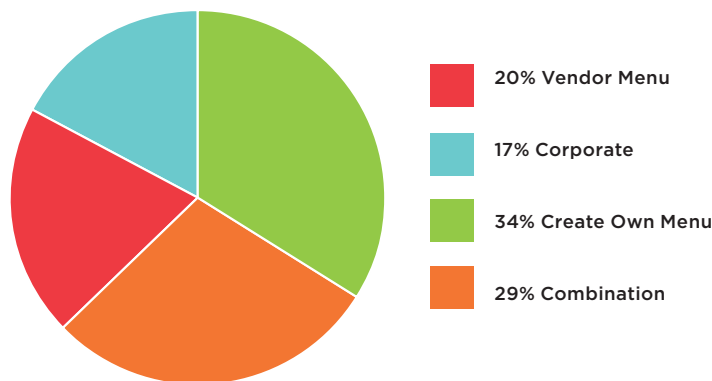
The median number of meals served daily across all participants is 250, with 50 percent of respondents reporting between 150 and 360 meals served daily.

Inventory measurement practices vary widely across facilities, with 44 percent measuring inventory weekly, and 24 percent measuring annually. Sixty-three percent of facilities report measuring overproduction waste.

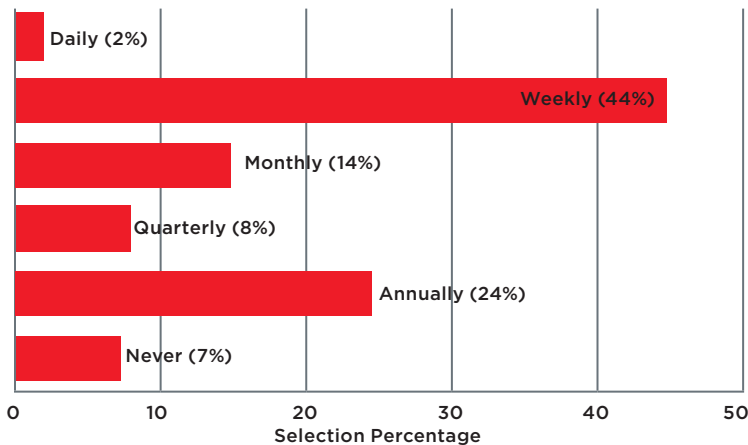
SIGN UP FOR THE 2018 SURVEY

Participants completing the benchmarking survey between March 1 - April 13 will receive 1 free CE hour for completing the survey and have access to all data contained in the results! Don't miss your opportunity to participate in the next survey, which opened for data collection on March 1, 2018. Visit www.anfponline.org/news-resources/benchmark-program

Menu Development Responsibilities



Frequency of Inventory Measurement



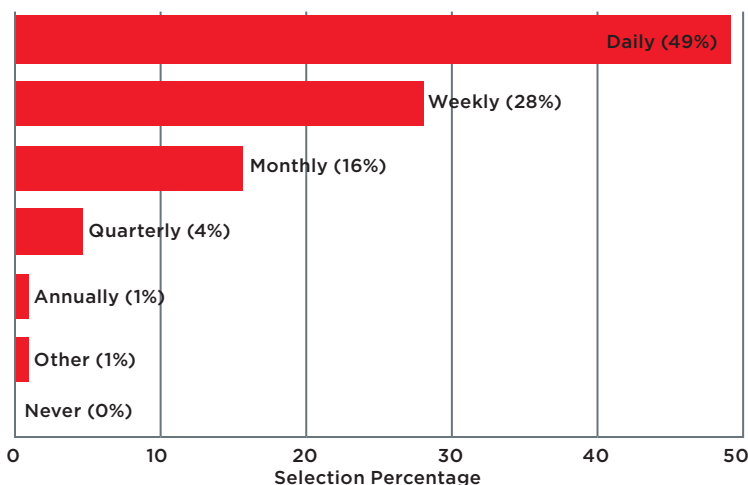
Food Safety Practices

Daily or weekly sanitation inspections are reported by 77 percent of facilities, with 23 percent reporting less frequency. In addition, 76 percent of facilities conduct weekly or monthly sanitation and safety audits.

Seventy-eight percent of facilities report using a mock survey process.

In facilities subject to CMS (Centers for Medicare & Medicaid Services) inspections, 59 percent reported having no dietary deficiencies during the survey, while 35 percent reported having a citation for the F371 tag. Among those

Sanitation Inspection Frequency



receiving a dietary deficiency tag, 21 percent were severity F (widespread, but with no actual harm, with potential for minimal harm that is not immediate jeopardy), while 20 percent were severity D or E (not as widespread).

APPLYING BENCHMARKING DATA IN YOUR FACILITY

While the overall statistics outlined above are a good place to begin, those who complete the ANFP benchmarking survey have more data points and more data filters at their disposal. Participants can log in to the benchmarking platform at any time, and apply filters to the data set, and rerun the reports.

For example, when looking at per-resident-day costs in a large nursing home in Florida, a survey participant might log in, apply filters to select only Florida nursing homes with 200 or more residents, and find the per resident daily food, supplement, and non-food costs relevant to their specific situation.

A second example might be a regional chain wanting to compare CMS dietary deficiencies in various regions across the United States. Results can be narrowed to look at facilities in regional chains only, and further narrowed by region or state.

Peer Clustering is a new feature launching with the 2018 survey. Healthcare chains participating in the survey have a special filter available which allows them to run reports only for their facilities. This feature can be set up for any healthcare chain by request, and results are viewable only by that chain.

Participation in the 2018 survey is open to all skilled nursing facilities – both members and non-members. Those who did not participate in the 2017 survey are welcome to jump in to the benchmarking program now. Please call ANFP with any questions or assistance with the benchmarking platform at (800) 323-1908. **E**