

Brought in food

The Royal Marsden Catering Department has a responsibility to provide a service which fulfils and understands as far as is reasonably practical for your dietary needs, this includes food allergies and intolerances, in addition to cultural and religious requirements.

We aim to ensure your nutritional needs are met, if you feel your needs are not being addressed, please discuss this with a member of the catering management team. Please ask the nurse in charge or ward host to contact us.

As a Trust we ensure the standards of catered food is of the highest quality with rigorous control measures in place. We adhere to the Environmental Health Office standards of Food Hygiene and are proud of our 5-star food rating in both Sutton and Chelsea.

The Trust will not accept responsibility for food, which is prepared off site, including food brought in by relatives or from external catering companies including restaurants and take away venues because we cannot ensure the quality of the food and their compliance to the Foods Hygiene standards.

We understand that you may want to bring food into the hospital, you may find a cooler in your room, we advise that you do not bring food that requires refrigeration as we are unable to monitor the safety of the food and therefore there could be a risk of the food being unsafe to eat. We would recommend non-milk based drinks as safe to store.

Foods which may be brought into hospital that do not require refrigeration.

- Biscuits and cereal bars
- Crisps and other savoury snacks
- Cakes (not fresh cream)
- Individual jelly or tinned fruit (that do not require refrigeration storage)

All the above must be shop-bought and in a sealed wrapper.

- Dried pasta or noodles ready-made to be made with boiling hot water.
- Fruit squash, fizzy drinks and mineral water (cans or bottles)
- Sweets and chocolates (that do not require refrigeration storage)
- Washed fruit (other than soft fruit such as strawberries and raspberries, grapes)

All food brought in must be kept in a covered container to prevent contamination from other food sources and vice versa.

Foods that require refrigeration **must not** be brought into hospital, for example:

- Takeaway foods*
- Ice cream
- Fresh cream
- All dairy foods including Unpasteurised dairy food.
- Sorbet
- Raw eggs
- Sushi & sashimi
- Pâté



If you wish to have foods other than the above brought into the hospital, this must be discussed in the first instance with ward staff, who will refer to a member of the catering management team.

We also cannot store food brought in into the catering fridges located in the ward kitchens. We understand there may be cases where there is a requirement to refrigerate food brought in on for patients' consumption. Please speak with the ward manager about this.

We offer a flexible catering service so please ask to speak to a member of the catering team if you require alternative options.

Contact details

For any queries or concerns, please call the Catering department.

Chelsea
Sutton

0207 808 2694
0208 661 3243 or 0208 661 3242

