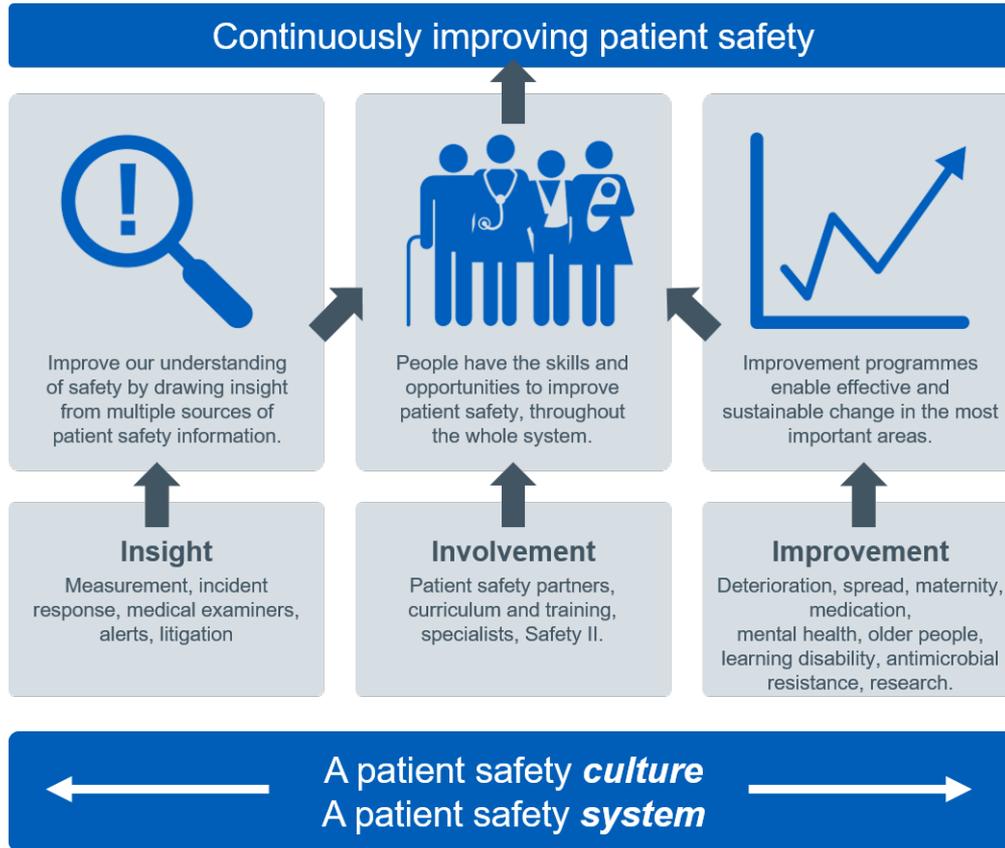


Patient safety in nutritional care

Dr Frances Healey, RN, RN-MH, PhD
Deputy Director of Patient Safety (Insight)

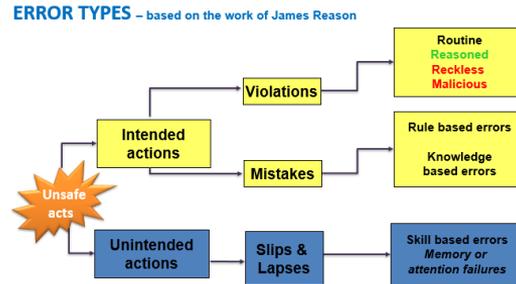
NHS England and NHS Improvement





Focus of the national patient safety team within the much broader remit of NHS England and NHS Improvement

<https://improvement.nhs.uk/resources/patient-safety-strategy/>



Who does what in patient safety:

- MHRA for regulatory aspects of prescription products & device safety (UK)
- NHS Improvement Estates and Facilities for catering standards nationally (with partners for UK)
- CQC provider inspection/regulation (England)

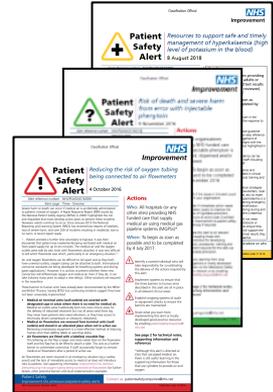
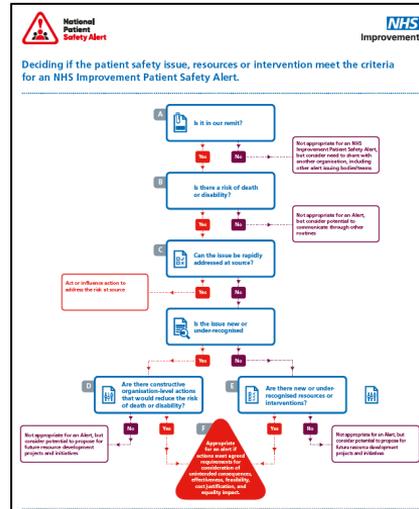
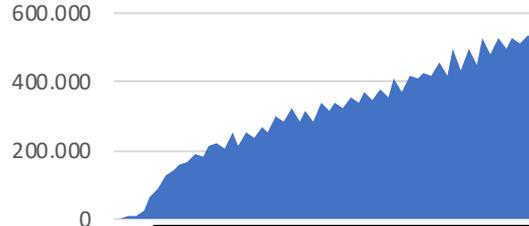
NHS Improvement & NHS England patient safety team specialise in national action to reduce or eliminate human error



Our sources for national patient safety advice and guidance, including Alerts



NRLS: Number of incidents reported by quarter, Oct 2003 - Jun 2018



<https://improvement.nhs.uk/resources/patient-safety-alerts/>
<https://improvement.nhs.uk/resources/patient-safety-review-and-response-reports/>



What other learning isn't being shared across countries?

What else could we learn from each other at this conference about current evidence on safest practice?

<https://www.youtube.com/user/0x2020>

...and if you are from a trust in England



Of the 15 patients that required an X-ray to confirm placement, 5 had good and accurate documentation by a Senior House Officer or above, 5 had no accurate or no documentation of placement, 2 patients had a naso-gastric tube placement and x ray, but the naso-gastric tube was then identified as no longer required and not used. 2 patients had documentation by nursing staff in the medical notes stating the naso-gastric tube was safe to use after taking verbal instruction from a doctor. 1 patient had the verification of a naso-gastric tube placement by a doctor, an FY1, with no senior confirmation.

Clinical updates for nurses new

2.3 The Trust policy 'Naso-Gastric Tubes for Placeme v5.0' did not contain a competency assessment competency assessment has since been written a Education Group and the Clinical Education Group competency checked and formally recorded.

2.4 Staff training in relation to NG tube placement u

1. Standardise the x-ray reporting form across Radiography and CCU and Paediatrics.
2. Revise the education

The action plan will be monitored via the Nutrition Steering Group and the Patient Safety Committee until completion.

a. approach confirm till morning to reduce risks unless no/poor access for fluids/meds. staff that are required to evidence competence in before, an e-learning module, accessible via OLM has been added to the medical manual training matrix. The assessment within the e-learning module is based around interpretation of chest x-ray films. Compliance and uptake will be captured by OLM and a training report can be downloaded from OLM. Medical staff are also actively encouraged to access face-to-face training provided by the CPD Team which includes insertion and placement verification exclusive of chest x-ray interpretation.

Suggest Local policy Are you confident policies and accurately re-safety-critical summarised New nasogastric drafts Safety

Are you confident access New NG tube policy is available on Staff Intranet and has been communicated in recent general information bulletin. New policy will also be sent to Senior Sisters/Charge Nurses. The new policy has been drafted in

Policy for Supplier Representatives in place http://gov.zf.OLM/Poli/ploia ds/201506221008470_Supplier %20Representative%20Policy %20June%202015.pdf and internal procedure manual

nasogastric tube placement by pH or x-ray have been assessed as consistent through theoretical and practical training?

New policy references the new documentation that is required to be in place at the patient's bedside which includes safety-critical checks.

Snapshot audit for nursing undertaken September 2016 and Action Plan from audit includes BAU activities that require completion by 30/11/16. This includes

Classification: **critical**

gastric tube misplacement: increasing risk of death and severe

July 2016

Actions

Who all organisations where nasogastric or orogastric tubes are used for patients receiving NHS-funded care. Actions to commence as soon as possible and to be completed by 31 April 2017

- Identify a named executive director* who will take responsibility for the delivery of the actions required in this alert.
- Using the reasons supplied with this alert, undertake a centrally co-ordinated assessment of whether your organisation has robust systems for supporting staff to deliver safety-critical requirements for initial nasogastric and orogastric tube placement checks.
- If the assessment identifies any concerns, use the reasons supplied with this alert to develop and implement an action plan to ensure all safety-critical requirements are met.
- Share this assessment and agree any related action plans with relevant commissioning assurance meetings.
- Share the key findings of this assessment and the key actions that have been taken in the form of a public board paper**

* For organisations that are not transfusion trusts and do not have executive directors, such as mental health trusts, responsibility must be identified.

** For organisations without a board, an executive publicly available alternative to a board paper should be identified and reported to the relevant assurance meeting.

See page 2 for references

Contact us: patientsafety.enquiries@nhs.uk

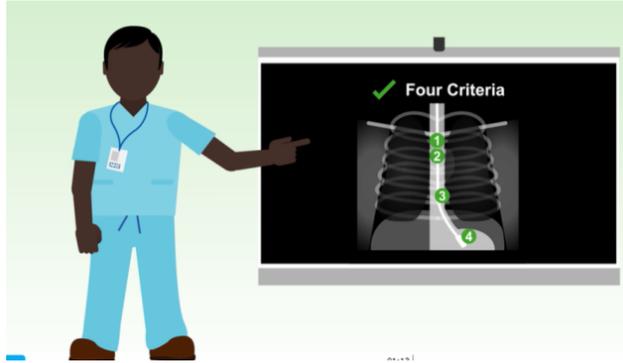
<p>Some investigations showed an apparent lack of standardisation by investigation of nasogastric tube placement in multiple reports against the investigation thought it was acceptable for tube tubes, verbal confirmation placement? If appropriate</p>	<p>Has a protocol change or through the Clinical Protocol Review Group, which is covered by a</p>	<p>Has a protocol change or through the Clinical Protocol Review Group, which is covered by a</p>
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<p>Has a protocol change or through the Clinical Protocol Review Group, which is covered by a</p>	<p>Has a protocol change or through the Clinical Protocol Review Group, which is covered by a</p>	<p>Has a protocol change or through the Clinical Protocol Review Group, which is covered by a</p>
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Implementation isn't easy: nasogastric tube safety



THERE ARE KNOWN KNOWNS
THERE ARE THINGS THAT WE KNOW THAT WE KNOW, THERE ARE
KNOWN UNKNOWN
THAT IS TO SAY, THERE ARE
THINGS THAT WE NOW KNOW WE DON'T KNOW
UNKNOWN UNKNOWN
THERE ARE THINGS
WE DO NOT KNOW
WE DON'T KNOW
AND EACH YEAR WE DISCOVER
A FEW MORE OF THOSE
UNKNOWN UNKNOWN



What else could we learn from each other at this conference about sustained changes to practice?



Practice » Safety Alerts

Early detection of complications after gastrostomy: summary of a safety report from the National Patient Safety Agency

BMJ 2010 ; 340 doi: <https://doi.org/10.1136/bmj.c2160> (Published 04 May 2010)

Cite this as: BMJ 2010;340:c2160

- Article
- Related content
- Metrics
- Responses

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Author affiliations ▾

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Why read this summary?

Gastrostomies are used as a medium to long term feeding strategy for children and adults with additional dietary needs or an inability to swallow, and they may be inserted surgically, endoscopically, or under radiological guidance. About 15 000 gastrostomies are inserted annually in the United Kingdom.¹ Complications include chemical

Stage One: Warning
Risk of death from asphyxiation by accidental ingestion of fluid/food thickening powder
 05 February 2015

Alert reference number: NPSGPAW20115002
Alert page: One - Warning

Supplies (levelling problems occur in all care settings) and although the total incidence and prevalence are unknown, it is estimated the condition can occur in up to 30% of people aged over 65 years of age.¹ Knowledge gaps (diagnosis and feeding difficulties) can be the result of some cases of dementia, and may also result in cognitive or intellectual impairment, as well as visual impairment.

The modification of food thickness and food texture is common practice in discharge management to avoid aspiration of material into the airway whilst maintaining adequate hydration and nutrition. Thickening agents are available in a range of preparations, the most common being a powdered form, supplied in tubs and commonly kept in a place that is accessible such as at the bedside.

NHS England has received details of an incident where a care home resident died following the accidental ingestion of the thickening powder that had been left within their reach, inside their bath, remote of the investigation. It appears the powder formed a solid mass and caused fatal airway obstruction. Analysis of the National Reporting and Learning System has identified one other similar incident that occurred in hospital.

Has alerted to another patient that the patient was showing. Found to be taken the big and full of thickening powder and administered to it as intended. The patient is currently stable and the condition has been resolved. The patient is currently stable and the condition has been resolved. The patient is currently stable and the condition has been resolved.

Feedback from frontline staff indicates that the potential consequences of trying to swallow dry thickening powder appear under-recognised therefore there may be significant under-reporting.

While it is important that products to be aware of potential risks to administration of thickening agents under control of prescribers, both staff and users to report adverse reactions of individuals with dysphagia planning is required to ensure the product is used safely.

Actions

Who: All providers of NHS funded care where thickening agents are prescribed, dispensed or administered

When: To commence immediately and be completed by no later than 19 March 2015

- ⚠️ Identify if the accidental ingestion of dry thickening powder has occurred, or could occur, in your organisation
- ⚠️ Consider if immediate action needs to be taken locally, and ensure that an action plan is underway if required, to reduce the risk of further incidents occurring
- ⚠️ Distribute this alert to all relevant staff who care for children or adults in primary care, emergency care, and specialist care settings, including mental health and learning disability units.

Patient Safety | Domain: www.england.nhs.uk/npsa

Risk of severe harm and death from infusing total parenteral nutrition too rapidly in babies
 27 September 2017

Alert reference number: NPSGPAW20170005
Alert page: One - Warning

Who: All organisations providing NHS funded care to neonates and children (especially those under 30 kg) and where TPN is administered

When: To commence immediately and be completed no later than 8 November 2017.

Who: All organisations providing NHS funded care to neonates and children (especially those under 30 kg) and where TPN is administered

When: To commence immediately and be completed no later than 8 November 2017.

- ⚠️ Identify if TPN is used in your neonatal and paediatric departments
- ⚠️ Bring this alert to the attention of all those with a leadership role in the prescribing and administration of TPN in neonatal and paediatric settings
- ⚠️ Consider if immediate action is needed to be taken locally, and ensure that an action plan is underway to reduce the risk of harm to babies through TPN administration
- ⚠️ Communicate the key messages in this alert, and your organisation's plan for managing those risks, to all relevant staff

Sharing resources and examples of work
from our resources or examples of work



What else could we learn from each other at this conference about preventing and managing the rarer risks?

'Soft diet'



What else could we learn from each other at this conference about the 'translation gap' between expert and everyday understanding?

Patient Safety Alert

Alert reference number: [PSS/2018/0004](#)

Resource Alert

Dysphagia is the medical term for swallowing difficulties and a sign or symptom of disease, which may be neurological, muscular, physiological or structural. Dysphagia affects people of all ages in all types of care setting. Food texture modification is widely accepted as a key management approach.

Terms for food thickening, such as 'custard thickness', have varied locally and numerical scales have been used by industry. Industry standard terminology for modified food texture, including terms such as 'fork-movable', was agreed in 2013 and widely adopted by the hospital laboratory and many clinical settings. However, local variations have persisted for both food and fluid texture, confounding patients, carers and healthcare staff. The sponsored term 'soft diet' continues to be used to refer to the modified food texture required by patients with dysphagia, and others without dysphagia, for example, with food dentures, jaw surgery, frailty or postoperative eating.

A review of National Reporting and Learning System (NRLS) incidents over a recent two-year period identified seven reports where patients appear to have come to significant harm because of confusion about the meaning of the term 'soft diet'. These incidents included choking requiring an emergency team response, and aspiration pneumonia, two patients died. An example incident reads: "Patient with documented dysphagia given soft diet including mince and peas at lunch...atrophic episode... difficulty swallowing patient overnight. Pies lacerated oral and endotracheal tube." Around 270 similar incidents reported to harm hot lines such as counselling or local incident response.

These incidents suggest the continuing widespread use of the term 'soft diet' can lead to patients needing a particular type of modified diet being harmed.

The International Dysphagia Diet Standardisation Initiative (IDDSI) has developed a standard terminology with a colour and numerical index to describe texture modification for food and drink. Manufacturers will be bringing their labelling and instructions accordingly, and aim to complete this by April 2019.

Transition from the current range of food and drink texture descriptors to IDDSI framework for people with dysphagia needs careful local planning to ensure it happens as soon and as safely as possible.

For practical reasons and to reduce the risk of error, IDDSI food texture descriptors also need to be adapted for patients who do not have dysphagia but for other clinical reasons need a modified texture diet equivalent to IDDSI levels 6 to 7 (usually in the short term). IDDSI point out that within a regular (level 7) diet there are many spaces to chew options and these may be suitable for some of these patients. The needs of non-dysphagia patients should be noted in care plans, including steps to address their cases if the problem and return them to a normal texture diet as soon as possible. We would not expect these patients to need to be prescribed thickeners.

This alert provides links to a range of resources [improvement@nhs.uk/industry-standard-terminology-for-modified-food-texture](#) for people with transition to the IDDSI framework and eliminate use of imprecise terminology, including 'soft diet', for all patients.

Resources to support safer modification of food and drink
27 June 2018

Actions

Who: All organisations providing NHS funded-care for patients who have dysphagia or need the texture of their diet modified for other reasons, including acute, mental health and learning disabilities trusts, community services, general practices and community pharmacies*

When: To start immediately and be completed by 1 April 2019

- ⚠️ Identify a senior clinical leader who will bring together key individuals (including speech and language therapists, dentists, nurses, medical staff, pharmacists and catering services) to plan and co-ordinate safe and effective local transition to the IDDSI framework and eliminate use of imprecise terminology including 'soft diet'
- ⚠️ Create a local implementation plan, including reviewing systems for ordering diets, local training, clinical procedures and protocols, and patient information
- ⚠️ Through a local communications strategy key stakeholders, local awareness campaigns etc ensure that all relevant staff are aware of relevant IDDSI measures and importance of eliminating imprecise terminology including 'soft diet', and understand their role in the local implementation plan
- ⚠️ Community pharmacy services and general practices are not required to develop the full implementation plan above, but should use appropriate resources when taking powder to help patients and their carers understand the change in terminology

[Patient Safety Improvement](#) [https://improvement.nhs.uk/alerts/patient-safety-alerts](#) See page 2 for references, stakeholder engagement and advice on who this alert should be directed to.
[NHS Improvement](#) [https://www.nhs.uk/healthcare-improvement](#) [https://www.nhs.uk/patient-safety/improvement@nhs.uk](#) [https://www.nhs.uk/alerts](#) [https://www.nhs.uk/alerts](#)

<https://improvement.nhs.uk/news-alerts/safer-modification-of-food-and-fluid/>

Pret allergy labelling 'inadequate', baguette death inquest finds

28 September 2018

f t e Share

Pret allergy death



Allergic teenager who died was misled about Byron burger - coroner

Owen Carey, 18, told London restaurant staff of his dairy allergy,
inquest finds



▲ Owen Carey suffered a fatal reaction after eating grilled chicken coated in buttermilk. Photograph: Family handout/PA

The family of a teenager who died of an allergic reaction to an unlisted ingredient in a burger have called for a new law on allergen labelling in restaurants.



**What else could we learn from each other
at this conference about how other
industries manage allergens in food?**

“There have been times, lately, when I dearly wished that I could change the past. Well, I can’t, but I can change the present, so that when it becomes the past it will turn out to be a past worth having.”



@FrancesHealey

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