



**Petersburg**  
MEDICAL CENTER

## **Food Service & Nutrition Report May 2025**

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### **Workforce Wellness**

Cook coverage has been the most difficult in the past 6 months than ever before. In October 2024 one full-time cook went on a planned FMLA and has not returned. During the FMLA covered LOA, I brought in a traveling cook to help through the holidays. That coverage ended and because the original employee did not return, I have been bringing a traveling cook one at a time since then. We have a full-time cook position open until filled.

In November one full-time cook left unexpectedly and despite their position being posted throughout the holidays, we just got one onboarded, and she has just completed the bulk of her training. She is still learning the menu, but I am hopeful that she will be a long-term addition to the team.

During this time, my third and final full-time cook had a death in the family and was gone for a couple weeks over the holidays, returned, and is now on a FMLA. They are expected to return mid-June.

In January, I brought in a traveling Dietitian who has been very helpful covering the LTC and CAH nutrition assessments while I have been cooking and managing the food service program. She has also learned to cook and has been helping when needed, which is more often than I had intended. She has been a good support and has committed to travelling and covering as Dietitian through the end of the year and possibly longer.

With the support and collaboration of other managers, I participated in two local job fairs. One at the high school, and another put together by PIA this spring. We are currently searching for local talent to fill our open positions and rely on travelers to help fill in the gaps.



### **Community Engagement**

In collaboration with the LTC Activities department, we continue to have holiday meals and events.

Thanksgiving had the largest turnout of all our parties with over 60 guests, plus residents for dinner on the Eve of Thanksgiving. Christmas had a slightly less turnout but was still very well received and we had a great full-service lunch in the hallways of LTC. Then there was the “Count-down-to-noon” event where we provided party foods such as appetizers and desserts for lunch. We had special menus for all hospital patients on

Halloween, Thanksgiving, Christmas Eve & Day, New Year's Day, Valentine's Day, St. Patrick's Day, and Easter. We hosted another party for LTC on the Wednesday before Easter where we had over 30 guests, plus residents. These are always very rewarding, and we have a great time.

Other community events we participated in include the Julebukking, open house, LTC Volunteer Luncheon, and PMC Foundation Meeting.

Left: Halloween party in LTC

Center: Making sliders for Julebukking

Right: Julebukking 2024



### **Patient Centered Care**

This winter we introduced a new position within the Food Service department called the Administrative Diet Aide. The staff who have moved into this role are going from room to room every day to get meal orders from the residents and patients who are able to make meal selections. We go around with tomorrow's menu and offer choices if the patient isn't interested in the meal on the menu or if there is a food dislike or allergy. The residents of LTC love being able to select their menus. This has been our biggest accomplishment to date, and I am very proud of the team members who have embraced going to each patient to get their menus.

### **Facility**

We have been very fortunate to not have any major equipment issues recently. The few major issues of last year are resolved and running smoothly. We keep the maintenance department quite busy with minor repairs, and they have been great to work with.

### **Financial Wellness**

The cost of food supplies continues to increase significantly, as you know. Also, the CAH side of PMC has been very busy lately causing an increase in our food production/output. Another result of the increase in CAH census and the LTC parties is the need for more dishes, trays, silverware, cups, etc. Also, the replacement of these small wares as they get worn out. Despite this, I think we are doing a good job, and we are delivering a high-quality service.

**Submitted by:** Jeanette Ely, RDN – Food & Nutrition Services Director

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