

CBORD Memorial Hospital

Please circle your selections.

<p>Reg</p> <p style="text-align: center;">☞ BREAKFAST ☜</p> <p>☞ Cereals</p> <p>CHEERIOS CEREAL RICE KRISPIES CEREAL CORN FLAKES CEREAL OATMEAL RAISIN BRAN CEREAL CREAM OF WHEAT</p> <p>☞ Entrees</p> <p>HARD COOKED EGGS OMELETTE FRENCH TOAST HAM, EGG CHEESE BISCUIT BUTTERMILK PANCAKES PLAIN BAGEL WAFFLE</p> <p>☞ Breads</p> <p>WHITE BREAD WHEAT BREAD DINNER ROLL</p> <p>☞ Fruits</p> <p>APPLE BANANA ORANGE</p> <p>☞ Beverages</p> <p>WHOLE MILK LOWFAT MILK NONFAT MILK</p>	<p>Reg</p> <p style="text-align: center;">☞ LUNCH ☜</p> <p>☞ Soup</p> <p>BLACK BEAN SOUP ☞ Salad CHICKEN NOODLE SOUP SALAD VEGETABLE BEEF RICE SOUP CHEF'S SALAD CAESAR SALAD</p> <p>☞ Entrees</p> <p>CORNED BEEF VEGETABLE LASAGNE LEMON-HERB CHICKEN HAMBURGER BAKED FISH CHEESE PIZZA</p> <p>☞ Vegetables</p> <p>BABY CARROTS FRESH ☞ Bread MIXED VEGETABLES WHITE BREAD GREEN BEANS WHEAT BREAD DINNER ROLL</p> <p>☞ Fruits</p> <p>APPLE ☞ Condiments BANANA BUTTER ORANGE MARGARINE ASSORTED JELLY PACKET PEPPER PACKET SALT PACKET SUGAR PACKET NON DAIRY CREAMER CREAM CHEESE PACKET</p> <p>☞ Beverages</p> <p>WHOLE MILK LOWFAT MILK NONFAT MILK APPLE JUICE GRAPE JUICE</p>	<p>Reg</p> <p style="text-align: center;">☞ DINNER ☜</p> <p>☞ Soup</p> <p>SOUP MINESTRONE ☞ Salad CHILI VEGETABLE SALAD NEW ENGLAND CHOWDER COTTAGE CHS/TOMATO SLD SEASONAL GREEN SALAD</p> <p>☞ Entrees</p> <p>OVEN FRIED CHICKEN BROCCOLI CHEESE STRATA BAKED HAM CHEESEBURGER LEMON-HERB FISH TURKEY CLUB</p> <p>☞ Vegetables</p> <p>BROCCOLI FLORETS ☞ Bread WHOLE KERNEL CORN WHITE BREAD ASPARAGUS SPEARS WHEAT BREAD DINNER ROLL</p> <p>☞ Fruits</p> <p>APPLE ☞ Condiments BANANA BUTTER ORANGE MARGARINE ASSORTED JELLY PACKET PEPPER PACKET SALT PACKET SUGAR PACKET NON DAIRY CREAMER CREAM CHEESE PACKET</p> <p>☞ Beverages</p> <p>WHOLE MILK LOWFAT MILK NONFAT MILK APPLE JUICE GRAPE JUICE</p>
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Name: Mark Clark 6/23/00
 Room: 009 NE1 2
 Allergy:

Traditional patient-specific and pre-corrected selective menus are designed to meet the presentation objectives of the dietary department. Non-select, Pre-select, Bedside Menu Entry, and Room Service options are available.

CBORD Memorial Hospital

Only corrected, compliant items are presented for each patient.

- 1 1/2 Cup Applesauce
- 1 3/4 Cup Oatmeal
- 1 Slice White Toast

- 1 1 Cup Decaf Tea

- 1 Each Butter Pat

Items are in tray assembly order by tray station. This is user-defined to ensure efficient tray assembly.

Patient requires assistance.

Patient-specific messages may be entered to run the length of stay, or a specified time period. Messages communicate to patients as well as staff.

REG Breakfast
Friday
07/07/00

Hill, Vicky B. H345008
001 NW1

Date: Saturday, July 08, 2000

Meal: Breakfast

Customer Count: 20

Preparation Area: Miscellaneous

Beverages

Item	Portion	Service Course	Count
Coffee	1 Cup	Beverages	17
Coffee Decaf	1 Cup	Beverages	1
Fruit Drink	1/2 Cup	Beverages	0
Fruit Drink Diet	1/2 Cup	Beverages	0
Milk Lowfat 2% 8 oz Ind	1/2 Cup	Beverages	1
Milk Lowfat 2% 8 oz Ind	Half Pint	Beverages	5
Milk Skim 8 oz Ind	Half Pint	Beverages	5
Milk Skim 8 oz Ind	1/2 Cup	Beverages	1
Milk Whole 8 oz Ind	Half Pint	Beverages	5
Milk Whole 8 oz Ind	1/2 Cup	Beverages	1
Soda Cola	12 oz can	Beverages	4
Soda Cola Diet	12 oz can	Beverages	5
Soda Ginger Ale	12 oz can	Beverages	4
Soda Ginger Ale Diet	12 oz can	Beverages	5
Tea	1 Cup	Beverages	6
Decaf Tea	1 Cup	Beverages	1

Breads

Item	Portion	Service Course	Count
Bread Low Protein Slice	Slice	Breakfast Breads	1
Bread White Slice	2 Slices	Breakfast Breads	3
Bread White Slice	Slice	Breakfast Breads	2
Bread Whole Wheat Slice	Slice	Breakfast Breads	2
Bread Whole Wheat Slice	2 Slices	Breakfast Breads	3
Muffin English Fz	Muffin	Breakfast Breads	1

Cereals

Item	Portion	Service Course	Count
Cereal Corn Flakes Bulk	3/4 Cup	Cereals	2
Cereal Corn Flakes Pureed	3/4 Cup	Cereals	2
Cereal Crispy Rice Bulk	1/2 Cup	Cereals	3
Cereal Raisin Bran Bulk	1/2 Cup	Cereals	3

Condiments

Item	Portion	Service Course	Count
Butter Pats Foil Wrapped	Each	Condiments	1
Creamer Non Dairy Ind	Each	Condiments	19
Jelly Assorted Diet PC	Each	Condiments	5
Jelly Assorted PC	Each	Condiments	15
Ketchup PC	Each	Condiments	13
Margarine Reddies	2 Each	Condiments	2
Margarine Reddies	Each	Condiments	17

Run the tally report anytime to show complete or selected information. The differential tally shows only the changes since the prior tally. Use the tally to automatically update CBORD's production system for a truly integrated and efficient solution.

General Assessment Status Report

Patient Name: Martha Alexter
Age: 29 MRN: pae37
Primary Diagnosis: Appendicitis, acute

Room: 210-A

Station: NN2
Gender: F

Nutritional Goals:

Energy Requirement: 1,241 kcals Protein Requirement: 38.10 g
Fluid Requirement: 1,667 cc IBW: 52.16 kg

Nutrition Assessment:

The following issues have been identified:

Diagnosis

Name Risk Sign.

There are no diagnoses that trigger a high or moderate risk.

Screening Concerns

Dietary Data

(Yes) No - Does not have enough food each day
 (Yes) No - Poor appetite

Clinical Features

There are no responses that require notification.

Drug Use

There are no responses that require notification.

Functional Status

There are no responses that require notification.

Intake Data

There are no responses that require notification.

Living Environment

There are no responses that require notification.

Mental/Cognitive Status

There are no responses that require notification.

Body Weight Concerns

The most recent entry for body weight is within the acceptable range.
10/27/00 Height - 147.32 cm , Weight - 47.63 kg. Patient weight is 91.31% of Ideal Body Weight.

Medication Concerns

Medication Name Start End Sign. Food and Drug Notes

There are no medications that trigger a high or moderate risk.

Laboratory Concerns

Lab Name Lab Date Lab Value Lab Status

Glucose, Fasting 10/27/00 25.00 Marginal

Low Risk Moderate Risk High Risk

Patient Visit Report

Current Date: 07/07/00

Follow-up Date: 07/09/00

Ward - 1 South (NS1)

Room	Patient Name	MRN	Diagnosis	Diet Order	Risk	Note
241P	Laura Kail	N589512	CF	PEDI, SOFT, HIPR	Moderate	

Coronary Care (CCU)

Room	Patient Name	MRN	Diagnosis	Diet Order	Risk	Note
CCU-2	Mark Clark	C8777767	HTN	NA2GM	High	
		C8777767	R/O MI	NA2GM	High	

Ward - 1 West (NW1)

Room	Patient Name	MRN	Diagnosis	Diet Order	Risk	Note
002-1	Jason Anderson	112-13-1449	ARF	P40, REG	Moderate	
004-1	Shelly Dranik	512-12-8475	DM-New	DB15	Moderate	

Ward - 1 North (NN1)

Room	Patient Name	MRN	Diagnosis	Diet Order	Risk	Note
009	Joan Chaney	22527	NIDDM	NPO	High	Risk level updated based on General Assessment Status Report Results
		22527	ETOH	NPO	High	
		22527	CA	NPO	High	
		22527	Decub	NPO	High	

Printed automatically each morning, this report allows the dietitian's follow-up responsibilities to be tracked, scheduled, and clearly presented.