



ERROR PRONE ABBREVIATION AUDIT

QUALITY ASSESSMENT IN FOOD SERVICE DEPARTMENT

ABSTRACT

Click here to insert your Abstract text. Type it in or copy and paste from your Word document or other source.

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CONTACT

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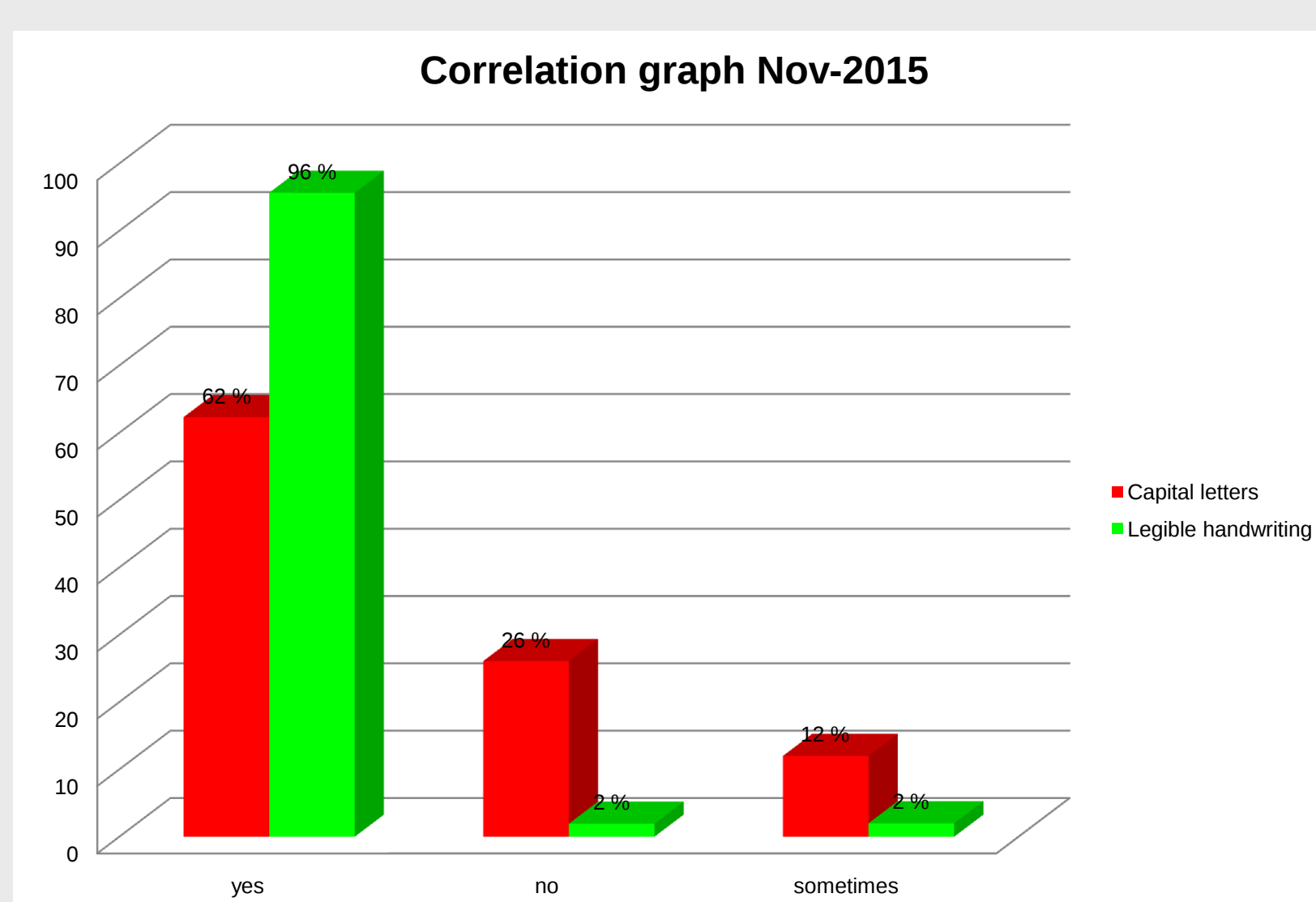
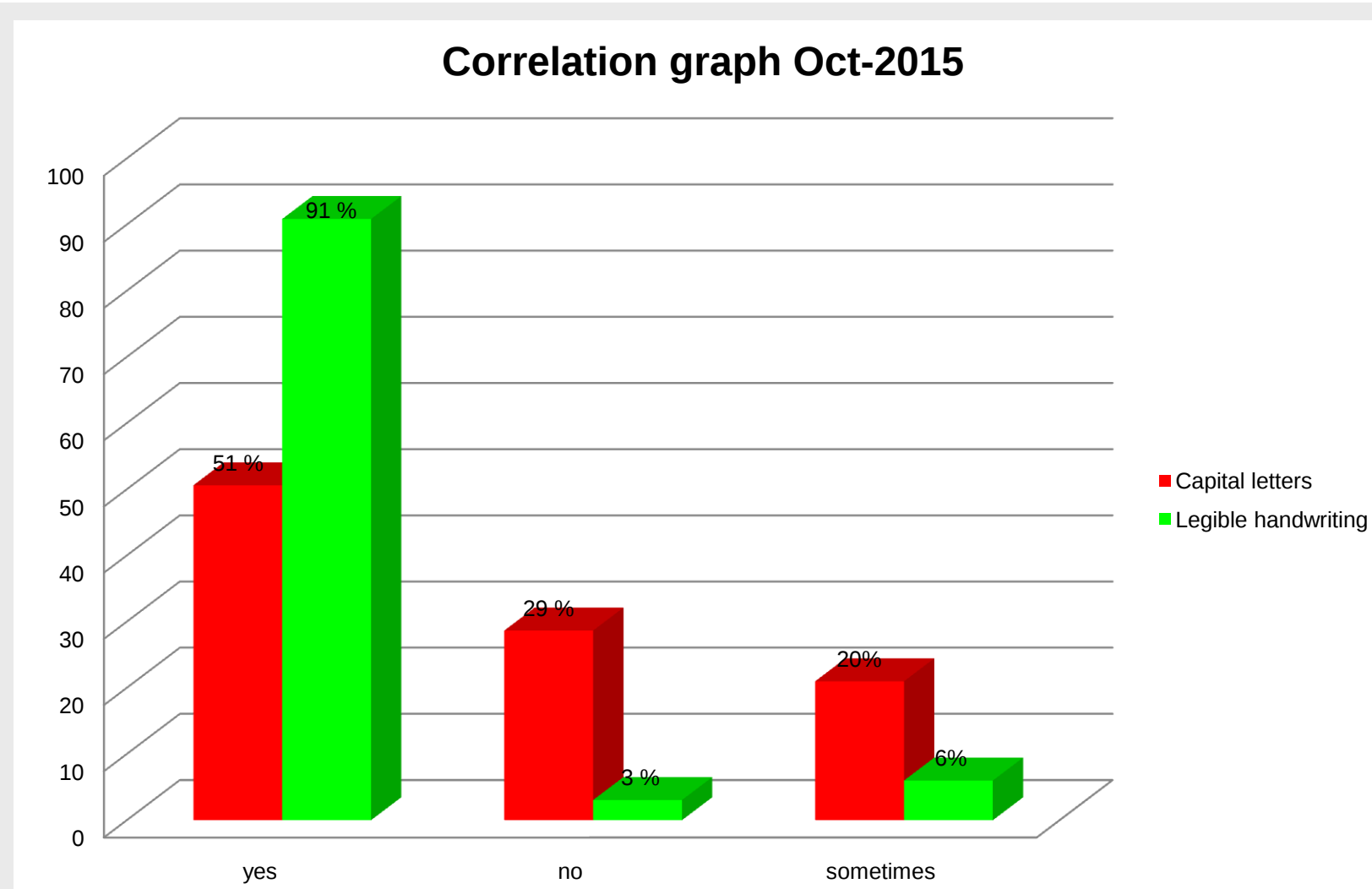
OBJECTIVE:

- ❖To analysis the medical prescriptions and identify the errors in abbreviation, symbols and dose designations.
- ❖To determine and identify the reasons behind the error caused.

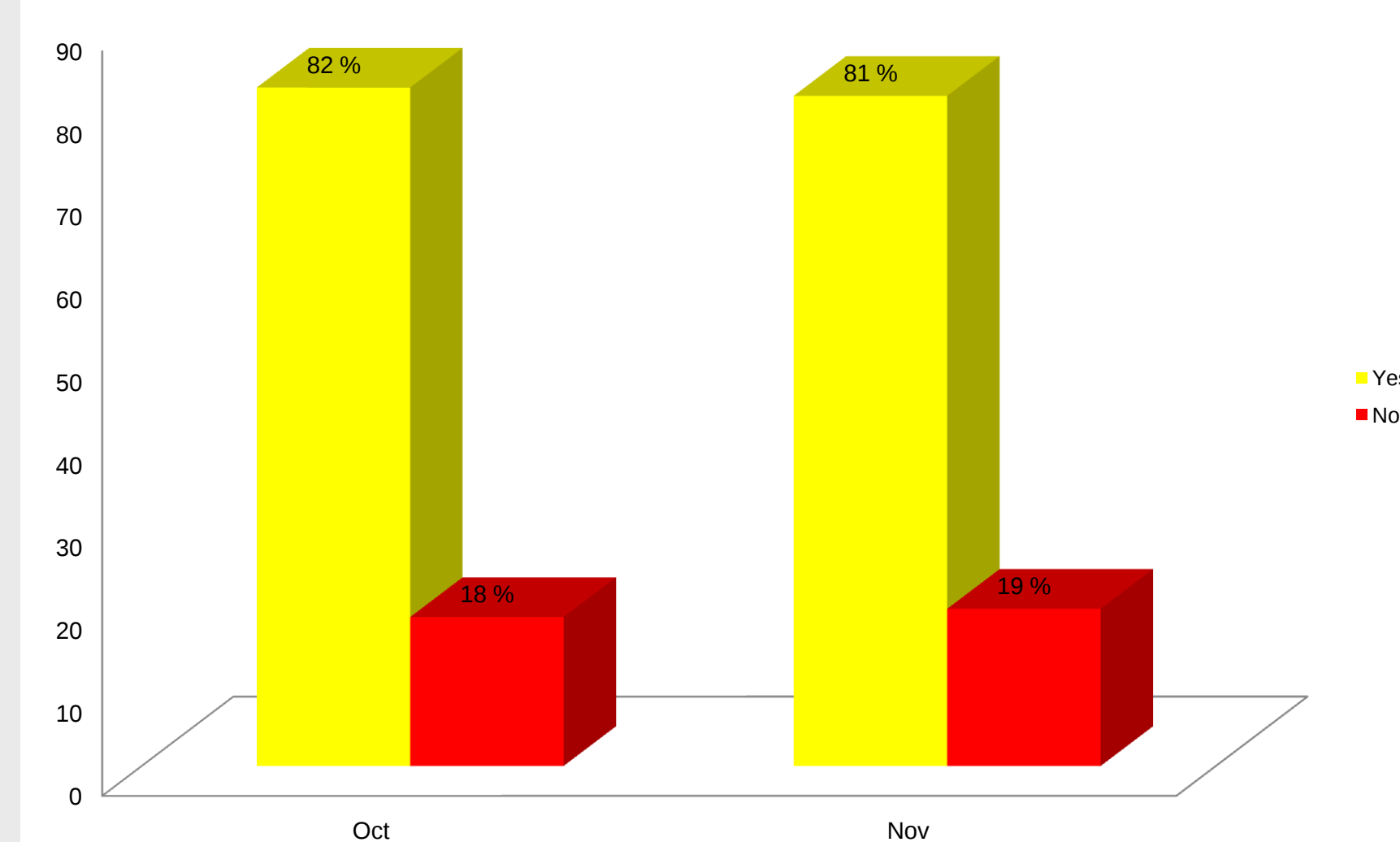
SAMPLING AND METHODOLOGY:

- ❖**Study setting:** P.D. Hinduja National Medical Hospital & Research Centre, Mumbai.
- ❖**Study design:** Random sampling technique.
- ❖The study was done with use of e-MRD software
- ❖**Sample size** = 110

FINDINGS AND DATA ANALYSIS:



Error prone Abbreviation in percent



RECOMMENDATIONS:

- ❖“SOS” can be easily misinterpreted as “5-0-5” and “IV” as 5 in roman letters.
- ❖To avoid these errors, the correct meaning should be used i.e. “if needed” and “intravenous” respectively.
- ❖These errors can be added in the Error prone list.
- ❖Electronic formats can be preferred with an option for units to choose in order to avoid errors and extra typing.
- ❖Big charts can be fixed on the walls in the cabins where the GMS's sit.
- ❖Small workshops and test upon the related subject can be preferred.

OBJECTIVE:

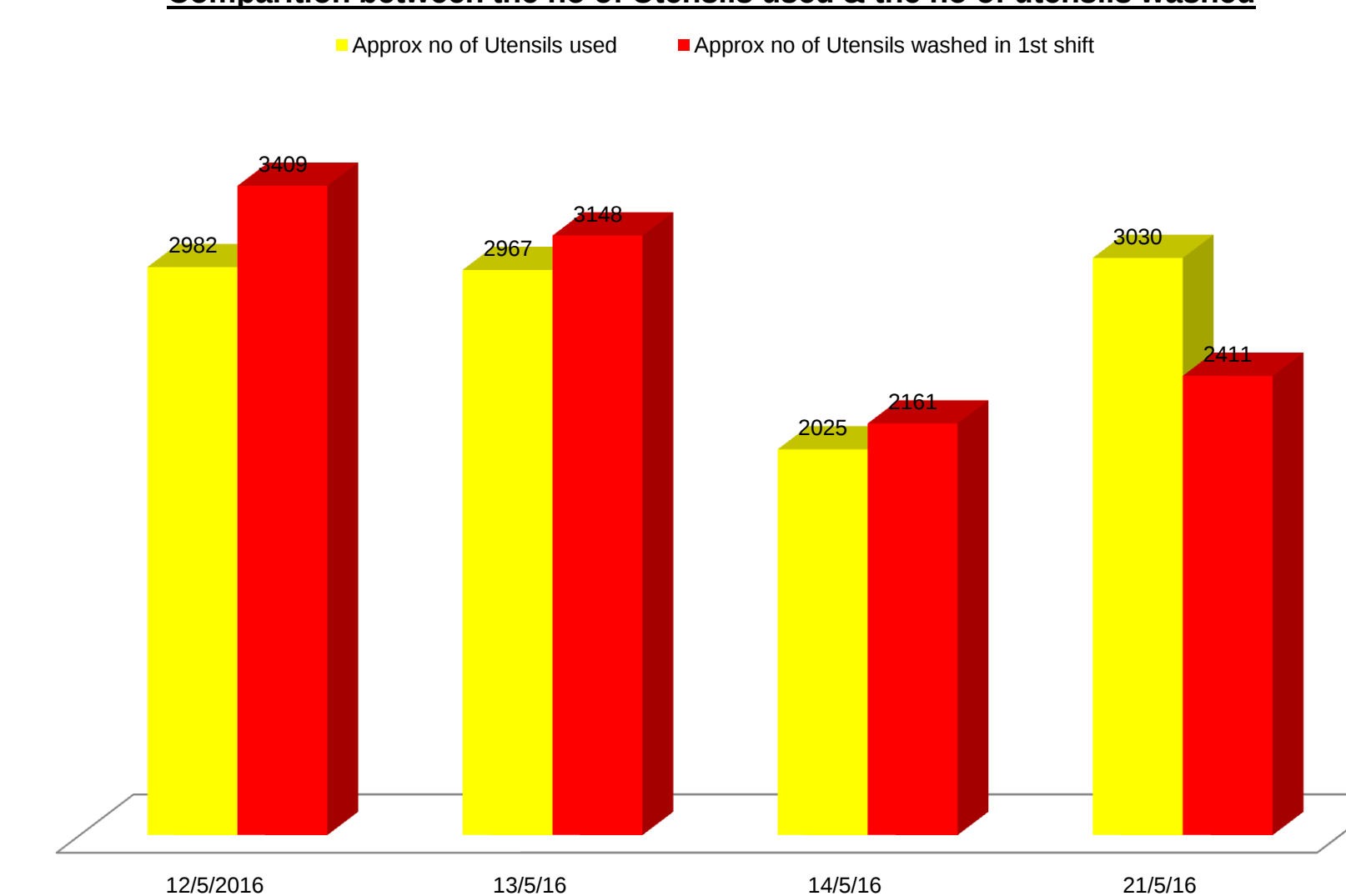
- ❖To analyze the work efficiency of each operators on the conveyor dishwashing machine.
- ❖To analyze and aid to reduce the time taken by the operators on the Conveyor dishwashing.
- ❖To analyze the dedication of work done by the operators.
- ❖To analyze on how to optimize enough work from the operators and minimize the machine stress.

SAMPLING AND METHODOLOGY:

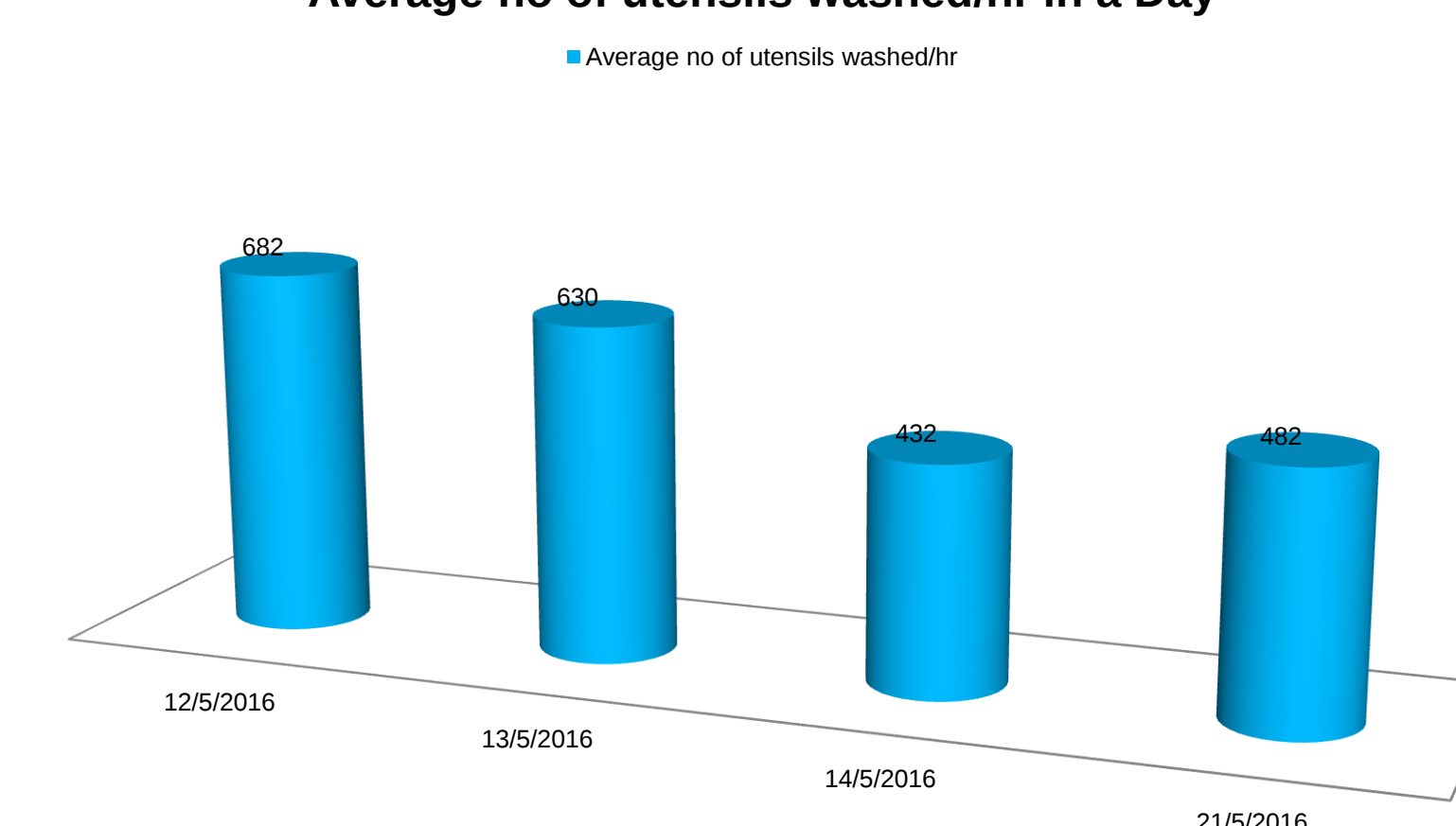
- ❖**Study setting:** P.D. Hinduja National Medical Hospital & Research Centre, Mumbai.
- ❖**Study design:** Cross-sectional Analytical technique.
- ❖The study was done by counting average no of utensils washed per time slot an. Start time & end timings were noted.
- ❖**Sample size** = 60

FINDINGS AND DATA ANALYSIS:

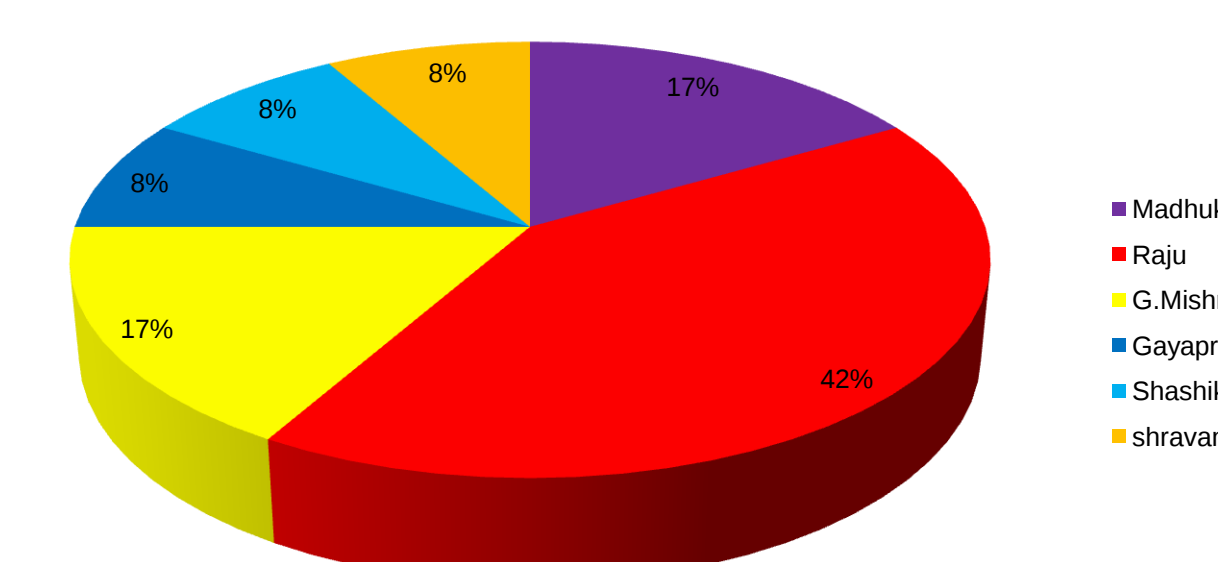
Comparison between the no of Utensils used & the no of utensils washed



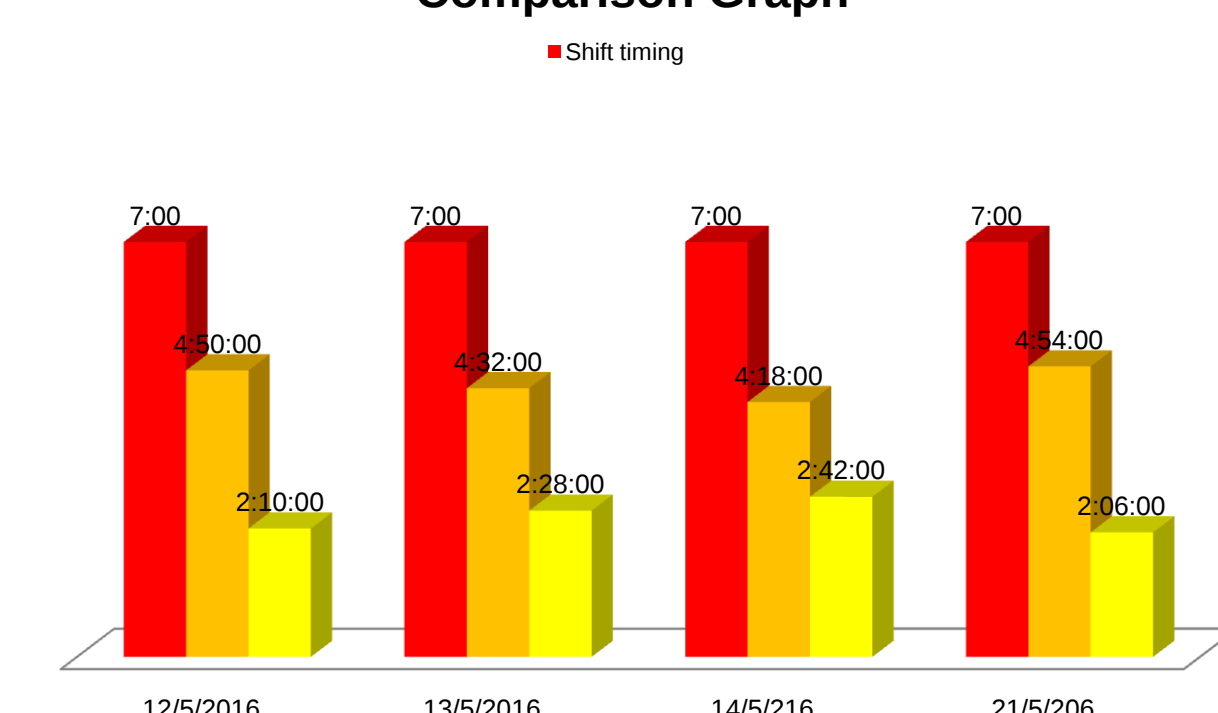
Average no of utensils washed/hr in a Day



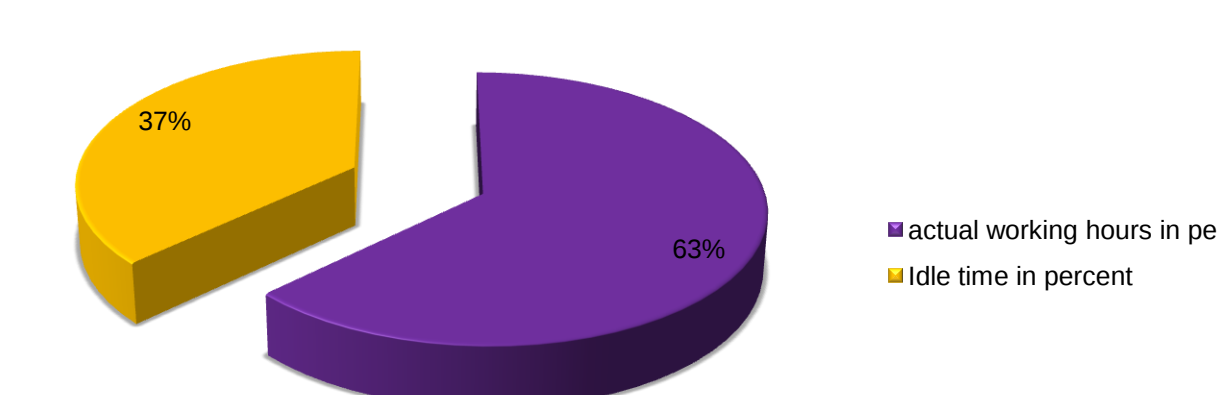
Work Efficiency of the Operators



Comparison Graph



Work Efficiency graph



Recommendation:

- ❖Operators do not wait for Utensils to pile up and they wash them as soon as they come, sometimes the machine works for just 2-3 utensils.
- ❖There is no rack available for the dirty utensils. An extra rack can be placed in order to pile up the dirty utensils so that they can be washed later in a bulk.
- ❖Breakfast utensils can be washed at night the prior day, this will the decrease the load and Operators will not have to come early in the Morning.
- ❖Fixed break timings can be made in order to optimize their work efficiency, example 30 minutes for every meal.

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