

AUGUST 7-9 | ORLANDO, FL

Leveraging Technology in Self Operation

Presenters

Dusty Cooper, MBA, CEC Rohan Dhamane, MHA, PMP Emily Glass, RD, LDN Sarah Wechsler, MS, RD, LDN



Johns Hopkins Health System

- Comprises six hospitals, ranging from 1100 to 260 beds
- Includes two academic hospitals and a children's hospital
- Presence extends across Maryland, DC, and Florida



Johns Hopkins Health System

During this session we will discuss how a multidisciplinary approach to technology can improve operations and patient as well as guest satisfaction.

Learning Objectives:

- Determine three benefits to using a managed order guide (MOG)
- Explore project management tools to enhance efficiency
- Learn about two different technological solutions for meal ordering



Managed Order Guide

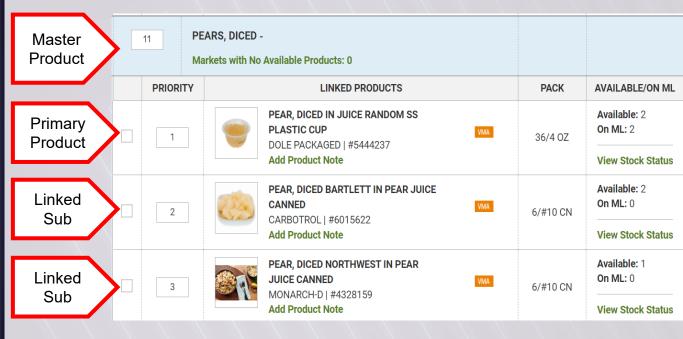


Challenges

- Excessive inventory
- Inconsistent product quality from campus to campus
- Product safety concerns
 - Allergens
- Cost discrepancies



Substitute Management



Master Product – Links primary product to approved subs, information is not displayed on the customer's e-com site.

Primary Product – This is the product the customer normally orders.

Linked Sub – These are the customer approved subs. These will only show if the primary product is out of stock or unavailable to order. #AHFGreatJourney



Managed Order Guide Setup

AUTO SUB

If a customer-approved stocked sub is available, it will be substituted automatically only after attempt to order original item.

Verified subs only

Primary Product

– will ship if
available

MOG Prioritized

Historical and Vendor subs NOT allowed

EXCEPTION MANAGEMENT

If NO customer-approved stocked sub is available, the customer is notified and has the option to go through exception management to search for a sub.

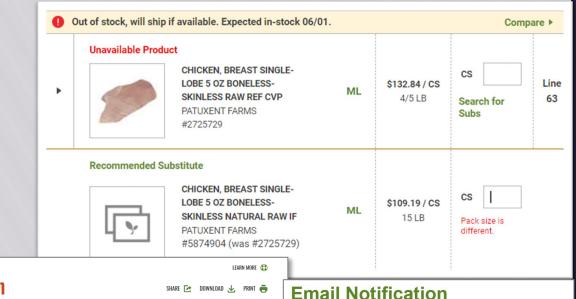
No Sub

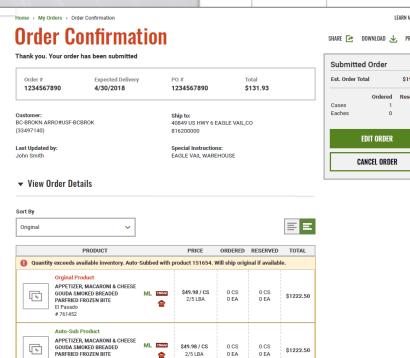
Customer can search for sub from approved products



- 1. When ordering, if products are out of stock, the restock date for the product is needed to determine next step.
- 2. The pre-approved sub will display below the product they are trying to order BEFORE submitting the order or no order will be placed.
- 3. Customer will see approved sub on the Order Confirmation page and in the Email Notification.







Details of your order #1 CHILD ENRICHMENT CTR (73932659) 4601 WEST 9TH ST Ship To: Special Instruction Delivery Date: 07/31/2014 Order Number: Customer PO Order Status Submitted with Exception Requested Delivery Date 07/31/2014 Order Summary Order includes Auto-Sub Total Full Cases Ordered Reserved: 102 Total Partial Cases Ordered: 0 Reserved: 0 Total Line Items Total Extended Price: Auto-Substitution Detail 120/1 61.020061.02 AUTO-SUB PRODUCT 3/0 Price CHEESE, AMERICAN SLICED 160 COUNT TFF

Benefits of a Managed Order Guide

- Product quality control
 - Built-in subs
 - Expedites ordering
 - Reduces need for communication in the moment
- Ingredient safety
 - Units cannot order non-compliant items
- Cost management
 - Realized savings have resulted in \$184,000 in savings
 - Reduced SKUs by 8,000 in first implementation



Project Management



Challenges

- Regulatory environment
- Complex stakeholder landscape
- Communication and collaboration
- Time constraints and urgency



Smartsheet

- Project planning and scheduling
- Collaborative workspaces
- Task management and tracking
- Resource allocation and management
- Document and file management
- Reporting and dashboards



smartsheet Search... Connections Template - Project Plan ☆ File Automation Forms 물 Basel Gantt View ▼ Arial ▼ ... Start Date **End Date** At Risk **Task Name Assigned To** % Complete Status 0 **p** i Ð **(i)** ■ Project Apollo 30% **a** In Progress 03/29/21 05/20/21 39d 1 Project Apollo In Progress 2 Planning In Progress 03/29/21 04/22/21 62% 19d **a** 3 Project Kickoff KC Kirk Caskey 03/29/21 04/02/21 25% 5d Complete 4 Activity 1 Henry McNeal 04/05/21 04/08/21 30% 4d Complete 5 Activity 2 In Progress June Taylor 04/09/21 04/19/21 100% 7d 6 Activity 3 Canceled **EN** Example Name 04/20/21 04/22/21 75% 3d 7 04/22/21 04/22/21 0% On Hold EN Example Name 0 8 - Execution In Progress 04/22/21 04/30/21 0 6d **a** 9 04/22/21 04/22/21 0% 0 Not Started **EN** Example Name 10 Phase 1 In Progress **EN** Example Name 04/23/21 04/27/21 0% 3d 11 Activity 1 Canceled **EN** Example Name 04/23/21 04/23/21 0% 1d 12 Activity 2 On Hold **EN** Example Name 04/26/21 04/26/21 0% 1d 13 Activity 3 In Progress **EN** Example Name 04/27/21 04/27/21 0% 1d 14 Phase 2 Not Started **EN** Example Name 04/28/21 04/30/21 0% 3d 15 04/30/21 04/30/21 0% Not Started **EN** Example Name 0 19 Monitoring 04/30/21 05/10/21 0 6d **a** Not Started 20

Nat Otantal

04100104

04100104



Food Safety Audit in Smartsheet

Key Features and Benefits:

- Tailored to our needs
- Centralized data storage
- Seamless collaboration
- Enhanced efficiency and accuracy
- Supplementing external audits



✓ smartsheet

JHHS Kitchen Audit

This tool serves as an internal audit resource exclusively designed for Johns Hopkins Food and Culinary Services. It currently encompasses a list of the top priority audit items to ensure ongoing preparedness for external audits.





Proper use of food hierarchy in storage. (CRITICAL) *

- Raw meat, poultry & seafood items should be stored away from or below fresh produce and ready-to-eat foods when in refrigeration or in the freezer once out of original sealed packaging.
- Raw food must be stored based upon the minimum internal cooking temperature that is required for each food.
- Foods should be stored in the following top-to-bottom order or back-to-front in chef's drawers & on cold lines:
- Cooked & ready-to-eat foods, including pasteurized shell eggs & liquid egg products
- 2. Whole, raw seafood
- 3. Whole cuts of raw beef & pork (uncooked bacon), raw shell eggs
- 4. Ground, raw meats or minced fish
- 5. Raw whole or ground poultry, combination items

Fail

If fail, why *

Select or enter value



Benefits of Project Management

- Increased efficiency and productivity
- Documentation and audit compliance
- Scalability and flexibility



Conclusion

- Explore the possibilities of utilizing project management technology
- Embrace the power of project management technology



Patient Self-Ordering



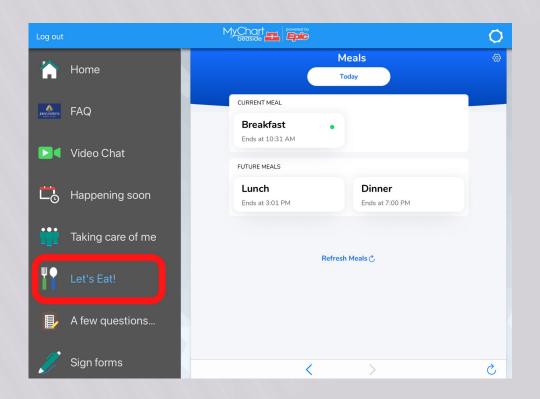
Challenges

- Call center staffing and hold times
- Management of specialize menus
- Patient satisfaction



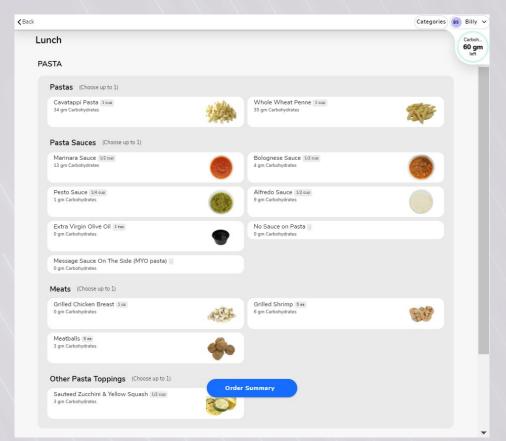
Let's Eat

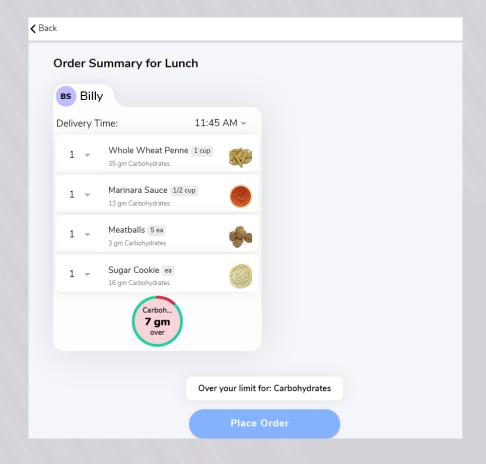
- Patient self-ordering app
- Menu personalized to patients' individual diet/allergy order(s)
- Integrated within EPIC MyChart
- Available on hospital supplied tablet or patients' mobile devices





Let's Eat Ordering







Let's Eat Benefits

- Over 140,000 trays ordered
- Decreased call center hold times
 - 2:46 mins $(4/22) \rightarrow 1:44$ mins (4/23)
- 30% of meal trays being self-ordered at JHH (July 2023)
- Increased patient and staff satisfaction
- Decreased need for special diet menus
- Language accessibility



Meal Ordering Solutions



Meal Ordering Solutions

- Retail food ordering app
- Cash to card technology
- Remote assistance for call center



Challenges

- Contactless order and pick up
- Long lines
- Space constraints
- Staffing challenges in almost every area



Retail Food Ordering



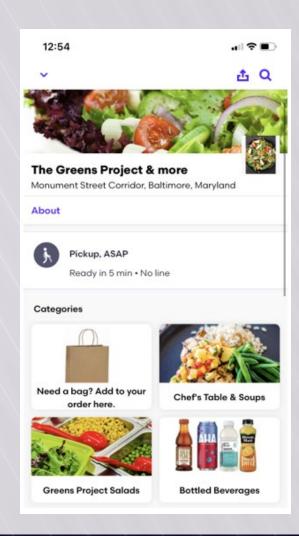


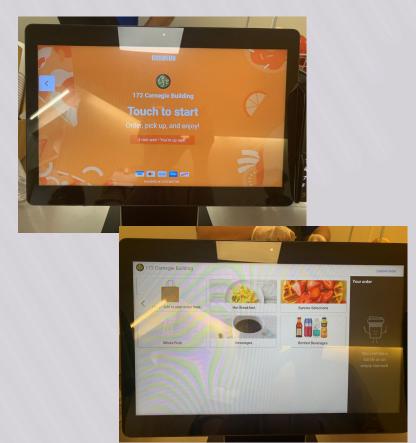
Welcome!

Skip the lines. Order all your favorite food on campus for pickup or delivery with Grubhub. The quick and convenient way to eat.

View campus restaurants



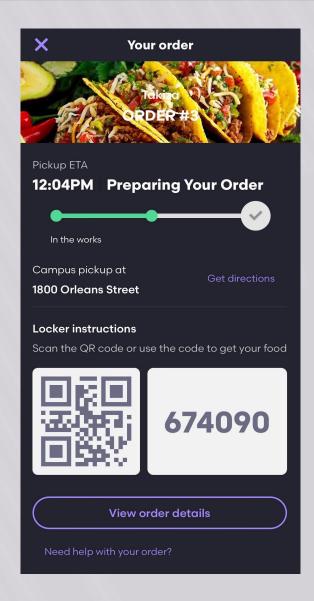


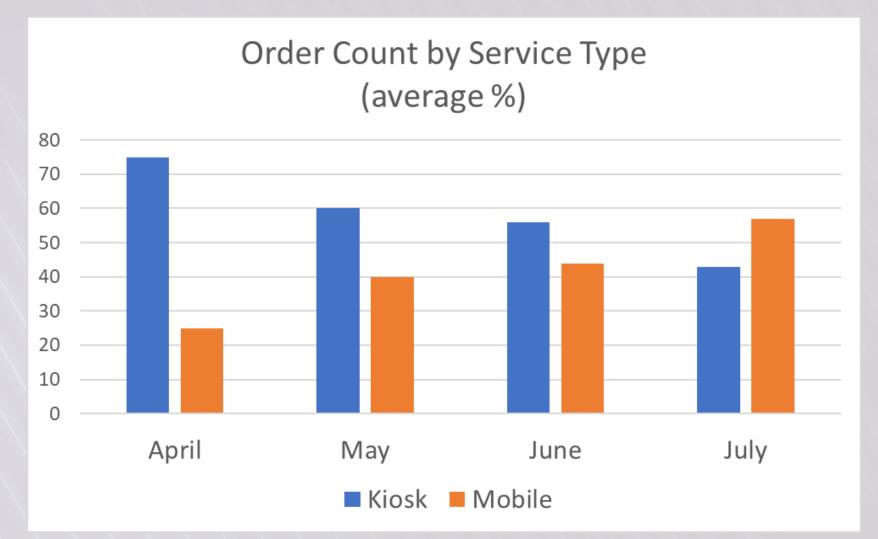














Cash to Card

- Converts cash to Visa prepaid card
- Cards usable at kiosks or anywhere cards accepted
- Device company handles cash





Remote Call Center

- Avaya desktop agent
 - Call forwarding/other programs
- Cross training
- Health system support



Benefits

- Retail ordering app
 - Saves staff & visitors time
 - Potential increased sales
 - Improved customer service
- Cash to Card
 - Reduced footprint
 - FTE savings
 - Projected savings of \$150,000/year

- Remote call center
 - Patient wait times
 - Emergencies
 - Staff retention



Dusty Cooper, MBA, CEC dcoope46@jh.edu

Rohan Dhamane, MHA, PMP rdhaman2@jh.edu

Emily Glass, RD, LDN eglass4@jh.edu

Sarah Wechsler, MS, RD, LDN swechsl3@jh.edu

