

## ST. Camillus Health Center, Whitinsville, MA

### **HOT MEALS DELIVERED!**

Both residents and staff enjoy meal time at picturesque St. Camillus Health Center, in Whitinsville Massachusetts. Beginning with the innovative "Gentle Awakening" system, residents can sleep-in and then enjoy a freshly made breakfast served from the Dinex Hold N Serv cart. The dedicated staff serves hot food directly from the cart to each resident, either in the dining area or in their rooms. A variety of menu choices is available upon request from the seasonal menu, all served from the meal cart. Aside from the daily menu, the Hold N Serv also has capacity for standard breakfast meals as well as toast and light pastry. After breakfast, Hold N Serv carts are then returned to the kitchen along with the Dinex Support Cart, to be restocked for lunch and again for dinner service.



*Meal-time is an event for both residents and staff*

The Dinex system has not only improved the resident food quality but also adds a new level of participation among the foodservice staff and residents. Meals are delivered hot off the cart, by the same people who prepare and deliver the food. Temperatures for the hot and cold food pans are maintained in each side of the Hold N Serv Cart, reducing the need for plate warming equipment and the conventional trayline system.



*St. Camillus Health Center, Whitinsville, MA*

### **FOOD SERVICE SPECIALIST**

Bob Toth, the Foodservice Director at St. Camillus, is extremely proud of the flexibility and food choices made possible using the Hold N Serv system. He has changed the process at St. Camillus from centralized to de-centralized, and found immediate benefits in patient satisfaction and cost savings that run close to \$10,000 per month! He serves 123 residents each day, split up between three "neighborhoods" at the facility.

### **"COMPASSIONATE CARE"**

St. Camillus Health Center is a non-profit facility located in scenic Whitinsville Massachusetts. The facility census is 123 certified beds with high occupancy. Long term and short term residents live in three wings (called "neighborhoods" at St. Camillus) with 41 residents per wing.



*Bob Toth, Foodservice Director*

At meal time both residents and employees enjoy an intimate environment, with nursing, food service workers and even building maintenance staff helping with meal service. This rapport has greatly enhanced the quality of life at St. Camillus.



*The Dinex Support Cart: an essential element for the Hold N Serv hot meal system. Side-by-side meal service at the dining area.*

## HOLD IT HERE

Maintain hot food pans in all sizes, in the “hot” side of the HOLD N SERV meal delivery system from Dinex-Carlisle. Cold foods are kept at optimal temperatures in the refrigerated section, giving a much higher level of quality and patient satisfaction with the food temperatures overall.



The Hold n Serv transport dolly system provides a convenience and efficiency. Prepare food pans in the kitchen, and easily transport the pan racks to the serving cart. Ideal as a space-saver, or for servicing the equipment at remote locations.

## Food Service Innovation



Dinex-Carlisle reusable menu holders and tent cards add the “restaurant dining” touch for the resident’s and visitors.



**Cutlery Caddy**  
Sanitary sleeves for silverware, with 2-ply napkin



**Swirl Tumblers**  
Durable, high quality juice tumblers in the contemporary swirl design.



**Dinex China**  
Contemporary china plate, designed for compatibility with the STSII base, with fruit dish and bread dish. Stylish Room Service products to enhance the patient’s dining experience.