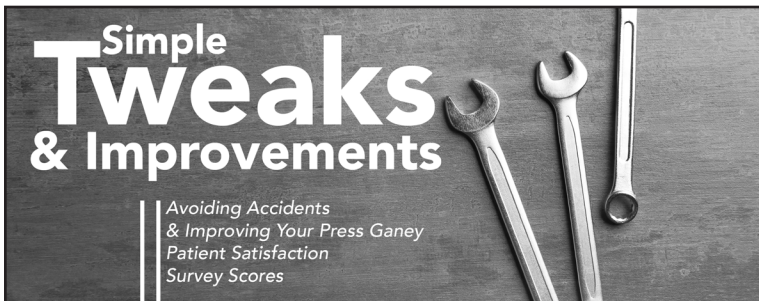


DINEX[®]

Meal Delivery



Simple Tweaks and Improvements to Avoid Accidents and Improve Your Press Ganey and Patient Satisfaction Survey Scores

Healthcare food service is a fast-paced and demanding job. Each patient has unique nutritional needs and taste preferences, and in the constant rush to meet these, accidents are bound to happen. Spills, burns, missed deadlines, and more - all are common issues that cause headaches and throw a wrench in the day-to-day operations of a kitchen and hospital. Plus, these minor interruptions can add up and take a toll on your facility's Press Ganey score, putting government reimbursements in jeopardy.

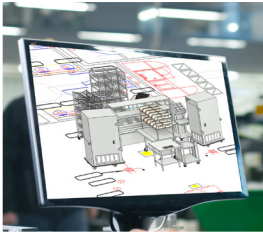
www.dinex.com/postcard/processimprovement



4 Reasons Why Accurate Meal Trays are Important at Your Facility

The kitchen is among the most important departments at any healthcare facility. Running an efficient kitchen that turns out tasty, nutritious meals reliably and cost-effectively is vital to the overall success of the hospital - and to the satisfaction of its patients. Food tray presentation is one key aspect of food service to master in order to keep your facility's patients happy and healthy, stay within budget, and maximize your Press Ganey scores. Improving your meal tray planning and execution has several benefits - read on to learn how this simple tweak can improve your operation significantly.

www.dinex.com/postcard/accuratetrays



The Four Team Approach

At Dinex, it's our job to make your kitchen run better. Our unique, four-team approach to healthcare food service support allows us to do that. We have dedicated teams for sales, custom designs, temperature controls, and culinary. We would love to work with you to improve your processes and supply you with the best tools available in the industry. Get in touch with us today - we look forward to starting the conversation.

¹Custom Engineering ²Temperature Optimization ³Direct Consultation ⁴Culinary Support

www.dinex.com/postcard/4teams