

FOI 3149

23rd June 2025

FREEDOM OF INFORMATION ACT 2000 – INFORMATION REQUEST

Under the Freedom of Information Act 2000, I am requesting details regarding domestic and catering staffing levels within all Hospitals.

The roles of cleaning and catering staff are vital to ensuring patient safety, infection control, and overall recovery outcomes. Given the essential nature of these services, I would appreciate a breakdown of staffing levels to understand the support allocated to each ward.

1. A breakdown of the total number of staff, including WTE staffing levels for domestic & catering staff per ward/department and number of beds in each ward.

Response:

Within Craigavon Area, Daisy Hill, South Tyrone and Lurgan Hospitals, domestic staff undertake cleaning and duties associated with food preparation/service at ward level, and catering staff are aligned to the production kitchens.

Within Bluestone Unit the food is regenerated in the ward kitchens and in some wards the staff perform a dual domestic and catering role.

The table at Appendix 1 provides a breakdown of the cleaning and catering hours provided at ward level, and the bed numbers.

2. A breakdown of the WTE staffing levels within the catering departments of each hospital.

Response:

See organisational chart at Appendix 2.

The numbers of Domestic staff on the organisational chart includes those staff working in all other areas in the hospitals that are not listed in Appendix 1.

3. Any policies or guidelines that regulate the allocation of domestic and catering staff across wards/departments

Response:

There are no policies or guidelines that regulate the allocation of domestic and catering staff across wards/departments.

There are regionally agreed cleaning standard and under the DoH Policy for the Provision and Management of Cleanliness Services (2015) cleaning frequencies are based on risk.

The number of domestic staff depends on a range of factors including the size and layout of the ward/department, ward type, bed occupancy levels, number of patients, and the food service model at ward level.

The number of catering staff in the production kitchens depend on a range of factors including the food production model and volume of food produced in the kitchen, menu options, cooking equipment/methods, and the number of dining rooms/coffee bars supplied/operated by the kitchen.

4. A breakdown of supervisory and management levels within each department per hospital from Bands 3 - 8B.

Response:

See organisational chart at Appendix 2.

5. If available, historical data on any changes made to domestic and catering WTE per ward over the last five year

Response:

This information is not held.

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