**Survey Readiness:**

**Considerations for Transition to IDDSI**

***National Dysphagia Diet (NDD) is now outdated and the International Dysphagia Diet Standardisation Initiative (IDDSI) will be the only professionally recognized texture modified diet framework as of October 2021.  It is not mandatory, but it is the only professionally-supported and evidence-based standard of practice.***

Where do I find resources? [USTIRG Flag](https://iddsi.org/United-States) on IDDSI.org website

What are the main tools for me to organize my efforts?

* **USTIRG IDDSI Implementation Checklist Template**: “edit” to specifics for your organization. Examples provided to get you started. Simplified, ready-to-edit!
* **Food/Liquid Testing Spreadsheet Template**: track which food/liquids are served on which IDDSI level according to your diet manual and your IDDSI testing results.

Why is this transition important for regulatory compliance? **Read these and share!**

* Standards of Practice Regulatory Information for Long Term Care Facilities, Hospitals, Critical Access Hospitals, Home Health Agencies and Hospice”
* Resources on NDD (or insert your existing dysphagia diet) to IDDSI
  + IDDSI & NDD Full Disclosure & Mapping
  + Common Ground between IDDSI and NDD
  + How to Ease the IDDSI Implementation
  + How is IDDSI Solving Safety Issues?
* What’s in ***Your*** Diet Manual?
* Reference list on choking risks.

How do I engage the whole interdisciplinary team?

**Read and relate to “A day in the life”...** It’s lunch time at a mid-sized suburban nursing home (insert your healthcare setting). The COOK has prepared the meal and the DIETARY STAFF is serving from the hot food cart. Yesterday, Mr. Smith was evaluated by the SLP and considering his increased endurance after his COVID recovery, was recommended for a Minced & Moist L5 diet. The PHYSICIAN agreed and changed the order to reflect a “Minced & Moist 5.” When Josh, the CNA that assists Mr. Smith during eating, looks at the food provided for Mr. Smith’s meal, he is unsure if the meat provided is Minced and Moist. Josh requests clarification from the FLOOR NURSE, Jane, to identify if the meal item is correct. Jane sees that the gravy is pooled in the middle of the food and not mixed into the meat. Also, she notes that there are different sizes of the meat pieces and some look too big. She contacts the NURSING SUPERVISOR and advises the DIETARY STAFF that Mr. Smith should receive the pureed meat option in the meantime to avoid a delay in his dining. The NURSING SUPERVISOR contacts COOK Mike who brings an IDDSI Minced & Moist audit sheet for both parties to complete together. It is identified that the meal item is not appropriately prepared based on IDDSI testing results and the audit sheet is completed. The NURSE EDUCATOR is informed and reaches out to the SLP & DIETITIAN for their input regarding education needed. The ADMINISTRATOR and DIRECTOR OF NURSING are informed that a training session to better understand Minced & Moist meat preparation and texture is planned for all staff. The event is tracked in the Quality Assurance and Performance Improvement IDDSI Project. Ultimately, these documented educational efforts improved this site's food safety at point of service and its IDDSI compliance with coordinated interdisciplinary actions.