



# ANFP Releases Skilled Nursing Facility Staffing Benchmarks

**A**NFP launched its first skilled nursing facility (SNF) benchmarking program, sponsored by Gordon Food Service, in March 2017 with over 700 registered participants. Part one of a two-part article series focuses on facility characteristics, foodservice staffing, and takes a deeper dive into the role and responsibilities of SNF foodservice directors across the United States.

Participants in the program enjoy 24/7 access to the results, and can download not only the national analysis, but can also run reports based on facility ownership, number of residents, and geographic location, among many other filters.

Each year, ANFP will conduct an annual benchmarking survey, so that trends and changes over time can be reported in subsequent years.

## KEY FINDINGS

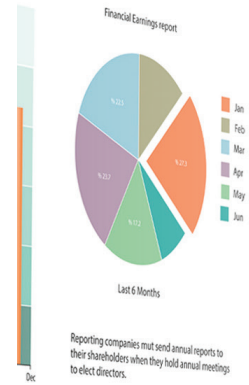
### Facility Characteristics

Just over half of facilities participating are part of a regional, state, or national healthcare chain, while 45 percent are not part of a healthcare chain. Likewise, 55 percent are for-profit facilities, while 45 percent are non-profit facilities.

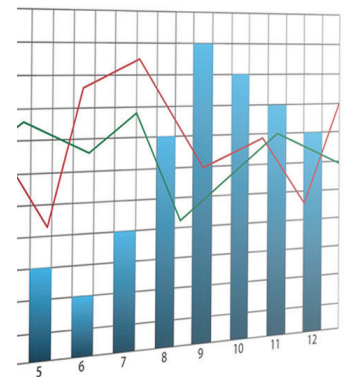
Facility size ranges from the smallest at three residents, to the largest with 580 residents. The median number of residents across the U.S. is 89, with a median 250 meals served daily.



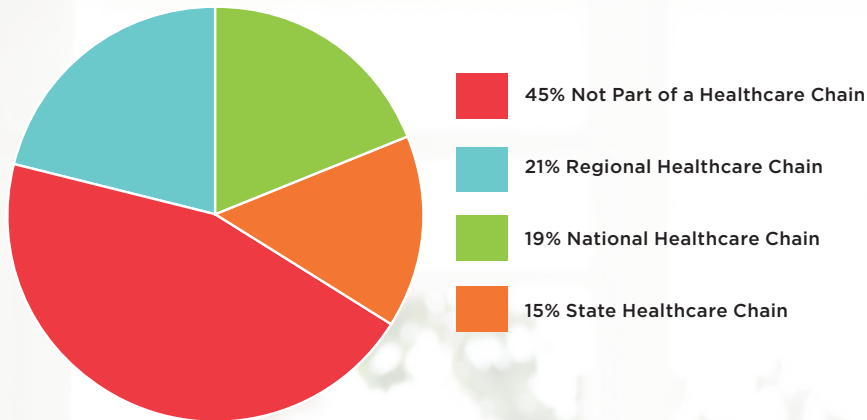
Her şirketin vâkı...  
bir tablo olarak belirlenmiş olup, herşey dikkatli bir şekilde yapıldığı yer alınmalıdır.  
meyve üretimi, ihalat ve ihracat oranları karşılaştırılmalı olarak sunulmaktadır.  
yılın kazancının grafinin artış gösterdiği oranları vermektedir.  
ve kazancının son altı ay içindeki dağılımını yıla göre göstermektedir.  
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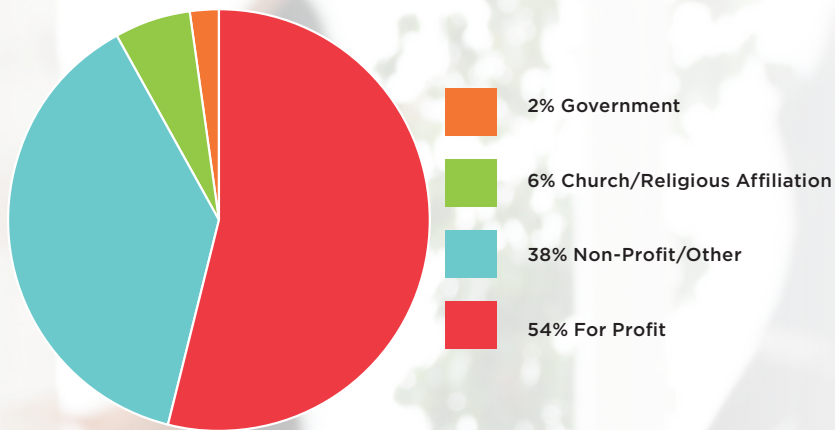
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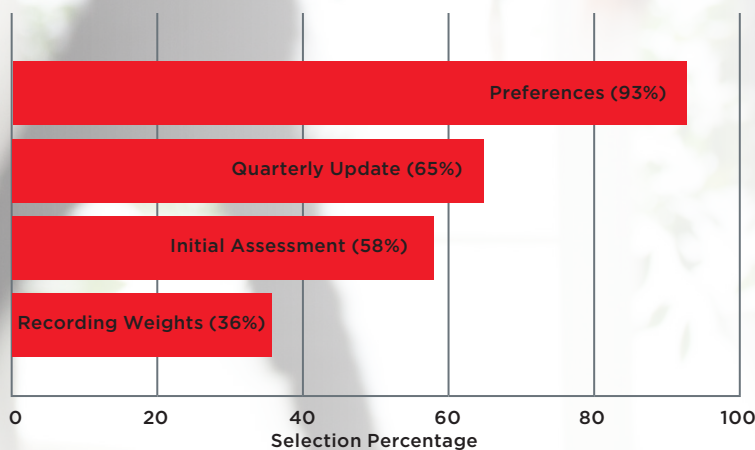
### Facility Ownership—Private or Healthcare Chain



### Type of Facility Ownership



### Foodservice Director Responsibility for Nutritional Charting



### Resident Diet Characteristics

The benchmarking survey features questions regarding the special dietary needs of residents. The survey showed the following median values:

- 21 percent are on supplements
- 6 percent are receiving thickened liquids
- 23 percent are on a mechanically altered diet
- 27 percent are on a therapeutic diet

While 27 percent of residents are on a therapeutic diet, 88 percent of facilities have a liberalized diet menu.

### Dietary Staffing

Fifty-eight percent of the foodservice directors have a voice in determining the staffing budget.

The median number of Dietary FTEs (full-time equivalents), not including the foodservice director, is seven, which is spread over a median total dietary staff headcount of 14 staff members, with 73 percent being female, and 27 percent being male.

The median labor hours per resident across all facilities is 0.69 hours, while the labor hours per meal served is 0.25 hours.

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### Foodservice Director Role and Responsibilities

The benchmarking survey takes a comprehensive look at how a typical foodservice director spends the day. Ninety-one percent of participating facilities have a certified dietary manager, certified food protection professional (CDM, CFPP) as the foodservice director, with only 9 percent having responsibilities for departments outside of the foodservice department.

The median number of hours worked by the foodservice director is 42, with 75 percent of respondents working 50 hours or less per week.

The benchmarking survey shows that the foodservice director's time is spent across many areas:

- 25 percent on Nutritional Charting

- 16 percent on IDT Meetings and Care Plans
- 15 percent in a Production Role
- 9 percent on Ordering Food
- 5 percent on Department Schedules
- 30 percent on Other Activities

Responsibilities of the foodservice director include:

- 93 percent document resident preferences
- 65 percent document quarterly updates
- 58 percent document initial assessments, with varying responsibilities for ongoing assessments
- 36 percent record weights

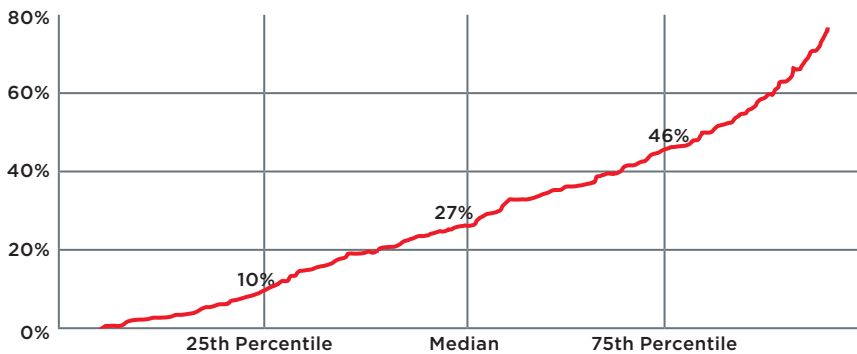
Responsibility for completing MDS Sections K and L was split, with 44 percent of foodservice directors completing

### SIGN UP FOR THE 2018 SURVEY

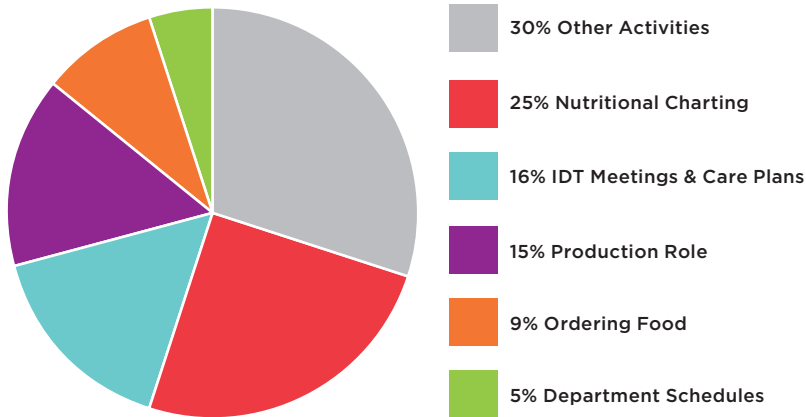
Survey participants receive 1 free CE hour for completing the benchmarking survey and have access to all of the data contained in the results! Don't miss your opportunity to sign up now to participate in the next survey, which opens for data collection March 1, 2018. Visit [www.anfponline.org/news-resources/benchmark-program](http://www.anfponline.org/news-resources/benchmark-program)



Percent of Residents on a Therapeutic Diet



### Foodservice Director Weekly Allocation of Hours



Section K only, 15 percent completing MDS Sections K and L, and 40 percent not completing either section.

The survey also shows that 52 percent of foodservice directors are at least partially involved in managing the resident weight data process, while 48 percent have no involvement.

Eighty percent of foodservice directors participate on the care plan team.

### APPLYING BENCHMARKING DATA IN YOUR FACILITY

While the overall statistics outlined above are a good place to begin, those who complete the benchmarking survey

have more data points and more data filters at their disposal. Participants can log in to the benchmarking platform at any time, and apply filters to the data set, and re-run the reports.

For example, when setting a staffing goal at a small nursing home in North Carolina, a participant might log in, apply the filter so they select only nursing homes in that geographic area with 0-49 residents, and find out the range of labor hours per resident for that specific scenario.

A second example might be a regional chain wanting to find out how many hours a foodservice director typically spends in a production role. The results can be narrowed to look at facilities in regional chains only.

Another feature launching with the 2018 survey is the ability of chains to specify a peer cluster. Healthcare chains participating in the survey have a special filter available which allows them to run reports only for their facilities. This feature can be set up for any healthcare chain by request.

Those who did not participate in the current survey are able to register now and participate in the next survey, which opens March 1, 2018. The survey is open to all skilled nursing facilities – to both members and non-members.

Please call ANFP with any questions or assistance with the benchmarking platform at (800) 323-1908.

### COMING NEXT ISSUE

The March-April 2018 installment of this article series focuses on food safety practices, purchasing characteristics, and per-resident day costs.

Use ANFP's skilled nursing facility benchmarking program to gain the data you need and track industry trends. **E**

### Total Dietary Labor Hours Daily Per Resident

