



Japan Council for Quality Health Care

Project to Collect Medical Near-Miss/
Adverse Event Information

Medical Safety Information

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Provision of Food to Which the Patient was Allergic

Nine cases have been reported involving cases in which the nutrition department mistakenly provided food to which the patient was allergic, even though information about the patient's food allergies had been conveyed to the department (information collection period: from January 1, 2008 to June 30, 2012; the information is partly included in "Individual Theme Review" (p.110) in the 25th Quarterly Report).

Cases in which the nutrition department mistakenly provided food to which the patient was allergic, even though information about the patient's food allergies had been conveyed to the department, have been reported.

Food to Which Patient was Allergic	Situation	Details of Error	Dish Provided in Error
Bamboo shoots	When checking the dietary order	Overlooked comment about prohibited foods	Miso pork sauté (containing bamboo shoots)
Japanese yam			Japanese yam salad
Crustaceans, fish and shellfish, eggs, wheat	When preparing the meal	Used as a binder in food preparation	Sauté of meat coated in flour
Fruit		Used a sauce containing fruit	Fried noodles using a sauce containing fruit
Fish and shellfish	When setting out the trays	Mistakenly placed on tray	Fish dish (food processed in a blender)
Dairy products, ham, bacon			Milk
Apples			Hamburger containing apple extract
Soybeans			High-calorie meal containing soybean extract
Eggs, milk, wheat, buckwheat, beans, etc.			Side dish containing beans

Provision of Food to Which the Patient was Allergic

Case 1

At the time of admission, the pediatric department provided the nutrition department with information about the patient's food allergies (crustaceans, fish and shellfish, eggs, and wheat). The main dish on the day in question was "thick omelette", so when the main dish was switched to curried, sautéed meat, the primary focus was solely on the egg allergy, but the meat was coated in flour before being cooked. When the meal was checked on the ward, it was hard to tell that the curried meat had been coated in flour. After ingestion, the patient suffered generalized rash, vomiting, decreased SpO₂, lowered blood pressure, and a reduced level of consciousness.

Case 2

At the time of admission, the patient reported that s/he had an allergy to dairy products, ham and bacon, so the dietician interviewed the patient about his/her food allergies and arranged that s/he would be given special meals in which the use of those foods was prohibited. The menu for that day included juice for this patient, but milk was mistakenly placed on the tray. The patient had previously experienced shock due to milk, but drank it because s/he liked it. Having ingested the meal, the patient was discovered at the washbasin with a reduced level of consciousness.

Preventive measures taken at the medical institutions in which the events occurred.

- **Conduct adequate checks of comments about prohibited foods when checking dietary orders.**
- **Use methods such as the following to distinguish the meals of patients with food allergies from the ordinary meals.**
 - Use dedicated colored menu charts.
 - Prepare and cook special meals separately from ordinary meals.
 - Use dedicated tableware or trays with a different color.

Complementary comment by the Comprehensive Evaluation Panel

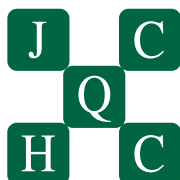
- **Endeavor to ascertain the basic ingredients of meals for patients with food allergies.**

* As part of the Project to Collect Medical Near-Miss/Adverse Event Information (a Ministry of Health, Labour and Welfare grant project), this medical safety information was prepared based on the cases collected in the Project as well as on opinions of the "Comprehensive Evaluation Panel" to prevent the occurrence and recurrence of medical adverse events. See quarterly reports and annual reports posted on the Japan Council for Quality Health Care website for details of the Project.

<http://www.med-safe.jp/>

* Accuracy of information was ensured at the time of preparation but cannot be guaranteed in the future.

* This information is intended neither to limit the discretion of healthcare providers nor to impose certain obligations or responsibilities on them.



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