**Please register on System 1 to SLT Adults SPA caseload and SPA waiting list.**

Please confirm client details on system 1 are correct.

All questions should be asked. Referrals are only accepted if mandatory (grey) fields are completed.

**Please phone this referral to SPA 0300 300 2011 or email to SNHS.SPA@NHS.net**

|  |  |
| --- | --- |
| **NHS Number:** |  |
| **Client Name:** |  |
| **DOB:** |  |
| **Client Address (confirmed or updated):** |  |
| **Client Telephone (confirmed or updated):** |  |
| **Client’s current location:** |  |
| **Access code/keysafe number:** |  |
| **Referrers Name:** |  |
| **Referrers Address:** |  |
| **Referrers Tel No:** |  |
| **Referrers secure email address:** |  |
| **Referrers Job title or Relationship to client:** |  |
| **\*\*\*If caller is a Parkinson’s or MS Nurse or SLT from Community Stroke Rehab Team (CSRT) please answer questions 1 & 9-13 ONLY\*\*\*** | |
| **CALL HANDLER:** |  |
| **DATE:** |  |

**Please note incomplete referrals will not be accepted by SLT as all the information is required to be able to triage the referral accurately.**

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| **Has the patient consented to referral?**  **Yes**  **No**  **If the answer is no, a reason is required** |  |
| **1.Reason for referral?**  **Communication Difficulty (Explain)**  **Swallowing Difficulty (see questions below)** |  |
| **2. Brief history and duration of the difficulty** |  |
| **3. Please describe the client’s relevant medical history. This is essential information for SLT to assist with triage and priority rating** |  |
| **4. Swallowing Status:-**  **This information is needed for all swallow referrals to ensure accurate triage. Give the food and drink options below if necessary**  What **FOOD** are they currently taking?  Normal Diet  Easy to Chew Level 7  Soft and Bite sized Level 6 *(Previously known as Texture E fork mashable diet)*  Minced and Moist Level 5 *(Previously known as Texture D pre- mashed diet)*  Thick pureed Level 4  Thin puree – liquidised Level 3  Nil By Mouth  Alternative Feeding (PEG)  What **DRINKS** are they currently taking?  Thin  Naturally / slightly thick Level 1  Mildly thick Level 2 *(Previously known as Stage 1 syrup consistency)*  Moderately thick Level 3 *(Previously known as Stage 2 – custard consistency)*  Extremely thick Level 4 *(Previously known as Stage 3 pudding consistency)* |  |
| **5. Do they have difficulty swallowing medication?**  Yes  No |  |
| **6. Is the person coughing when eating?**  Yes -  Occasionally  Frequently  No  **Is the person coughing when drinking?**  Yes -  Occasionally  Frequently  No |  |
| **7. Has this person choked (airway fully obstructed)**  Yes –  What happened?  What food were they eating?  What help did they need?  No |  |
| **8. Has the patient had any confirmed unexplained chest infections in the last 3 months (requiring medication)?**  If yes, how many? \_\_\_\_\_\_\_ |  |
| **9. Does client live alone?**  Yes  No |  |
| **10. Is this person capable of attending an outpatient appointment?**  Yes  No |  |
| **11. Does the patient have a package of care or any community service in place?**  Yes  No |  |
| **12. Risks or hazards to visitors? (explain)** |  |
| **13. Family / Next of Kin Details**  **This question is important as the person being referred may not be able to answer the phone or respond to a letter due to their difficulties** |  |

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| **Referrals from Parkinson’s Nurse or CSRT**: A separate more detailed report will be sent to the S&LT team by the referrer |
| **If Using SystmOne:** Please send this form via electronic referral selecting the followingtask recipient  1 SaLT eReferral |

**IMPORTANT NOTICE**

**Food and fluid descriptors have changed**

The **International Dysphagia Diet Standardisation Initiative (IDDSI)** is a global standard to describe texture modified foods and thickened drinks for individuals with swallowing difficulties of all ages, in all care settings. This change came into effect on 1st April 2019.

The IDDSI framework consists of a continuum of 8 levels (0-7). Levels are identified by labels, numbers and colour codes to improve safety and identification. The standardised descriptors allow for consistent production and testing of thickened drinks and texture modified foods.

