

Risk-Checklist

Identifying risks in management of enteral nutrition in intensive care units (ICU)

ICU Name : _____		Date: _____					
Rate from low (1) to high (6) risk	1	2	3	4	5	6	Comments
Admission							
1. No use of clinical assessment or screening nutrition assessment	☐	☐	☐	☐	☐	☐	
2. Inadequate tube management and position	☐	☐	☐	☐	☐	☐	
Prescribing	☐	☐	☐	☐	☐	☐	
3. Missing energy target	☐	☐	☐	☐	☐	☐	
Verifying	☐	☐	☐	☐	☐	☐	
4. Missing a nutritionist at the ICU	☐	☐	☐	☐	☐	☐	
Preparing	☐	☐	☐	☐	☐	☐	
5. Insufficient hygiene and handling	☐	☐	☐	☐	☐	☐	
Administering	☐	☐	☐	☐	☐	☐	
6. Wrong time management, speed and route	☐	☐	☐	☐	☐	☐	
7. Nutritional interruptions	☐	☐	☐	☐	☐	☐	
8. Wrong body position	☐	☐	☐	☐	☐	☐	
Monitoring	☐	☐	☐	☐	☐	☐	
9. Gastrointestinal complication and infections	☐	☐	☐	☐	☐	☐	
General risks	☐	☐	☐	☐	☐	☐	
10. Missing or not using guidelines, standards or protocols	☐	☐	☐	☐	☐	☐	
11. Understaffing	☐	☐	☐	☐	☐	☐	
12. Lack of education	☐	☐	☐	☐	☐	☐	

7-Step-Instruction

1. Please insert name of ICU and date
2. Use checklist within different experts of different professions (physician, nurse, dietician, etc.) with different level of work experience
3. Compare results and discuss
4. Set actions, if necessary
5. Evaluate your actions by using this checklist again
6. Compare results and discuss
7. Take measures, where necessary

