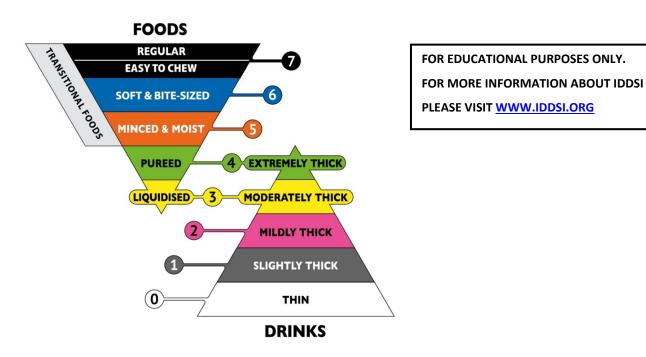
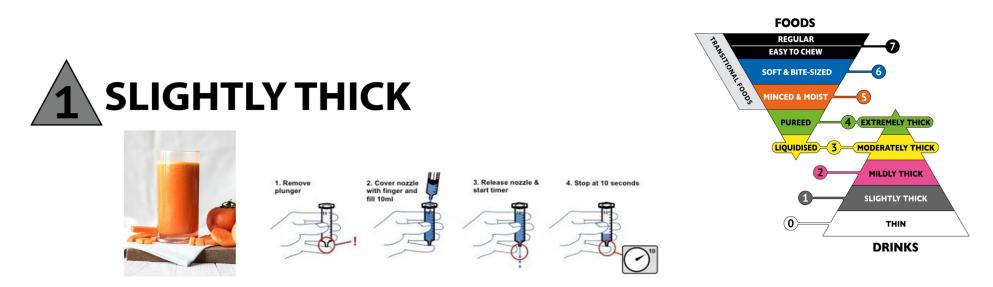


Checklists for Food & Fluid Textures IDDSI Levels 1-6* & Level 7 Regular *Easy to Chew*



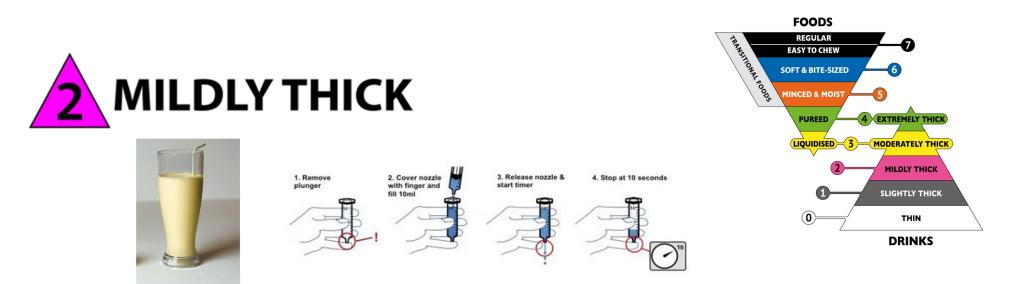
*Please also see **Summary of Food Texture Restrictions**





Drinks at this level must pass the IDDSI Flow test below:

Tests		No			
Visual check					
Thicker than water					
Flows through a straw, syringe, teat/nipple					
IDDSI Flow Test					
1-4ml remain after 10 seconds flow					
Does the drink pass the tests for Level 1 - Slightly thick?					



Drinks at this level must pass the IDDSI Flow test below:

Tests		No		
Visual check				
Pours quickly from a spoon, but slower than thin drinks				
Can be drunk through a standard size straw				
IDDSI Flow Test				
4-8ml remain after 10 seconds flow				
Does the drink pass the tests for Level 2 - Mildly thick?				



DRINKS

Food at this level must pass ALL of the tests below:

Tests			No		
Ap	Appearance				
•	Smooth liquid with no 'bits' or lumps				
Spo	Spoon Test				
•	Easily pours from a spoon when tilted; does not stick to the spoon				
Fork Tests					
•	Food drips slowly in dollops through the prongs of a fork				
•	Prongs of fork do not leave a clear pattern, even briefly on the surface				
IDDSI Flow Test					
•	8-10ml remain after 10 seconds flow				
Do	es the food pass all the tests for Level 3 Liquidised?				



Food at this level must pass ALL of the tests below:

Tests	Yes	No		
Appearance	Appearance			
No lumps				
Fork Tests				
• Food sits in a mound above the fork (a small amount may form a tail below the fork)				
 Does not drip or flow continuously through the prongs of a fork 				
Fork can make a clear pattern on the surface				
Spoon Tests				
Holds shape on a teaspoon				
• Tilt spoon to the side—food should slide off easily with very little left on the spoon				
Does the food pass all the tests for Level 4 Pureed?				







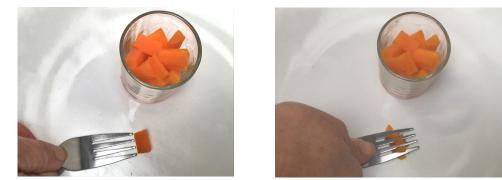




Food at this level must be soft, tender and moist, and must pass ALL of the tests below:

Tests	Yes	No			
Appearance	Appearance				
Lumps are no larger than 4mm (for adults)					
No separate thin liquid					
Fork Pressure Test (must be a metal fork)					
• Can be easily mashed with a fork. The pressure should not make the thumbnail turn to white.					
Easily separates and comes through the prongs of a fork.					
Spoon Tilt Test					
Holds shape on a teaspoon					
Tilt spoon to the side—food should slide off easily with very little left on the spoon					
Does the food pass all the tests for Level 5 Minced & Moist?					







Food at this level must be soft, tender and moist, and must pass ALL of the tests below:

Te	sts	Yes	No	
Ap	pearance			
•	The pieces are no larger than 15mm x 15mm (for adults)			
•	No separate thin liquid			
Fork/Spoon Pressure Test (must be a metal fork or spoon)				
•	Push down on a 15mm x 15mm sample with a fork or teaspoon. Use enough pressure for the thumbnail to turn white. The food can be squashed and does not return to the original shape.			
•	Food can be separated into smaller pieces using the side of a fork or spoon.			
Do	Does the food pass all the tests for Level 6 Soft & Bite –sized?			



Food at this level may include bread, and mixed thin/thick textures. Please see individual Safe Swallow Plan for details.







Food at this level must be soft and tender, and pass the tests below:

Tests		Yes	No	
For	Fork/Spoon Pressure Test (must be a metal fork or spoon)			
•	Push down on a sample with a fork or teaspoon. Use enough pressure for the thumb- nail to turn white. The food can be squashed and does not return to the original shape.			
•	Food can be separated into smaller pieces using the side of a fork or spoon.			
Do	Does the food pass all the tests for Level 7 Regular—Easy to Chew?			

High Risk Choking Foods To Be Avoided

Summary of Food Texture Restrictions for IDDSI Food Levels -

But don't forget, it is possible to modify some of the foods below or make small changes to them which will render them safe but always run the IDDSI tests

Restricted Food	Restricted Food List	Examples	Why is it unsafe?
	-Hard Foods -Sticky Foods -Dry Foods -Crumbly foods -Crunchy foods -Crispy foods	Sweets/Nuts/Dried fruit/Marshmallow Dry cake/bread Flaky pastry/pie crust Biscuits/crackers Crisps You can use a soaking method for cake/biscuits & puree with custard, soak dried fruit & puree but always TEST	Difficult to manage hard textures in the mouth – especially with teeth, jaw or tongue issues. Crumbly foods may leave residue, sticky foods may fatigue, be swallowed too soon or stick!
	-Mixed thick/thin tex- ture -Juicy foods where juice separates -Floppy foods	Minestrone Cereal with milk Tinned fruit with juice Watermelon Salad Tinned fruit without juice, or minestrone could be pureed but always TEST	Cereal with milk or soup with meat/veg pieces can be hard to manage as the liquid separates off in the mouth and could cause problems. Salad or spinach may not be broken down enough before swallowing
	-Tough food -Skin, bone, gristle	Steak Bacon Dry meat Fatty meat Sausage with skin Remove skin from a lean or vegetarian sausage – puree but always TEST	These would require a lot of chewing and potentially not break down to swallow safely, skins could get stuck at the back of the throat
	-Stringy foods -Pips, seeds -Skins, shells	Green/runner beans Peas Apples with skin Grapes Beans and peas can be pureed , apples peeled and grated or poached but always TEST	Beans may be stringy, peas have a shell and apples have skin which can sepa- rate and be hard to man- age. Pips and seeds could cause choking