

INFECTION CONTROL

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Clean Hands Save Lives!

When should you wash your hands?

- * Before preparing or eating food
- * After going to the bathroom
- * Before and after caring for someone who is sick
- * After handling uncooked foods, particularly raw meat, poultry, or fish
- * After blowing your nose, coughing, or sneezing
- * After handling garbage
- * Before and after treating a cut or wound
- * After handling items contaminated by flood water or sewage
- * When your hands are visibly dirty

FIGHT GERMS



WASH YOUR HANDS



OVERUSE OF GLOVES

- **Hand hygiene is the most important measure to protect residents - not the caregiver**
- **In providing care to residents, when should gloves be worn?**
- **In the food preparation area, when should gloves be worn?**



IDAHO FOOD CODE

- 3-304.15 GLOVES:
- SINGLE-USE GLOVES SHOULD BE USED FOR ONE TASK SUCH AS WORKING WITH READY-TO-EAT FOOD OR WITH RAW ANIMAL FOOD, USED FOR NO OTHER PURPOSE, AND DISCARDED WHEN DAMAGED OR SOILD, OR WHEN INTERRUPTIONS OCCUR IN OPERATION.

READY TO EAT FOODS

- Includes: Raw animal food that is cooked or frozen
- Raw fruits and vegetables that are washed
- Fruits and vegetables that are cooked for hot holding
- All Time/Temperature Control for safety food that is cooked and cooled
- Plant food for which further washing, cooking or other processing is not required for food safety
- Spices, seasonings and sugar
- Bakery items such as bread, cakes, pies, fillings or icing for which further cooking is not required

USE OF APRONS

- Clean protective garments should be worn in food preparation areas and when handling food. Aprons are a cost-effective, convenient way to be compliant. The apron serves as a barrier to prevent microorganisms to some extent, but especially physical contaminants like hair, dust, and dirt from transferring to food.
- Aprons are a food safety tool but like any tool they need to be used effectively to work – they need to be clean, changed frequently, removed before leaving the kitchen or using the restroom, and should be worn over clean clothes.

Policies and Procedures

- **Policy & Procedure for Soiled Linen/Attends**
- **Policy & Procedures for Reportable Diseases**
 - **Such as the Norovirus**
 - **Report to the Health Department at: (800) 632-5927**
 - **Staff with infectious diseases must not work until they are no longer infectious.**
- **Policy & Procedure for Vomiting or Diarrheal Events In the Dining or Kitchen Areas**

Clean-Up Procedures for Vomit/Fecal Accidents

- **IDAPA 16.02.19.2-501.11: Effective July 1st, 2016, the facility shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomit or fecal matter onto surfaces in the “food establishment” i.e. dining and kitchen area.**
- **Vomiting and diarrheal accidents are to be cleaned up using the following recommended steps:**
- **Segregate the area.**

Clean-Up Procedures for Vomit/Fecal Accidents

- **Wear disposable gloves during cleaning. To help prevent the spread of disease, it is recommended that a disposable mask and/or cover gown (apron) be worn when cleaning liquid matter.**
- **Wipe up the matter with towels and dispose into a plastic garbage bag.**
- **Use the recommended U.S. Environmental Protection Agency (EPA) registered disinfectants effective against Norovirus (Norwalk-like virus) following label directions or mix a chlorine bleach solution that is stronger than the chlorine solution used for general cleaning [the Centers for Disease Control and Prevention recommends 1000-5000 ppm or 5-25 tablespoons of household bleach (5.25%) per gallon of water]. Note: quaternary ammonia is not an effective sanitizer for Norovirus.**

Sample of Clean-Up Procedures for Vomit/Fecal Accidents

- **Apply the bleach solution and allow it to remain wet in the affected area for at least 10 minutes. Allow to air dry. Dispose of any remaining sanitizer solution once the accident has been cleaned up.**
- **Discard gloves, mask, and cover gown (or apron) in a plastic bag.**
- **Take measures to dispose of and/or clean and disinfect the tools and equipment used to clean up vomit and fecal matter.**
- **Properly wash hands.**
- **Discard any food that may have been exposed.**
- **Food contact surfaces that have been disinfected must be washed, rinsed, and sanitized prior to use.**

Sample of Clean-Up Procedures for Vomit/Fecal Accidents

- **Minimize the risk of disease transmission through the prompt removal of ill employees, customers and others from areas of food preparation, service, and storage.**
- **Additional References:**
- **Idaho Food Code:**
<https://phd7.idaho.gov/EH/Food/Forms/Idaho%20Food%20Code.pdf>
- **Center for Disease Control (CDC): Preventing Norovirus Infection:**
- <http://www.cdc.gov/norovirus/preventing-infection.html>
- **U.S. Environmental Protection Agency (EPA) - Registered Hospital Disinfectants Effective against Norovirus (Norwalk-like virus):**
https://www.epa.gov/sites/production/files/2016-06/documents/list_g_norovirus.pdf.

Policies and Procedures, Cont'd

- **Policy and Procedure for Clostridium Difficile (C diff)**
- **General Information about C diff – Is a bacterium that causes inflammation of the colon, known as colitis. People who have other illnesses or conditions requiring prolonged use of antibiotics, and the elderly, are at greater risk of acquiring this disease. The bacteria are found in feces. People can become infected if they touch items or surfaces that are contaminated with feces and then touch their mouth or mucous membranes. Healthcare workers can spread the bacteria to residents or contaminate surfaces through hand contact.**



Policy and Procedures, Cont'd

- **C diff is shed in feces. Any surface, device, or material (e.g., toilets, bathing tubs, and electronic rectal thermometers that become contaminated with feces may serve as a reservoir for C diff spores. C diff spores are transferred to residents mainly via the hands of healthcare personnel who have touched a contaminated surface or item. C diff can live for long periods on surfaces.**

Management of C diff

- **Private room is recommended, especially for residents who are fecally incontinent or who cannot practice good hand washing.**
- **If patients with C diff have diarrhea, this is a very challenging situation; contact precautions are needed.**
- **Hands should be washed frequently with soap and water. Alcohol-based hand gels and lotions are not effective, do not work and are not recommended.**
- **An EPA-approved hospital disinfectant-detergent should be used for all environmental cleaning.**

Contact Precautions

- Healthcare providers will put on gloves and wear a gown over their clothing while taking care of residents with C diff.
- Visitors should also wear a gown and gloves.
- When leaving the room, gowns and gloves should be removed and disposed of properly. Healthcare providers and visitors should clean their hands.
- Residents on Contact Precautions should stay in their rooms as much as possible. They should not go to common areas or the dining room.



Infection Control Reminder

- **If your facility has residents who require assistance with personal cares, their bathrooms should be equipped with liquid soap, paper towels and gloves.**
- **Caregivers and other residents living in the facility need to be protected from the spread of germs. Having gloves easily accessible to caregivers promotes their use during care assistance and also reduces transmission of bodily fluids from the residents to the caregivers.**
- **Liquid hand soap and paper towels in residents' rooms are required, so caregivers can properly wash their hands after helping a resident with cares.**
- **Infection control is vital in protecting your residents.**