

- IPC.28.10 The kitchen environment and functions are addressed in policies and procedures that are reviewed by the infection prevention and control team.
- IPC.28.11 Food delivery to the receiving area must be checked for quality and temperature.
- IPC.28.12 Fruits and vegetables are washed and disinfected thoroughly.
- IPC.28.13 Food containers are washed immediately after being emptied from food.
- IPC.28.14 Boards used to cut meat, poultry, chicken, or vegetables are identifiably separated and immediately washed after use.

IPC.29 Kitchen staff hygiene and health are supervised by infection prevention and control.

- IPC.29.1 There are policies and procedures that address staff hygiene and health in the kitchen and are reviewed by infection prevention and control team.
- IPC.29.2 While handling food, hands are washed, hair is covered, and gloves are worn.
- IPC.29.3 Personnel with respiratory infections or gastroenteritis are restricted from handling food.
- IPC.29.4 Stool tests and cultures are performed routinely upon hiring, every six months, and after returning back from vacation.
- IPC.29.5 Results of stool analysis and cultures are reviewed by the infection prevention and control practitioner.

IPC.30 Laundry functions are supervised by infection prevention and control team.

- IPC.30.1 There are policies and procedures on linen management that cover all steps starting from collecting linen from patients' rooms until completion of the cleaning process.
- IPC.30.2 Clean linen is transported, handled, and stored in a way that keeps it protected from contamination and dust.
- IPC.30.3 Clean and used linen are separated during storage and transport.
- IPC.30.4 Linen carts used for clean and used linen are clearly identified.
- IPC.30.5 Loose (un-bagged) linen is not to be put down a laundry chute.
- IPC.30.6 Hand washing facilities are located in all areas where un-bagged linen is handled.
- IPC.30.7 Soiled linen (contaminated with patient's blood, excreta, or other body fluids) and linen from patients under isolation precautions are contained and transported in accordance with current professional standards:
 - IPC.30.7.1 Soiled linen must be handled as little as possible and with minimal agitation.
 - IPC.30.7.2 Appropriate barriers (gloves, gowns, and masks) should be used when handling soiled linen.
 - IPC.30.7.3 Linen is bagged at the location where it is used and is not stored or pre-rinsed in patient's care areas.
 - IPC.30.7.4 Linen is put into special color-coded and water-proof laundry bags.
- IPC.30.8 Laundry functions are supervised by the infection prevention and control team.

IPC.31 The infection prevention and control team reviews and supervises construction projects in the hospital.

- IPC.31.1 There are policies that address infection prevention and control considerations during demolition, renovation, and construction projects.