

To ensure that there is proper handling of dead patients' bodies in compliance with infection control precautions. The hospital should develop comprehensive policy and procedure covering post mortem functions. Morgue temperature should meet standard requirement; temperature is logged on daily basis. The hospital should ensure that mortuary and postmortem area are regularly cleaned, disinfected and supervised by Infection Control Team.

IPC.28 Kitchen environment and functions are supervised by infection prevention and control.

- IPC.28.1 Kitchen design supports its function.
 - IPC.28.2 Kitchen areas are separated based on assigned function. (Separate area for vegetables, meat, desert preparation, etc.).
 - IPC.28.3 Adequate number of hand washing facilities are present in each area.
 - IPC.28.4 Food containers are properly labeled and expiry dates noted.
 - IPC.28.5 Temperature requirements are met during storage, preparation, and transportation.
 - IPC.28.6 Food is protected from environment during storage, preparation, display, and transportation.
 - IPC.28.7 Garbage containers or receptacles are adequate in number, insect and rodent proof, and are covered.
 - IPC.28.8 Refrigerator temperatures are checked daily and documented on log sheets.
 - IPC.28.9 Kitchen environment is clean.
 - 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.
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Standard Intent:

The organization should reduce the risk of infections in the facility associated with operations of the food service. Kitchen design should support its function. Kitchen environment and functions must be supervised by Infection Control Team. The hospital must provide evidence of comprehensive food hygiene for all steps of food preparation, adequate resources that ensure proper kitchen function and clean environment