

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

(including adequate hand hygiene facilities, identified cutting board, adequate and proper garbage containers, no stagnant water on floors).

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.
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Standard Intent:

To ensure that kitchen staff practices during food handling are in compliance with Infection Control principles. Kitchen staff hygiene and health should be supervised by Infection Control Team according to written policies and procedures. The kitchen staff hygiene should be practiced properly through utilizing the required resources (hair cover, gloves, hand washing facilities, others). The kitchen staff health should be regularly monitored with availability of supported documents.

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: