

IPC.25
There is a system to handle blood/body fluids spills.

- IPC.25.1 The hospital implements a policy on blood/body fluids spill kit use.
- IPC.25.2 Blood spill kits are available in all patient care units, including all necessary components. Hospital staff working in patient care areas are capable of cleaning of blood/body fluids spills.

IPC.26
The hospital implements a program that is consistent with laws and regulations for safe disposal of medical waste.

- IPC.26.1 There is a policy and procedure for safe disposal of medical waste.
- IPC.26.2 Medical waste is disposed by specialized company and includes all types of medical waste.
- IPC.26.3 Medical waste segregation, collection, and storing is conducted as per applicable laws and regulations.
- IPC.26.4 Yellow bags are used for all non-sharp disposable materials contaminated with patient's blood and/or body fluids.
- IPC.26.5 Yellow bags are distributed in the hospital in sufficient number and location.
- IPC.26.6 Red bags are used for tissues, body parts, and amputated parts to be saved and then collected by the municipality to be buried.
- IPC.26.7 Medical waste containers are cleaned and maintained regularly.
- IPC.26.8 Hazard signs are fixed on all medical waste containers.
- IPC.26.9 Medical waste collection points are cleaned and maintained regularly.
- IPC.26.10 Labor working in medical disposal are well trained and vaccinated against blood borne pathogens.

IPC.27
The mortuary and postmortem area are supervised by infection prevention and control.

- IPC.27.1 There are written policies on how to handle bodies post mortem especially bodies that have multiple open wounds.
- IPC.27.2 The temperature of the morgue is kept at 2-4°C and logged daily.
- IPC.27.3 For long term preservation of dead bodies, the facility must provide a deep freezing compartment (temp < -15°C).
- IPC.27.4 The morgue is regularly cleaned and disinfected.

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.