

Mold, bacteria, and fungi responsible for causing many lung-related medical episodes thrive when the air is especially moist. However, buildings operators should be sure that moisture levels do not drop too much, as overly dry air can aggravate mucus membranes and damage sinuses.

Therefore, hospitals must provide necessary controls of temperature and humidity in the required locations.

FMS.37 The hospital has a periodic preventive maintenance plan for the water system.

FMS.37.1 There is a periodic preventive maintenance plan (PPM) for the water system that is supported by trained and specialized staff/contractor.

FMS.37.2 The PPM records are maintained for the following:

FMS.37.2.1 Water is available twenty-four hours a day, seven days a week.

FMS.37.2.2 The incoming water supply is checked regularly for at least: chemicals (once every six months) and bacteria (monthly), and results are monitored.

Standard Intent:

Water quality can change suddenly from many causes, some of which occur outside of the hospital, such as a break in the supply line to the hospital. When there is a disruption in the usual source of water supplied to the organization, emergency potable water supplies must be immediately available.

Hospitals must develop a maintenance program for its water system with documentation along with necessary testing.

FMS.38 The hospital ensures safe sewage handling and disposal.

FMS.38.1 Sewage handling and disposal is safely conducted in an efficient and sanitary manner according to professional codes of practice.

Standard Intent:

To ensure safe disposal of sewage from different hospital departments (Operating theaters, laboratories, maintenance workshops and kitchen), hospitals must follow national sewage disposal guidelines (Municipality).

FMS.39 The hospital maintains the kitchen and laundry equipment in good working condition.

FMS.39.1 Laundry equipment are regularly inspected and tested.



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FMS.39.2 Results of inspection and testing of kitchen equipment are documented as follows:

FMS.39.2.1 Hood fans are in good operating condition and free from grease.

FMS.39.2.2 Hood filters are cleaned weekly and no cooking is done with missing filters.

FMS.39.2.3 Cold room temperature is monitored.

FMS.39.2.4 Kitchen and pantry microwaves, stoves, and ovens are at least annually tested and maintained.

Standard Intent:

Hospital should maintain the kitchen and laundry equipment in good working condition. Maintenance and inspection program should be developed and results documented with proper action taken highlighted.
