



DEDER GENERAL HOSPITAL

Standard Operating Procedure (SOP) for Food and Water Safety

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Prepared By: Ibrahim Tahir (BSc)-IPC focal Person

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TABLE OF CONTENTS

1. Purpose.....	2
2. Scope.....	2
3. Responsibilities.....	2
4. Procedures	3
4.1 Food Safety.....	3
4.2 Water Safety.....	3
5. Monitoring and Evaluation.....	4
6. Documentation.....	4
7. References.....	5

1. Purpose

To ensure safe food and water handling, preparation, and distribution practices that minimize the risk of healthcare-associated infections (HAIs) among patients, staff, and visitors.

2. Scope

This SOP applies to all food handlers, kitchen staff, ward staff involved in food service, and any personnel responsible for water provision at **Deder General Hospital**.

3. Responsibilities

- ☞ **Hospital Management:** Ensure infrastructure, safe water source, training, and supervision.
- ☞ **Food Service Team:** Prepare, serve, and store food hygienically.
- ☞ **IPC Team:** Monitor compliance with food and water safety standards.
- ☞ **Environmental Health Officer:** Conduct routine checks on water safety and food handling.

4. Procedures

4.1 Food Safety

- ☒ All food must be prepared in a clean, designated area away from clinical and toilet facilities.
- ☒ Food handlers must:
 - ✓ Be free from infectious diseases and undergo medical checks.
 - ✓ Wash hands thoroughly before food handling.
 - ✓ Wear clean protective clothing (aprons, head covers, masks).
- ☒ Raw and cooked foods must be stored separately.
- ☒ Use safe, clean water for food preparation and washing.
- ☒ All utensils and food containers must be cleaned and disinfected daily.
- ☒ Leftovers should be discarded or stored per WHO food safety guidelines ($\leq 5^{\circ}\text{C}$ for cold foods, $\geq 60^{\circ}\text{C}$ for hot foods).
- ☒ No patient or staff should bring food from outside without prior approval from IPC focal.

4.2 Water Safety

- ☒ Use only treated, potable water for drinking, food prep, handwashing, and cleaning.
- ☒ Drinking water should be:
 - ✓ Boiled and cooled, or

- ✓ Chlorinated as per national guidelines (e.g., 2 mg/L free residual chlorine).
- ☒ Store water in covered, clean containers and label drinking vs. non-drinking water.
- ☒ Conduct monthly water quality testing for residual chlorine, turbidity, and microbial content.
- ☒ Report and document any water contamination incidents immediately to the IPC focal.

5. Monitoring and Evaluation

- ☒ IPC focal persons will inspect food prep areas weekly.
- ☒ Water testing reports to be submitted monthly.
- ☒ All noncompliance or outbreaks traced to food/water will trigger an immediate review of this SOP.

6. Documentation

- ☒ Food handler medical clearance records.
- ☒ Water testing logs and treatment logs.
- ☒ Incident reports and corrective actions taken.

7. References

1. National IPC Manual Volume 1 (Ethiopia)
2. WHO Five Keys to Safer Food
3. -WHO Guidelines on Drinking Water Quality