



# 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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## 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