**PURPOSE:**

All CHLA employees will take the necessary steps to ensure their personal food and drink is prepared, stored and consumed in a manner that reduces the risk for food-related pathogens. The purpose of this policy is to provide a working environment free of conditions that could expose individuals to food-related pathogens. Occupational Safety and Health Administration Standard 1910.1030 regulates where food and drink may be consumed in a healthcare setting, prohibiting consumption where blood or other potentially infectious materials are present, in order to prevent cross-contamination

All CHLA employees shall be responsible for adhering to strict guidelines for sanitation and infection control in regard to the proper storage, preparation, and consumption of food and beverage.

**PROCEDURE:**

Patient Care Areas and Laboratory

* 1. Employee food will **only** be consumed in break rooms, hospital cafeteria and designated meeting areas.
  2. Employee food and beverages should not be consumed inside patient rooms.
  3. Covered employee beverages can be consumed in nursing stations in designated and marked areas that are strictly separated from areas where blood, body fluids, or other infectious or toxic materials are located or stored. No dirty or contaminated items may be stored in these designated beverage zones.
  4. Employee food will be stored in a refrigerator designated for employee use. Employees will be responsible for the prompt clean up and storage of their food.
     1. Food preparation will be limited to heating with a microwave oven.
     2. No raw eggs, raw meats, or unpasteurized milk will be allowed.
     3. No alcoholic beverages will be stored or consumed on the premises, unless authorized to do so.
  5. Fresh produce purchased from the CHLA Farmer’s Market should be bagged before bringing into the hospital.

1. Fresh produce from the CHLA Farmer’s Market must be stored in the refrigerators designated for employee use.
   1. Employees will be responsible for the prompt clean up and storage of the produce purchased from the CHLA Farmer’s Market.

**REFERENCES:**

1. OSHA, Bloodborne Pathogens Standard. April 2001

APIC Text of Infection Control and Epidemiology, 4th ed.. Chapter 109: Nutrition Services, 2014

**POLICY OWNER:**

*Director, Infection Prevention and Control*