

## **OBJECTIVES:**

This policy ensures effective hand hygiene to reduce the incidence of healthcare-associated infections.

## **COVERAGE:**

This policy covers this section.

## **POLICY:**

- Hands should be washed with soap and water for 20 seconds in hand sinks conveniently located in the unit, before and after handling food. An infection-controlled approved waterless hand rinse (alcohol-based hand sanitizer) as a hand washing agent can be used.
- 2. Fingernails should be kept clean and cut short without nail polish.
- 3. Artificial fingernails or extenders should not be worn inside dietary premises.
- 4. Dry hands thoroughly with a disposable towel or clean towel or air dry.
- 5. Hand soap and disposable towel shall always be available on all hand washing stations.
- 6. All dietary personnel shall wash their hands before and after toilet use.
- 7. Upon arrival dietary personnel shall wash their hands before he/she starts to work.
- 8. Always wash your hands after sneezing or coughing.
- 9. Alcohol station should be available on the dietary premises.
- 10. Dietary personnel should wash their hands before and after the delivery of food to the patient.