

Infection Control in Food and Nutrition Services for Hospitals

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Objectives

- Increase knowledge of the Standard of Practice for Safe Food Handling
- Describe terminology used in food service operations
- Increase understanding of the Federal Regulations for Infection Control in Food and Nutrition Services
- Identify the steps in HACCP
- Increase understanding of the importance of Environmental Care Rounds for Food Services in kitchen and retail café

Where Do the Rules Come From?

Standard of Practice for Safe Food
Handling:

[2022 FDA Federal Food Code](#)



Terminology

- *Potentially Hazardous Food (PHF):* capable of supporting rapid progressive bacterial growth associated with foodborne illness.
- *Requires Time Temperature Control for Food Safety (TCS)*

Time Temperature Control for Food Safety (TCS) Foods:

- *Meat, milk & milk products, cooked rice, beans, pasta, potatoes, eggs, heat treated vegetables, cut melons, tomatoes and leafy greens, soy products, raw seed sprouts, garlic in oil mixture, hot cereal*

Time/Temperature Control for Safety (TCS) Foods

Also known as Potentially Hazardous Foods, or PHFs

Garlic in oil

Potato dishes

Cooked vegetables

Raw sprouts

Cream or custard

Sliced melons & tomatoes

Eggs

Dairy

Cut leafy greens

Fish & shellfish

Plants with protein (or protein-rich plants)

Meat products

StateFoodSafety
Food Safety Training & Certification

TO GROW, BACTERIA NEED:

FOOD

WARMTH

MOISTURE

TO STOP BACTERIA FROM GROWING:

- Control food temperature
- Control the amount of time food spends in the Temperature Danger Zone (41°F-135°F)

Federal regulations

State Operations Manual (SOM) Appendix A

- A-0750
 - (Rev. 200, Issued: 02-21-20; Effective: 02-21-20, Implementation: 02-21-20)
 - §482.42(a)(3)
 - The infection prevention and control program includes surveillance, prevention, and control of HAIs, including maintaining a clean and sanitary environment to avoid sources and transmission of infection, and addresses any infection control issues identified by public health authorities;



https://www.cms.gov/regulations-and-guidance/guidance/manuals/downloads/som107ap_a_hospitals.pdf



A-0751

(Rev. 200, Issued: 02-21-20; Effective: 02-21-20, Implementation: 02-21-20)

§482.42(a)(4)

- The infection prevention and control program reflects the scope and complexity of the hospital services provided.

State Operations Manual (SOM)

Appendix PP



F812

§483.60(i) Food safety requirements.

The facility must –

§483.60(i)(2) - Store, prepare, distribute and serve food in accordance with professional standards for food service safety.

Overview

CMS recognizes the FDA Food Code and CDC food safety guidance as national standards to procure, store, prepare, distribute and serve food in long term care facilities in a safe and sanitary manner.

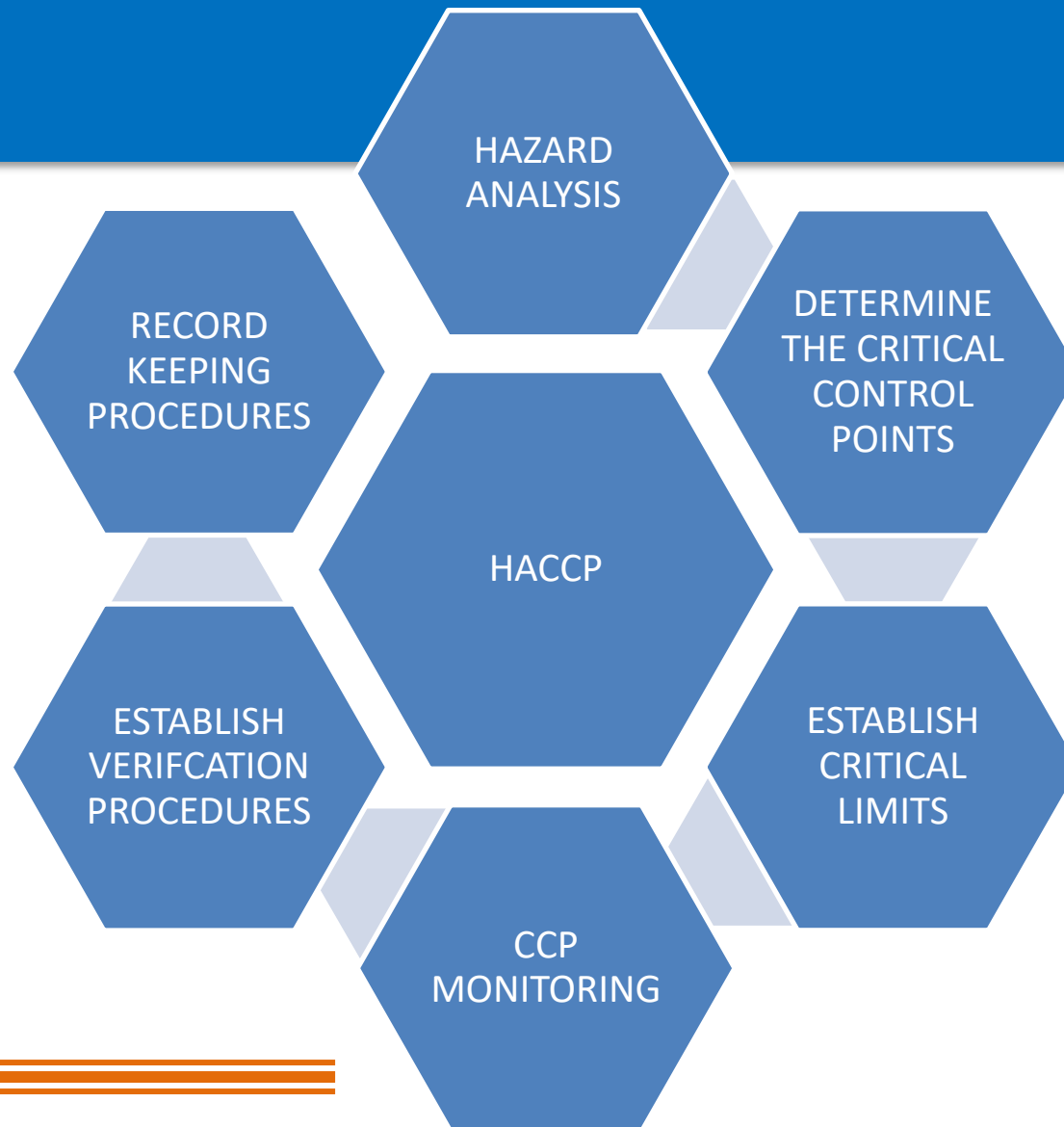
<https://www.cms.gov/medicare/provider-enrollment-and-certification/guidanceforlawsandregulations/downloads/appendix-pp-state-operations-manual.pdf>

SOM – Appendix W

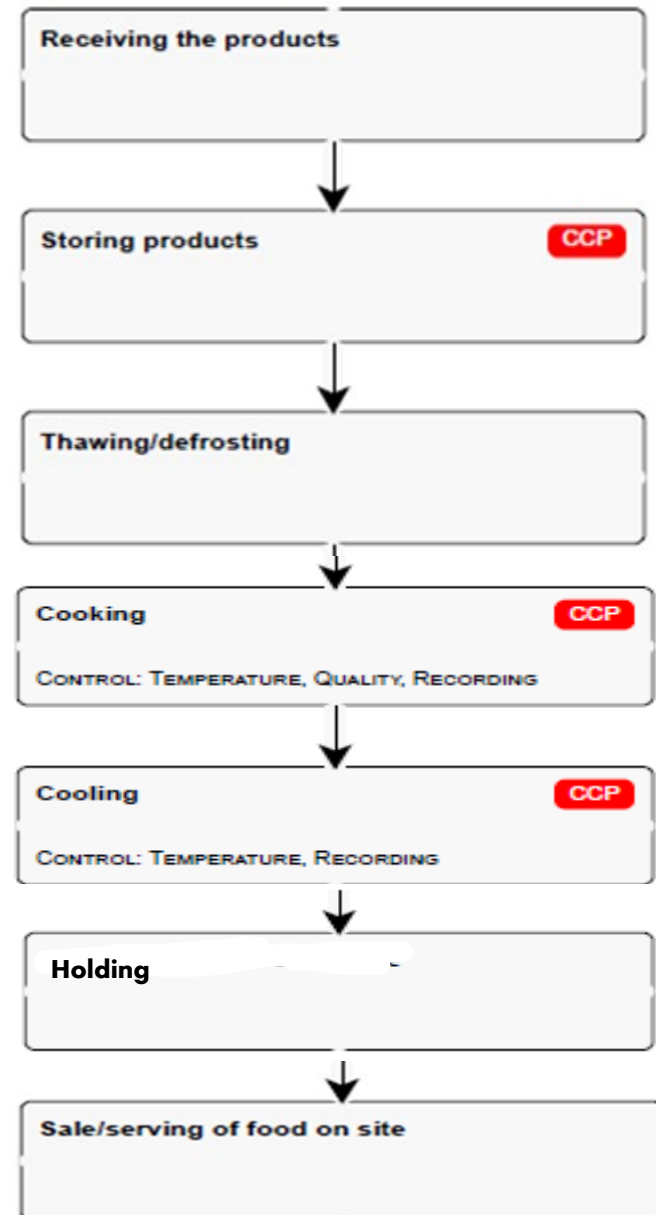
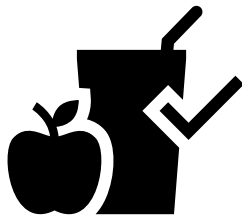


- C-1208
- (Rev. 200, Issued: 02-21-20; Effective: 02-21-20, Implementation: 02-21-20)
- §485.640(a)(3)
- The infection prevention and control includes surveillance, prevention, and control of HAIs, including maintaining a clean and sanitary environment to avoid sources and transmission of infection, and that the program also addresses any infection control issues identified by public health authorities; and

https://www.cms.gov/Regulations-and-Guidance/Guidance/Manuals/downloads/som107a_p_w_cah.pdf



HACCP example Flow Chart



Environmental care rounds



Ice Machines

- Ice is food
- Process, chemicals, frequency per manufacturer's instructions
- More often as needed to keep it clean
- White Paper Towel Test
- Open and look

- A-0750







Research



Hiding in Plain Sight: Contaminated Ice Machines Are a Potential Source for Dissemination of Gram-Negative Bacteria and Candida Species in Healthcare Facilities

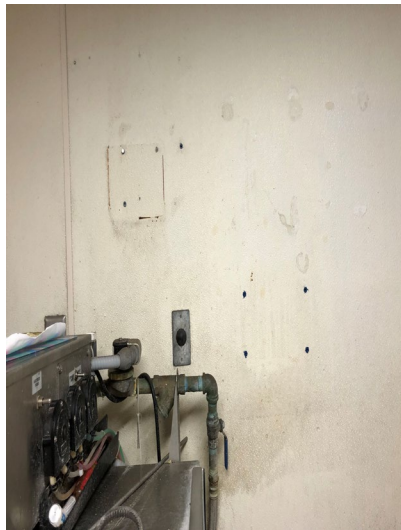
Abstract

Contaminated ice machines have been linked to transmission of pathogens in healthcare facilities...The study took place in 5 hospitals and 2 nursing homes ...cultured 64 ice machines in the 5 hospitals and 2 nursing homes. Gram-negative bacilli and/or Candida spp were recovered from 100% of drain pans, 52% of ice and/or water chutes, and 72% of drain-pan grilles...ice often fell through the grille, resulting in splattering, with dispersal of contaminated water from the drain pan to the drain-pan grille, cups, and the hands of those using the ice machine. Contamination of the inner surface of the ice chute resulted in contamination of ice cubes exiting the chute. CONCLUSIONS ...ice machines in healthcare facilities are often contaminated with gram-negative bacilli and Candida species, and provide a potential mechanism by which these organisms may be dispersed. Effective interventions are needed to reduce the risk of dissemination of pathogenic organisms from ice machines.

Each of the facilities had protocols for intermittent (ie, weekly or monthly) cleaning and disinfection of ice machine drain pans and chutes, but none monitored the frequency or quality of cleaning.

Infect Control Hosp Epidemiol 2018;39:253-258. <https://pubmed.ncbi.nlm.nih.gov/29382408/>

A-0701, A-0724 Maintenance

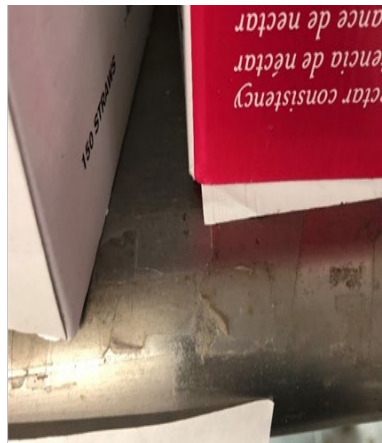




Small Equipment Maintenance and Replacement

- Can Openers
- Cutting Boards
- Pots and Pans
- A-0750

Cross Contamination



A-0750



Chemical Storage and Use

- System for facility review of chemicals
- Food safe chemicals in kitchen and nursing pantries
- Use per manufacturer's instructions – staff are trained and following - FNS (and EVS prn)
- Storage away from food areas

Air Gap

Food Production Sinks

Ice Machines

Refrigeration Units



Nourishment Pantries

- Food Safe Chemicals per Manufacturer's Instructions
- Patient Food Only
- No Staff Food or Non-food Items such as ice packs for surgical unit.
- Labeled and Dated
- Sanitary refrigerator, drawers, counters, sink
- Food from home/outside

FOOD IN
REFRIGERATOR
IS FOR RESIDENTS
ONLY
THANK YOU



PLEASE TAKE ALL FOOD ITEMS TO
THE NURSES STATION TO BE SIGNED
& DATED BY NURSING STAFF.
**ANY FOOD ITEM NOT DATED WILL BE
THROWN AWAY.**

ITEMS TAKEN TO THE ROOM **CANNOT**
BE PUT BACK INTO THE
REFRIGERATOR DUE TO
INFECTION CONTROL GUIDELINES.
PLEASE PUT FOOD INTO SINGLE
SERVING CONTAINERS.

NICU

- Infant/formula preparation
 - Bedside
 - Separate room
- Chemicals
 - Food grade safe

Resource

- Infant feedings: Guidelines for Preparation of Human Milk and Formula in Health Care Facilities, 3rd edition
 - Academy of Nutrition and Dietetics





Retail Café



Sushi

Vulnerable populations are served in the licensed building, serving of undercooked foods is prohibited

Reach-in Refrigerators



Where to focus:

- Temperatures
- Placement of thermometers
- Monitoring food

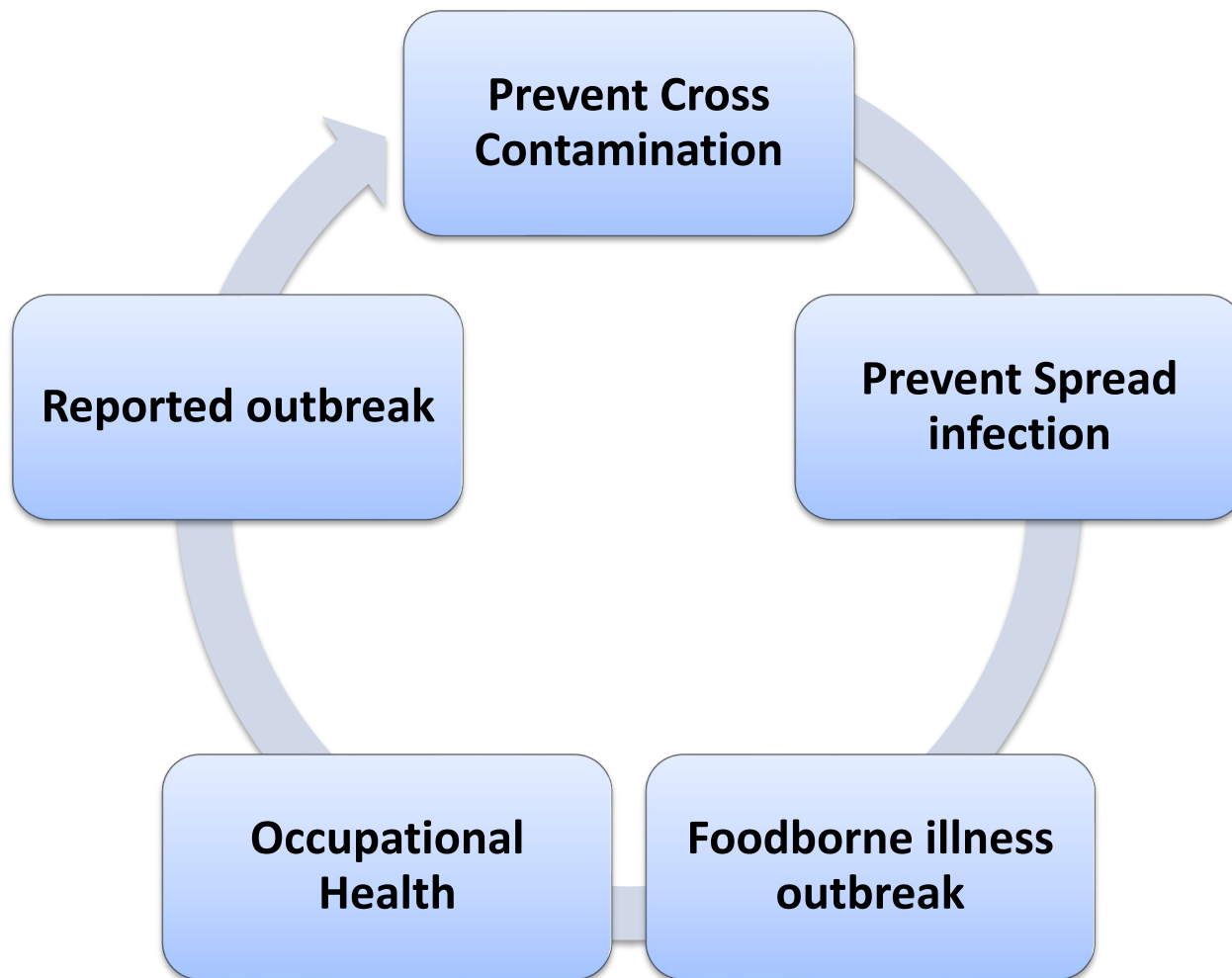


Salad Bars

- Duration of food being out
- Length of food being retained
- Temperatures of PHF



IP Role in Food and Nutrition Services



IP Role in Food and Nutrition Services

- **Prevent Cross Contamination**
 - Surveillance during meal time
 - Glove use
 - Poor hand maintenance (acrylic nails, long fingernails)
 - Hand contact with ready to eat foods
 - Hair/beard restraints
 - Open sores/wounds on hands,,,,,,
- **Prevent Spread Infection**
 - Hand hygiene (no hand gel in kitchen)
 - Evaluate chemical agents used in Food and Nutrition Services

Foodborne illness outbreak

- Occurrence of 2 or more cases of a similar illness resulting from intake of a common food
- Salmonella, Norovirus

IP Role in Food and Nutrition Services

Occupational Health

- Employee vaccinations
- Exposure control plan
- Work exclusions

Report Foodborne Illness Outbreak

- Was the IP involved?
- When and who to report?

Food Code: Chapter 2. Management and Personnel. Section 2-2 Employee Health



IF YOU HAVE MORE QUESTIONS, PLEASE EMAIL THE
NUTRITION CONSULTANT UNIT AT
NCU@CDPH.CA.GOV