Chapter 6

Infection Control

The responsibilities of the Central Service Technician in terms of infection control include:

1. Elimate and/or destroy all potentially infectious contaminants present on resuable instruments and equipment.
2. Safely distribute reusable and single-use items required for the delivery of patient care.
3. Establish and enforce standards for contamination, disinfection, and sterilization in various healthcare settings.
4. Assure that items used in patient care are free from microorganisms that can harm patients and hospital staff.

Each year about \_10\_% of those hospitalized in the U.S. develop a healthcare facility-associated infection, resulting in 90,000 deaths, immeasurable suffering\_ and disability and are associated with billions of dollars in increased healthcare costs.

The primary purpose of the Central Service Department is to stop the spread of disease-producing microorganisms in the healthcare facility.

Before beginning work, CS Techs must change into clean attire and remove watches and other jewelry because they can harbor bacteria, which can then be transported in and out of the department. Also, rings worn under gloves may compromise their barrier effectiveness by puncturing or weakening the glove when it comes into contact with the ring.

Hand hygiene is the most important procedure to prevent and control the transmission of microorganisms. CS Techs should wash their hands upon entering and leaving the work area, and whenever their hands become soiled or contaminated.

Effective hand washing consists of: wetting, soaping, lathering and vigourously rubbing for at least 15 seconds.

Which Personal Protective Equipment should be worn in the Decontamination area?

1. Full face protection- face shield or mask and eye goggles
2. Fluid resistant covering with sleeves.
3. Shoe coverings
4. Gloves

What is the acronym for Personal Protective Equipment?PPE

The most important principle of Standard Precautions is to treat all items used with patients as contaminated.

Fill in the chart:

|  |  |  |  |
| --- | --- | --- | --- |
| Work Area | Temperature | Humidity | Air Exchanges |
| Decontamination | 60-65 F | 30%-60% | 10 |
| Preparation and Packaging | 68-73 F | 30%-60% | 10 |
| Clean/Sterile Storage | 75F or lower | Less than 70% | 4 |

The decontamination area has negative air pressure, and the clean side has positive air pressure. The flow between decontamination and the clean area is a one-way traffic flow. This means that for air pressure to function properly, access windows and doors between the decontamination and clean areas must remain closed when not in use.

|  |  |
| --- | --- |
| **The Use of Air Pressure to Control Airborne Bacteria** |  |
| Clean AreaPositive Air Pressure Airflow  | Decontamination AreaNegativeAir Pressure |

Which is the appropriate PPE for these areas?

|  |  |
| --- | --- |
| **Area** | **PPE** |
| C:\Users\snelson\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\T7F0L0NA\MC900434906[1].png **BIOHAZARD** | **Hair covering****Gown****Gloves****Mask/shield/eye covering** |
| **UNRESTRICTED** | **None---- street clothes are ok** |
| **SEMI-RESTRICTED** | **Scrubs and hair covering** |
| **RESTRICTED** | **Scrubs, hair covering, mask** |
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**Fomites are inanimate object that can transmit bacteria.**

**CLEANING PROTOCOLS:**

**Floors should be wet mopped daily, and should never be swept or dust mopped because dust can rise and can be redistributed on items in the area.**

**Horizontal work surfaces such as countertops and worktables should be cleaned at least daily.**

**Light fixtures and their covers should be cleaned at least every 6 months.**

**Other surfaces should be cleaned on a regularly scheduled basis.**

**When cleaning sterile storage areas:**

**1. Remove all sterile items from the storage unit to be cleaned, and place them on a clean, dry surface.**

**2.Thoroughly clean the storage unit using the cleaning solution recommended by the facility. Be sure to wear PPE and clean storage bins as well as shelves and drawers.**

**3. Allow the unit to dry thoroughly.**

**4. With clean, dry hands, return the sterile items to the exact place on the rack where they were before being removed. Record the cleaning date in the department’s cleaning log.**

**Because corrugated boxes and external shipping containers may harbor bacteria, corrugated boxes arenot allowed in work areas and shipping containers must be cleaned routinely.**

**Why is food not allowed in Central Service Work Areas?**

Beverages may spill and contaminate sterile items, or may spill onto items that need to be sterilized and impact sterilization outcomes. Food may also contaminate items. CS Techs shouldn’t handle food in their work areas because their hands may be soiled and they could transmit bacteria. If their fingers become coated with oils, they could transmit that oil onto the instruments to be sterilized, which could impede contact of the sterilantwith the entire surface of the instrument. Food and beverages also attract insects, increasing the change of insects invading the area.

The 5 Principles of Asepsis

1. Know what dirty
2. Know what is clean
3. Know what is sterile
4. Keep the Three Conditions Separate
5. Remedy contamination immediately

**What is “sterile conscience”?**

**A careless attitude may lead to an increased risk of infection, so always be aware of actions taken. By adhering to the principles of asepsis, the risk of infection will be reduced for patients and facility’s employees. The responsibility of the CS Department toprovide safe items for use can never be compromised.**