

Patient Kitchen Information

1. Lock patient kitchens that are off the Unit and cannot be monitored by clinical staff or are located on a special care dementia Unit. Clinical staff may provide keypad information to responsible patient/family members to access patient kitchen.
2. Patient Kitchens on Units that can be monitored by staff can remain open for patients/families as this will help with 'releasing time to care' for Unit clinical staff.
3. Patients and their families should be oriented to the patient kitchen and educated about hand hygiene at entrance/exit and about using the cleaning & disinfecting wipes if they spill something.
4. Food Services (Sodexo) are responsible for replenishing kitchen items.
5. EVS- Crothall (Environmental Services) cleans and disinfects the patient kitchen q24hrs.
6. Clinical nursing staff posts monthly fridge cleaning schedule and coordinates with (EVS) as clinical nursing staff need to remove all items from the fridge prior to the cleaning & disinfecting.
7. Clinical Nursing staff immediately coordinates timing of Cluster/Outbreak/Increased HAI Transmission with fridge cleaning & disinfecting with Environmental Services as clinical nursing staff need to lock the patient kitchen and **discard all items** from the fridge. The fridge is then cleaned and disinfected. Food is replenished after the outbreak is declared over.
8. Management of Patient/Resident items needing placement in the Patient Kitchen:
 - **Discard any food items** that have been **sitting at room temperature longer than 2 hours** ('Food Safe' principle).
 - Wipe the exterior of container with Accel INTERvention (accelerated hydrogen peroxide – AHP) prior to placement in fridge.
 - Date & place item in a patient labeled Ziploc (baggie) if item is likely to leak.
 - **Discard any patient food items left in fridge longer than 24 hours.**