

Acute Care Environmental Audit

Facility	Unit	
Reviewer(s)		
Review Date		

Gen	eral				
	Question	Yes	No	Partial	Comment
1.1	Dedicated hand washing sinks have controls that				
	minimize contamination of hands (e.g., knee-operated,				
	"winged" taps, electronic eye) and correct procedures				
	are used to minimize contamination of hands (e.g.,				
	turning off taps with paper towels).				
1.2	Furnishings are in good repair. Tape is not used for				
	repairs.				
Hall	ways and Public Spaces				
2.1	Question	Yes	No	Partial	Comment
2.2	Corridors, counters, windowsills, conference, meeting,				
	utility, equipment, and storage rooms are neat and tidy				
	with no evidence of clutter.				
2.3	Egress free and clear (e.g., fire exits, pull stations, and				
	doorway).				
2.4	To prevent inadvertent use, broken equipment is labelled				
	and removed from the unit.				
2.5	Wall mounted ABHR is located at all entrances and exits.				
2.6	Cleaning/disinfectant wipes are strategically mounted				
	and caps are closed.				
2.7	White magnetic boards and/or rubber boards only (no				
	corkboards).				
2.8	All paper signs/posters are dated and removed at 30				
	days.				
2.9	Permanent signs/posters are laminated, placed in				
	plastic sleeves or printed on wipeable "polyester paper".				
2.10	Signs/posters are attached to the wall using 2-sided				
	residue free hanger (e.g., Command Brand tape).				
Nurs	sing Station and Staff Only Areas				
	Question	Yes	No	Partial	Comment
3.1	There is ABHR at the nursing station.				
3.2	There is hand lotion available at the nursing station,				
	supplied by the facility.				
3.3	There is a schedule for cleaning high-touch surfaces				
	(e.g., keyboards, phones, charts).				
3.4	Food/drinks are not consumed at/in the nursing station.				
3.5	The nursing station furniture is made of materials which				
	can be cleaned and disinfected.				



3.6	Furnishings are in good repair. Tape is not used for				
	repairs.				
3.7	White magnetic boards and/or rubber boards only (no				
	corkboards)				
3.8	All paper signs/posters are dated and removed at 30				
	days.				
3.9	Permanent signs/posters are laminated, placed in				
	plastic sleeves or printed on wipeable "polyester paper".				
3.10	Signs/posters are attached to the wall using 2-sided				
	residue free hanger (e.g. Command Brand tape).				
3.11	Locker exterior is cleaned and disinfected daily by EVS.				
	Interior is cleaned and disinfected quarterly (staff need				
	to arrange with EVS).				
Med	ication Preparation Areas				
	Question	Yes	No	Partial	Comment
4.1	The medication preparation areas have a clean and				
	orderly appearance.				
4.2	Food/specimens are not prepared or stored in the				
	medication preparation area.				
4.3	No food/drinks are to be consumed in the medication				
	preparation area.				
4.4	There is a dedicated medication refrigerator which is				
	clean and free of frost buildup.				
4.5	Open containers of sterile solutions are dated and				
	discarded within 24 hours of opening and/or according to				
	manufacturer's instructions.				
4.6	Medication waste is disposed of in appropriate				
	container. Clear guidance is posted.				
4.7	Discard/replace outdated books/medical instructions.				
4.8	If multi-dose vials (excluding vaccines) are used they are				
	single patient use.				
4.9	If multi-dose vials (excluding vaccines) are used hand				
	hygiene and aseptic technique are followed prior to				
	access.				
4.10	If multi-dose vials (excluding vaccines) are used there is				
	a separate, sterile, single-use needle and syringe used				
4.44	for each re-entry.				
4.11	If multi-dose vials (excluding vaccines) are used				
	manufacturer's instructions for use/disposal are				
4.40	followed.				
4.12	If multi-dose vials (excluding vaccines) are used multi-				
	dose vials are dated when opened and discarded within				
	28 days or sooner if sterility is questioned or				
110	compromised.				
4.13	Waste containers are not overfilled.				
4.14	No items are stored under sink.				



4.15	All paper signs/posters are dated and removed at 30				
	days.				
4.16	Permanent signs/posters are laminated, placed in				
	plastic sleeves or printed on wipeable "polyester paper".				
4.17	Signs/posters are attached to the wall using 2-sided				
	residue free hanger (e.g., Command Brand tape).				
4.18	There is a hands-free waste container.				
4.19	Puncture-resistant sharps containers are accessible at				
	point of use.				
4.20	There is a dedicated hand hygiene sink and/or ABHR				
	available.				
Clea	n Storage Room				
	Question	Yes	No	Partial	Comment
5.1	There is a posted schedule for cleaning the room.				
5.2	There is adequate shelving/storage available for clean				
	and sterile supplies.				
5.3	Items are decanted from corrugated cardboard into				
	washable/wipeable containers.				
5.4	Soiled/used items are not stored in the clean storage				
	room.				
5.6	Sterile supplies are stored on washable seismic-proof				
	shelves or carts:				
	• 25 cm (10 inches) from the floor				
	• 45 cm (18 inches) from the ceiling				
	 At least 5 cm (2 inches) from outside walls 				
	 Bottom and top shelves are solid 				
	 Solid top shelf does not allow for storage or it is used 				
	for items in wipeable lidded containers				
5.7	If sink is present, no items are stored in cupboard under				
	sink.				
5.8	Only wheeled items are stored on the floor.				
5.9	Supplies and equipment packaging are intact and clean.				
5.10	Doors are kept shut and locked except during use.				
5.11	ABHR is wall-mounted and easily accessible on entry				
	and exit.				
5.12	Corrugated shipping containers are not used for storage.				
Soile	ed Utility Room		T		
	Question	Yes	No	Partial	Comment
6.1	There is a schedule for cleaning the room.	1			
6.2	The room has a clean and orderly appearance.				
6.3	Work flows from dirty to clean				
6.4	Cleaned items are marked with "GREEN MEANS CLEAN"				
	sticker and placed in the "CLEAN" zone.				
6.5	There is a dedicated hand hygiene sink and/or ABHR				
	available.				



6.6	There are labelled containers for general, biomedical,				
	anatomical waste, etc. as appropriate (e.g., cytotoxic,				
	recyclable, radioactive).				
6.7	Waste container is adequately sized and not overfilled.				
6.8	There are posted instructions for waste disposal.				
6.9	No items are stored in cupboards under sinks.				
6.10	PPE is available in the room as required based on				
	function.				
6.11	Solutions for PPE disposal are available if appropriate.				
6.12	There is a posted preventative maintenance schedule for				
	the hopper/macerator/bedpan washer.				
6.13	The hopper/macerator/bedpan washer, if present, has				
	posted instructions for use.				
6.14	The bedpan washer, if present, has detergent and a rinse				
	agent connected and instructions for use are posted.				
6.15	Disinfectants are clearly labelled and are used according				
	to manufacturer's instructions.				
6.16	Reusable medical devices are stored pre-cleaned or				
	moistened in a covered, leak proof container until they				
6 17	can be transported to MDRD for reprocessing.				
6.17	There are no personal care, clean, or sterile supplies				
0.10	stored in the soiled utility room.				
6.18	Single use waste containers (i.e. disposable bedpans,				
	new empty sharps containers) are stored on raised				
0.10	shelves and clearly labelled as new.				
6.19	There is a clear identification and separation between				
	clean and dirty equipment.				
6.20	Corrugated shipping containers are not used for storage.				
6.21	Only wheeled items are stored on the floor.				
6.22	Doors are shut except for entry/exit.				
Patie	ent Room				
	Question	Yes	No	Partial	Comment
7.1	White magnetic boards and/or rubber boards only (no				
	corkboards)				
7.2	There is a dedicated hand washing sink.				
7.3	Containers of liquid soap, lotions, and ABHR are				
	disposable and not "topped up" (i.e., refilling a partially				
	filled container with fresh solution).				
7.4	Rooms have a clean and orderly appearance with				
	minimal supplies (e.g., no stockpiling).				
7.5	Patients' personal items are stored in single use plastic				
	bags or reusable, cleanable bins.				
7.6	ABHR is available at point-of-care.				
7.7	PPE is available and accessible in appropriate sizes.			1	
7.8	There is a stocked storage cart/cupboard for PPE located			 	
	outside of rooms that require Additional Precautions.				



7.9	Educational resources are readily available for how to				
	don and doff PPE.				
7.10	All paper signs/posters are dated and removed at 30				
7.11	Dermanant signs /nesters are laminated, placed in				
7.11	Permanent signs/posters are laminated, placed in				
7.12	plastic sleeves, or printed on wipeable "polyester paper".				
7.12	Signs/posters are attached to the wall using 2-sided				
7 10	residue free hangar (e.g., Command brand tape).				
7.13	All cords are washable/wipeable (e.g., Sani-Pull plastic				
7 1 4	cords).				
7.14	Ensure there is a clear space on top of the PPE cart for				
7.45	placement of items.				
7.15	Dedicated equipment and commode (if private bathroom				
	not available) are used for patient on Additional				
	Precautions.				
7.16	Personal care items (e.g., creams, razors) are dedicated				
7.47	to the patient and are not shared.				
7.17	There is a documented process for ensuring personal				
	toileting items (i.e., urinal or bedpan) are not shared				
	between patients by labeling items and/or labeling				
	storage locations.				
7.18	All disposable equipment is single use.				
7.19	Used bedpans are transported for sanitization in a				
	manner that decreases risk of spills and contamination of				
	environment (i.e., covered). Solidifiers and disposable bedpans are used for Additional Precautions rooms.				
7.20	Privacy curtains are visibly clean.				
7.21					
7.22	There is a hands-free waste container in every room.				
7.22	Puncture-resistant sharps containers are accessible at				
7.23	point-of-use.				
7.20	Furnishings (e.g., beds, mattresses, pillow covers,				
	chairs) are cleanable and in good repair. Tape is not used				
7.04	for repairs.				
7.24	Mask/face protection can be removed outside of patient				
	room or in anteroom and safely disposed of followed by				
7.05	hand hygiene.				
7.25	There is a soiled linen hamper inside every room for				
	doffing reusable PPE.				
7.26	Soiled linen is contained in leak-resistant bags that are				
	not overfilled (e.g., closed when 2/3 full).				
7.27	Shared patient equipment (e.g., dynamap, commode) is				
	dedicated to patient for their stay and cleaned and				
	disinfected daily.		<u> </u>		
Equi	pment				
Gene	eral Equipment				
	Question	Yes	No	Partial	Comment



8.1	There is a process to report items that require					
	maintenance.					
8.2	Items are transported only after being cleaned or are					
	bagged and labeled as dirty for transport.					
8.3	There is clear identification (i.e., use "GREEN MEANS					
	CLEAN" sticker) and separation of clean and dirty					
D	equipment.					
8.4	piratory Equipment	l				
0.4	Cleaned and disinfected suction equipment is stored in a clean and dry environment.					
8.5	Suction catheter is single-use and is not attached to the					
0.0	suction system until it is used.					
8.6	Disposable suction bottle liners are used and changed					
0.0	between each patient. If suction bottles are reused, they					
Mala	are cleaned and disinfected between each patient.					
MOD 8.7	ile Equipment					
0.7	Wipes are attached to mobile equipment to force					
0.0	function.					
8.8	Medication delivery carts (MDCs)/workstation on wheels					
0.0	(WOWs) are routinely cleaned.					
8.9	Shared patient equipment (e.g., IV pole, commode) is					
	labelled with a "GREEN MEANS CLEAN" sticker and if					
	not labeled it is assumed to be dirty and cleaned prior to use with next patient.					
Annl	iances					
Appt		Yes	No	Partial	Comment	
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10.2	There is a posted cleaning schedule for the room.				
10.3	There is a posted protocol for cleaning and disinfection				
	after each use for tubs, showers, and associated lifting				
	devices (e.g., slings).				
10.4	Items for shared patient use are constructed of cleanable				
	materials.				
10.5	The area has a clean and orderly appearance with				
	minimal supplies (i.e., no stockpiling).				
10.6	All cords are washable/wipeable (e.g., Sani-Pull cords).				
10.7	Disinfectants have a drug identification number (DIN)				
	from Health Canada and are dated when opened and				
	discarded as appropriate.				
10.8	Hospital grade products are approved and used for				
	cleaning and disinfection.				
10.9	There is a laundry hamper for used linen.				
10.10	There is a hands free waste container.				
10.11	Puncture-resistant sharps container accessible at point				
	of use.				
10.12	Shower curtains, walls, etc. are free of mould or mildew.				
10.13	Appropriate PPE is available.				
10.14	Fresh disinfectant solution is prepared according to the				
	manufacturer's instructions.				
10.15	If an automated disinfectant dispensing system is used				
	for bathtubs, the disinfectant concentration is checked				
	for bathtubs, the disinfectant concentration is checked and documented on a scheduled basis as per the				
Kitcl	and documented on a scheduled basis as per the manufacturer's instructions.				
Kitcl	and documented on a scheduled basis as per the manufacturer's instructions.	Yes	No	Partial	Comment
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11.12	Drugs, blood, and specimens are not stored in the same			
	fridge as food.			
11.13	Cleaning materials used in the kitchen are identifiable			
	(e.g., WHMIS label) and are stored separately from other			
	cleaning equipment and away from food preparation and			
	storage.			
11.14	Fixtures and fittings are in a good state of repair and are			
	free of grease or dirt.			
11.15	Kitchen surfaces (e.g., walls and countertops) are			
	cleanable and in a good state of repair.			
11.16	Reusable dishes are washed on the unit in a dishwasher			
	or sent to a central kitchen for cleaning and sanitizing.			
11.17	If present unit dishwasher is maintained according to			
	manufacturer's instructions.			
11.18	Shelves, cupboards, and drawers are clean inside and			
	out and are in a good state of repair.			
11.19	Meal tray carts are clean and in a good state of repair.			
11.20	When increased HAIs, clusters, or outbreaks declared			
	fridge is immediately emptied and cleaned and			
	disinfected. All food items are discarded.			