

Pathway Health Services

Teamwork in the Kitchen for Successful Infection Control

Michelle Stober, RN, BSN

Jeanne Carlson, RD, CSG, LD

---

---

---

---

---

---

---

---

Pathway Health Services

### Objectives

- Discuss role of IDT member in an effective infection control program
- Analyze recent survey findings for trends
- Review effective tools and resources for regulatory compliance

---

---

---

---

---

---

---

---

Pathway Health Services

### Overview

- Infections significant source of morbidity and mortality for SNF residents
- Account for up to half of all NH transfers
- Result in estimated 150,000-200,000 hospital admissions per year
- **Estimated cost: \$673 million to \$2 billion annually**

---

---

---

---

---

---

---


---

**Pathway Health Services**

### Food Borne Illness Overview

- CDC estimates that each year roughly **1 in 6 Americans (or 48 million people)** gets sick, **128,000** are hospitalized, and **3,000** die of foodborne diseases
- An estimated 76 million cases of foodborne illness occur each year in the United States, costing between **\$6.5 and \$34.9 billion** in medical care and lost productivity

(Buzby and Roberts, 1997; Mead et al., 1999).




---

---

---

---

---

---

---



---

**Pathway Health Services**

### Foodborne Illness Stats

- Top 5 for hospitalization-Salmonella (35%), Norovirus (26%) Campylobacter (15%), Toxoplasma (8%) and E. Coli (4%) are responsible for most cases of foodborne illness.
- Salmonella causes 28% of food related deaths, followed by Toxoplasma (24%), Listeria (19%), Campylobacter (6%), and Escherichia coli O157:H7 (3%)

Centers for Disease Control and Prevention


---

---

---

---

---


---

---

---


**Pathway Health Services**

### F441 Infection Control



- Facility must establish and maintain an Infection Control Program designed to:
- Provide a safe sanitary and comfortable environment
- Help prevent the development and transmission of disease and infection

Centers for Disease Control and Prevention




---

---

---

---

---

---


---

---

Pathway Health Services

### Infection Control Program

- Detailed **policies and procedures**
- Practice must reflect **current CDC Guidelines**
- **Investigates, control and prevents**
- Decides what **procedures**, such as isolation, should be applied to the resident
- AN interdisciplinary team approach



---

---

---

---

---

---

---



---

Pathway Health Services

### F371 Sanitary Conditions

(Rev. 48; Issued: 06-12-09; Effective/Implementation Date: 06-12-09)

- The facility must –
- §483.35(i)(1) - Procure food from sources approved or considered satisfactory by Federal, State or local authorities; and
- §483.35(i)(2) - Store, prepare, distribute and serve food under sanitary conditions



---

---

---

---

---

---

---

---

Pathway Health Services

### Just “Click” the Easy Button ??



---

---

---

---

---


---

---

---

**Pathway Health Services**

## Recent Survey Citations



Pathway Health Services

---

---

---

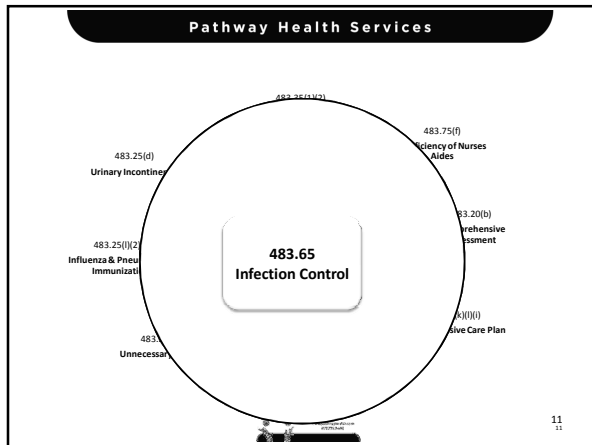
---

---

---

---

---




---

---

---

---

---

---

---

---

**Pathway Health Services**

## F371 Recent Survey Citations

- # F371 #3 Citation in MN. Nationally- #2
- # F441 #4 Citation in MN. Nationally- #1
- The refrigerator/freezer unit was observed to be heavily soiled
- The facility failed to follow manufacturer's recommendations for equipment sanitation for 2 of 2 ice machines (Thick gray/yellow substance on ice shoots)
- Bottom shelf of refrigerator had dried milk and food crumbs

Pathway Health Services

---

---

---

---

---

---


---

---

**Pathway Health Services**

### F371 Recent Survey Citations

- Large hood over stove had multiple grease spots
- Toasters had a heavy build up of food crumbs
- Lid was off garbage container
- Frost build up[ on shelves, on ceiling and floor
- Walk in cooler had large water spill and onion peels on floor
- Dried food debris and nicks on blade of food slicer
- Oven had baked on dark black debris
- Cook without gloves touched clean food dishes, hair net and then began to serve



---

---

---

---

---

---


---

---

**Pathway Health Services**

### F371 Recent Survey Citations

- Hot cart pans had food dried in all 4 corners
- Hair net had loose hair coming out on sides and top
- Oven had a piece of foil on bottom shelf
- Microwave had food splatters
- Ice build up on compressor – dripping on to food
- Can opener with food build-up
- Butter blend stored at room temperature
- Food utensils stored near chemicals
- Fingernail brush not properly sanitized between staff use
- Hands were not washed before contact with food



---

---

---

---

---

---


---

---


**Pathway Health Services**

### Food Storage and Sanitation

© Original Artist  
Reproduction rights obtainable from  
[www.CartoonStock.com](http://www.CartoonStock.com)



search ID: cza1491



---

---

---

---

---

---

---

---

**Pathway Health Services**

### Managing Food Safety and Sanitation

- Policies and Procedures
- Training of employees
- Reheating of food
- Refrigerators (All)
- Labeling and dating
- Rotating stock
- Cleaning schedules



---

---

---

---

---

---



---

---

**Pathway Health Services**

### Managing Food Safety and Sanitation

- Audits
  - Storage of Food Items
  - QIS Kitchen Tool
  - QA
  - Food service and delivery
  - Temperature logs (All)
  - Include everyone in auditing (IDT)
  - Assisting residents with eating



---

---

---

---

---

---




---

---

**Pathway Health Services**

### It's not Just the Kitchen

- Neighborhood / Culture Change concept
  - Activities
  - Rehab
- Who is cleaning what??
  - Ice machine/chest or scoops
- Use of chemicals- know your chemicals



---

---

---

---

---

---

---



---

**Pathway Health Services**

### Employee Symptoms of Illness

An employee shall be restricted from working with exposed food, clean equipment or unwrapped utensils if they have:

- Fever
- Jaundice
- Sore throat
- Lesion with pus (unless bandaged)
- Communicable disease


---

---

---

---

---

---






---

---

**Pathway Health Services**

### Teamwork

- Entire interdisciplinary team has responsibility for ensuring a safe and sanitary environment
- You can do it!


---

---

---

---

---

---


---

---

**Pathway Health Services**

### Resources

- QIS Forms: <https://www.qtso.com/qisforms.html>
- Pathway Health Services: <https://www.pathwayhealth.com>  
– Infection Control Manual
- RD 411: <http://www.rd411.com/>
- State Operations Manual (F371, F441) [https://www.cms.gov/manuals/Downloads/som107ap\\_pp\\_guidelines\\_ltcf.pdf](https://www.cms.gov/manuals/Downloads/som107ap_pp_guidelines_ltcf.pdf)




---

---

---

---

---

---

---

---