



GUIDELINES UPDATE:

Draft 3rd Edition GESA/GENCA Infection Control in Endoscopy Guidelines are now available for review. Proposed changes:

1. CJD – Changed to reflect the changes in the CDNA Guidelines, 2004.
 2. Endoscopic Ultrasound (EUS) endoscopes and enteroscopes have been incorporated.
 3. Gastroscopes, colonoscopes and enteroscopes can be used up to 72 hours after last processing provided recent microbiological surveillance cultures have been negative; duodenoscopes, bronchoscopes and EUS scopes can be used up to 12 hours.
 4. Emergency endoscopes eg. intubating bronchoscopes that are not stored sterile and wrapped should be reprocessed every 72 hours even if not used.
 5. Due to the change of length of storage times prior to requiring reprocessing before use, it is essential that storage cupboards be tall enough to allow endoscopes to hang without touching the floor and are well ventilated, or, when endoscopes are stored horizontally, there is alarm monitored continuous air flow through each channel.
- *Please note these are DRAFT only at this stage. For further information and comment refer to GENCA website <http://www.genca.org/>

HICMR Endo & SS IC

Workshops: May-Dec 2010

HICMR Endo and SS workshops are open to both HICMR clients and any other interested HCWs.

For further details and/or to register a place:

www.hicmr.com.au.

Endoscopy Workshops

- Melbourne: 12 May
- Gold Coast: 27 May
- Melbourne: 24 Jun (BCP)
- Brisbane: 18 Aug
- Perth: 30 Aug (BCP)
- Perth: 31 Aug
- Albury: 15 Sept
- Melbourne: 24 Nov
- Sydney: 02 Dec
- Melbourne: 14 Dec (BCP) *New Date*

Sterilising Services Workshops

- Gold Coast: 26 May
- Melbourne: 09 Jun
- Brisbane: 19 Aug
- Perth: 01 Sept
- Albury: 16 Sept
- Sydney: 12 Oct *New Date*
- Melbourne: 27 Oct

Endo Preceptors Workshops (For HICMR Manual Clients Only)

- Melbourne: 24 Jun
- Brisbane: 17 Aug
- Perth: 30 Aug
- Albury: 14 Sept
- Adelaide: 22 Nov
- Sydney: 01 Dec
- Melbourne: 14 Dec *New Date*

TOPIC OF THE MONTH- CLEANING OF THE PHYSICAL ENVIRONMENT

- ❑ Infectious agents can be widely found in the healthcare setting and there has been research that indicates an association between poor environmental hygiene and the transmission of these infectious agents, eg. VRE, Gastroenteritis.
- ❑ 80% of HAIs can be reduced by appropriate hand hygiene and cleaning processes alone.
- ❑ Transmission of these agents from the environment to patients/residents may occur through direct contact with contaminated equipment, or indirectly via hands that have touched contaminated equipment/surfaces and then touched the patient/resident.
- ❑ All surfaces require regular cleaning, and thorough cleaning of all surfaces is necessary after spills and between patient uses of a room/equipment or patient care area.
- ❑ Intensive Care Units and isolation areas require additional levels of cleaning, especially if there is a risk of MRO transmission.
- ❑ General surfaces can be divided into minimal hand contact and frequent skin/hand-contact (High-risk). Frequently touched surfaces in the patient care areas should be cleaned using a detergent solution and more frequently than surfaces with minimal hand contact, eg. at least daily.
- ❑ Disinfectants should be used as per manufacturer's instruction and in patient care areas where spills, or transmission based precautions are required, eg. Gastroenteritis, MRO.
- ❑ Healthcare facilities should use a risk assessment approach to coordinate cleaning strategies, including use of chemicals and implementing cleaning schedules.
- ❑ Refer HICMR Policies: *Environmental Services*, & *HICMR Toolkit: Cleaning Schedules*.

HICMR Client Portal/HARP

In addition to the many products available on the HICMR Client Portal, the following new products/updates are now available/ will soon be available:

- ❖ **Policy Manuals/RA Tools** (*Nb. The 3 year review of the HICMR Policy Manuals commences in August*):
 - **Infection Control: Surgical-Acute Medical (S-AM) - Index V14; NonSurgical (NS) - Index V4; Aged Care (AC) - Index V5.** New Toolkits - Cleaning Schedules, and IC Surveillance will be available this mth – refer Client Portal.
 - **Day Surgery - Index V2.** (*New Manual*).
 - **Endo/Probes - Index V11.** (Under review). The Scopes/Probes Tracking Forms have been updated again to include Loaners & Drying Cabinets. The Assessment Tools have also been updated.
 - **Sterilising Services - Index V3.**
 - ❖ **Education Tools:** Waste Mngmnt has recently been circulated to MS clients, Food Services will be circulated this month.
 - ❖ **IA Tools:** New Tools have recently been circulated to MS clients, including Maintenance, CCU, ED, Maternity, Cons Rms, Dental Services.
 - ❖ **HICMR Feedback Forms:** to provide feedback on existing Policies/Products, and/or request updated/new Policies/Products - refer Leadership and Management Section of the IC Manual.
- Refer Client Portal &/or contact your HICMR ICC for further details.**

RISK ALERT: Food Borne Infections

- Health Depts are reporting a number of increased Food Borne Infections, especially Salmonella and Ecoli. Routine preventative measures are essential, as consequences of these infections may lead to serious illness/death in the elderly/children/immunocompromised.
- **Occurrence:** After eating contaminated food, including foods that are not further/inadequately cooked, such as poultry, meat or salad vegetables. OR
 - Via contact with a person with the infection, or an infected person that has prepared food for others.
- **Incorrect preparation and storage of food** can enhance growth of food borne bacteria. All food should be prepared and stored to prevent cross contamination, including:
 - Defrost and marinate food appropriately, ie. in the fridge.
 - Cook eggs, meat, and poultry thoroughly. Never use dirty or cracked eggs.
 - Separate raw and cooked food, and use different utensils, boards, etc. for both.
 - Check the food labels - follow storage and cooking instructions, and do not eat food past its use by date.
 - Care should also taken with food additives, eg. thickeners - ensure they are appropriately prepared, used, and stored.
 - **Prevention:** Wash your hands thoroughly with soap and running water before handling/eating food, or after going to the toilet. AND
 - If you have a suspected food-related illness do not prepare food/come to work until 48 hrs have passed since symptoms have ceased. Contact your doctor for a medical clearance/certificate prior to returning to work.
- Nb. Two or more related Patients/residents with symptoms of gastroenteritis is considered an outbreak and must be reported to Executive Management and the Health Dept.
- **Refer to HICMR Policies: Food Services; & Gastroenteritis Outbreak Management & Toolkit.**

ACSQHC HHA - 5 Moments for Hand Hygiene

- ❑ HHA manual and the online Education Package is available to everyone! All HCWs are encouraged to complete the Education Package on employment & annually: www.hha.org.au.
- ❑ 2010 data submission dates are on the HHA website.
- ❑ HICMR ICCs are certified HHA compliance trainers. Contact HHA for Auditors' Workshop details.