

<p style="text-align: center;">HH 590: Infection Control</p> <p style="text-align: center;">WAC: 246-335-525 Personnel, Contractor and Volunteer Policies</p>	
Date of Origin: 03/01/20	Revised: 05/22/2025

Policy Statement:

Hanford Home Health staff implement infection control procedures and adhere to the use of universal precautions (recommended by the Center for Disease Control) to prevent transmission of infectious disease.

Procedure:

- 1) Upon employment and annually thereafter all program staff will receive training regarding Hanford Home Health's infection control procedures including:
 - a) use of universal precautions
 - b) preventative practices
 - c) protective equipment
 - d) waste disposal procedure
 - e) handling and cleaning procedures
 - f) communicable disease reporting
 - g) reporting of exposure
 - h) post-exposure incidents
- 2) Hand washing will occur, using non-antimicrobial or antimicrobial soap and water, before and after patient contact. Hand washing occurs immediately and thoroughly if contaminated with blood or body fluids, and after gloves are removed. Handwashing is required after eating and using a restroom.
- 3) Handwashing occurs:
 - a) Before contact with patients
 - b) After contact with the patient's intact skin
 - c) After contact with body fluids, excretions, mucous membranes, non-intact skin, and wound dressings
- 4) Hanford Home Health personnel, contractors and volunteers must use respiratory hygiene and cough etiquette
- 5) All Hanford Home Health personnel will be provided personal protective equipment as required for patient care or other equipment necessary to implement patient plans of care. In the event that personal protective equipment is unavailable, such as in a State of Emergency, the patient's care will be transferred to a facility or agency that has needed equipment available if Hanford Home Health is unable to obtain required equipment through the emergency preparedness.

- 6) Disposable gloves will be worn when handling; blood, body excretions or secretions, or handling mucous membranes or non-intact skin.
- 7) Disposable gloves will be worn when objects, surfaces or materials are contaminated with blood or body fluids.
- 8) Any surfaces contaminated with blood or body fluids must be cleaned with a disinfectant solution made of 1 part household bleach to 10 parts of water.
 - a) Clean the surface with soap and water before it is disinfected with bleach solution to avoid the release of noxious fumes.
 - b) Water used to clean contaminated surfaces or clothing should be flushed down the toilet.
 - c) Blood and other body fluids sponged or wiped up should be disposed of as in #13 in this policy and procedure, not the kitchen or bathroom sinks.
 - d) Sponges or kitchen towels used to clean counters and dishes should never be used to clean the floor or to clean bathroom spills.
 - e) Mops or articles used to clean blood or other body fluids should be washed and soaked using the above disinfectant solution, and not rinsed in the kitchen sink.
 - f) Do not clean and disinfect these articles in areas where food preparation occurs.
 - g) When cleaning equipment that is used by the patient, use the above disinfectant bleach solution.
- 9) Disposable non-permeable gowns will be worn when clothing is likely to come in contact with blood or body fluids.
- 10) Soiled clothing, towels, linen, etc., should be washed in water with a detergent and bleach. It is good practice to wear gloves even though there is not a visible sign of body fluids.
- 11) When handling clothing or articles soaked with body fluids, make sure to wear gloves and wash the clothing separately from other items.
- 12) Masks and protective eyewear must be worn during procedures that are likely to generate splashing of blood or body fluids.
- 13) Needles will not be recapped, bent, broken, or removed from the syringe.
- 14) Needles will be disposed of in properly marked, puncture resistant, sharps containers. Full sharps containers will be sealed and returned to Hanford Home Health for proper disposal.
- 15) Patients using needles in the home will be instructed in the proper disposal of sharps.
- 16) Soiled gloves, dressings and bandages will be disposed of in plastic bags which are then doubled bagged and securely sealed.
- 17) Staff who have exudative lesions or weeping dermatitis will not provide direct patient care or handle patient equipment until the condition is resolved.

- 18) Potential exposure to infectious disease by staff will be reported to the Director of Clinical Services, or Administrator immediately.
- 19) Staff who are immunosuppressed will not be assigned to patients where there is a significant risk of substantial harm to them from an infectious disease.
- 20) Staff known to be pregnant will not be assigned to patients where there is a significant risk of substantial harm to the fetus from infectious diseases.
- 21) The program will follow OSHA/WISHA guidelines for the transmission of occupational tuberculosis.

Maintenance of Safe Environment/Food Storing, Preparing and Handling:

- 1) Safe food storage, preparation, and handling practices consistent with the United States Food and Drug Administration's recommendations for "food safety at home" for agency personnel, contractors and volunteers involved in food preparation services on behalf of patients. As such the following will be done:
 - a) Maintain a clean work environment, i.e., countertops, tables, and shelves where food is stored
 - b) Cover food promptly and appropriately
 - c) Refrigerate food promptly and appropriately
 - d) Rinse cans and bottles before disposal in the garbage
 - e) Wash garbage cans, dirty pails, and trash cans with hot soapy water
 - f) Dispose of garbage properly
 - g) Clean all areas of the bathroom
 - h) Keep clean and dirty supplies separate
 - i) Keep the patient's environment neat and orderly
 - j) Identify and remove any safety hazards
 - k) Use toxic or hazardous substances in accordance with manufacturer's directions
- 2) Documentation that personnel, contractors and volunteers who prepare food for the client independent of the client's assistance have one of the following:
 - a) A current food worker card per chapter 256-215 WAC
 - b) Training equivalent to United Food and Drug Administration
- 3) Hanford Home Health personnel, contractors or volunteers may not provide patients with homemade food or baked goods that they themselves prepared.