

	<b>POLICIES &amp; PROCEDURES</b> Number: <b>20-70</b> Title: <b>Dishes</b>
<b>Authorization:</b> <input checked="" type="checkbox"/> SHR Infection Prevention & Control Committee <input type="checkbox"/> Facility Board of Directors	Source: <b>Infection Prevention &amp; Control</b> Date Initiated: June 5, 2001 Date Reaffirmed: June, 2003 Date Revised: October, 2006 Scope: SHR Agencies & Affiliates

### **Introduction**

Adequately cleaned and washed dishes, cups and eating utensils are a negligible source of transmission of infection. In the presence of adequate dishwashing equipment disposable dishes are not indicated. Automated dishwashing with the proper water temperature and detergent provides adequate decontamination.

### **Policy**

1. No special precautions for dishes are necessary.

### **Purpose**

1. To prevent the spread of infection.

### **Procedure**

1. Gloves are not required for distribution and pick up of trays with the following exceptions:
  - Gloves are indicated for patients on Additional Precautions (Contact, Droplet Precautions).
  - When exposure to blood, body fluids, excretions or secretions is anticipated.
2. Trays from patients on Additional Precautions (Contact, Droplet Precautions) can be placed in tray carts assuming the cart is washed after each use.
3. Trays from patients on Additional Precautions (Contact, Droplet Precautions) left after pickup by food and nutrition staff should be bagged and left for pick up in a designated area.
4. Food and Nutrition staff do not pick up or deliver trays in Airborne Precaution rooms.

### Reference:

1. Bennett JV, Brachman PS. Hospital Infections 2<sup>nd</sup> Ed. Little, Brown and Company Boston/Toronto 1986