

Standard Worksheet

Process: *Cleaning and Disinfection of Unit Medication / Vaccine Refrigerators*

Desired Goal or Outcome: *Minimize the risk of healthcare acquired infections by discouraging bacterial and fungal growth through cleaning, disinfection and routine maintenance of Unit Medication Refrigerators.*

NOTE

- *This standard work refers to Unit Medication/Vaccine Refrigerators only.*
- *Follow manufacturer's recommendations for cleaning and servicing.*
- *Use Routine Practices for all standard cleaning processes. This includes appropriate hand hygiene and cleaning of environmental surfaces.*
- *Use appropriate Personal Protective Equipment (PPE) if there is a potential for splashing or the cleaning product recommends use of PPE.*
- *Clean and disinfect visible dirt, contamination or spills immediately, regardless of a cleaning schedule.*
- *Store vaccines in a vaccine refrigerator. A domestic (i.e., not commercial) front-free refrigerator may be used if it meets Government of Canada [National Vaccine Storage and Handling Guidelines](#), section 3, Vaccine Storage Equipment*
- *Maintain [cold chain](#) while cleaning and disinfecting fridges.*

❖ **For Medication Storage Guidelines, refer to: [WRHA Medication Quality and Safety Guideline: Medication Storage in Patient Care Areas](#)**

STEP #	DESCRIPTION	MEDICATION / VACCINE REFRIGERATORS	WHO
1	Daily Cleaning and Disinfection	<p>Clean/disinfect high touch areas (such as door handles) daily and when visibly soiled, with facility approved disinfectant. Maintain recommended wet contact time.</p> <p>Check the manufacturer's recommendations for compatibility between the Facility Approved Disinfectant and the specific material to be cleaned.</p> <p>Check seals of refrigerator doors with every use, and daily to ensure the door is properly closed and sealed.</p>	Facility Designated Staff

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2	Quarterly Cleaning	<p>Clean/disinfect fridge interior quarterly and as needed.</p> <p>To do this:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Remove the medications/vaccines and store in an alternate refrigerator or container, ensuring cold chain is maintained. <input type="checkbox"/> Unplug the refrigerator or turn the power off <input type="checkbox"/> Clean all inside surfaces and shelves with warm, slightly soapy water. Do not put used cloth into clean water (i.e., don't 'double dip') <input type="checkbox"/> Disinfect all inside surfaces and shelves with a manufacturer approved Facility Approved Disinfectant <input type="checkbox"/> Clean and disinfect outside surfaces <input type="checkbox"/> Allow to air dry, then plug back in or turn power back on <input type="checkbox"/> Ensure refrigerator has returned to required temperature before restocking <input type="checkbox"/> Sign and date cleaning schedule 	Facility Designated Staff
3	Quarterly Maintenance	<p>Coil and Motor Maintenance:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Clean exposed coils and motors quarterly. Do not clean coils and motor before a weekend or prolonged staff absence. Accidental damage to the coils could cause a problem that may not be detected until the next work day <input type="checkbox"/> Remove the medications/vaccines and store in an alternate refrigerator or container, ensuring cold chain is maintained <input type="checkbox"/> Unplug the fridge and use a soft brush, cloth, or vacuum cleaner with an attachment hose to remove any dirt or dust from the coils' surface <input type="checkbox"/> Check that the door seals are not torn or brittle, and there are no gaps between the seals and the fridge 	Facility Designated Staff

