

Standard Worksheet

Process: *Cleaning and sanitizing specialized feeding equipment*

Desired Goal or Outcome: *Prevention of Infection Transmission in all Health Care Settings*

Note: all specialized equipment should be patient dedicated and labelled appropriately

Pre-purchase considerations	
<p>Preference is that feeding tools, such as specialty cups, bowls, utensils etc. for use in health care settings are able to withstand cleaning in a facility dishwasher.</p> <p>Items that cannot withstand industrial dishwasher cleaning, can be used for a single patient and shall follow the Hand Washing Cleaning Process outlined below</p>	
Step	Dishwasher cleaning process
Prep	User area to work with kitchen/dietary services to create a process to ensure item returns to user area
1	Following routine practices, send items to kitchen/dietary service area
Hand Washing Cleaning Process <i>label item to identify it for a single patient user</i>	
1	Clean hands
2	Clean work space: take a facility approved disinfectant wipe(s), clean the sink basin, faucet taps, dish soap bottle and adjacent counter top Discard wipe Wait disinfectants indicated contact time
3	Clean hands
4	Gather cleaning supplies: clean dish cloth, clean towel, dish soap
5	Place clean towel on cleaned counter top
6	Wash item in hot, soapy water using a circular motion with dish cloth (friction)
7	Rinse under warm water
8	Place on clean towel, fully dry
7	Clean hands.
9	Store cleaned in a dry, dust free location