

 <p>Connecticut Valley Hospital Nursing Procedure</p>	<p>SECTION E: INFECTION CONTROL CHAPTER 22: INFECTION CONTROL MEASURES</p> <p>PROCEDURE 22.2.2: REFRIGERATION MAINTENANCE PROCEDURES</p>
<p>Authorization: Nursing Executive Committee</p>	<p>Date Effective: May 1, 2018 Scope: Connecticut Valley Hospital Revised: 3/27/2019</p>

Standard of Practice:

The Registered Nurse will ensure nursing staff maintains the cleanliness of unit patient and medication refrigerator and freezers.

Standard of Care:

The patient can expect that unit-based refrigerators will be maintained appropriately for storage of food and medication.

Procedure:

Temperature Monitoring

1. Nursing staff on the second and third shifts will record unit patient and medication refrigerator and freezer temperatures on a designated temperature monitor (see attached) to ensure refrigerators and freezers are maintained within proper temperature ranges.

Food refrigerators are to be checked once during the third shift by Nursing staff. Proper temperature ranges are:

- Refrigerator: 32° – 40° F
- Freezer: 0° F or lower

Medication refrigerator proper temperature range:

- Refrigerator: 36° – 46° F

2. When temperature is found to be out of range, note the out of range temperature on the log, any corrective action taken, and temperature change resulting from corrective action.
 - If unable to maintain temperature within acceptable range, notify the Head Nurse/Charge Nurse who will submit a Work Order and notify the RNS.

Examples of corrective measures include: adjust temperature up or down as needed, defrost unit.

3. Completed log sheets will be maintained as follows:

- **Middletown campus:** original filed on nursing unit and fax a copy to Dietary Support Services at 262-5002.
- **Hartford Campus:** Original log sheets will be filed in the nursing supervisor office.

Maintenance

1. Nursing staff on the third shift will clean unit refrigerator/freezers weekly.

- remove all items from refrigerator/freezer
- defrost freezer
- cleanse interior of refrigerator and freezer with mild detergent and water.
- rinse interior of refrigerator with water
- - Medication refrigerator: remove outdated medications and notify pharmacy
- Food refrigerator: Follow guidelines below:
 - Freezer items need to be discarded within one month
 - Items with their own "USE BY" date will be discarded by date on carton
 - Opened canned juice will be discarded within 72 hours of opening
 - All other perishable items will be discarded within 24 hours if not consumed
 - Any item that is not properly marked will be discarded

Any questions about specific items shelf life should be directed to the Unit Dietician or the Food Service Director.

Supporting policy NP&P 22.2.1 Food Storage Procedures

Reference: Dietary Manual Chapter 4 – Ancillary Services, Sections 4-2a