

 <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</p>

Standard of Practice:

The Registered Nurse will ensure nursing staff maintains the cleanliness of Unit Refrigerator/freezers.

Standard of Care:

The patient can expect that Unit-based refrigerators will be maintained appropriately for storage of personal food items.

Procedure:

1. Nursing staff on the third shift will record Unit refrigerator and freezer temperatures nightly on a designated temperature monitor (see attached). Temperatures with these refrigerators are monitored electronically. No log sheets will be required for these refrigerators only.
2. Nursing Staff will **keep the original temperature log sheet on file and fax a copy to Dietary Support Services at 262-5002 when** completed.
3. 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
 - discard outdated/non-dated food items
 - **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 properly marked will be discarded**
4. **Any questions about specific items shelf life should be directed to the Unit Dietician or the Food Service Director.**

