Connecticut Valley Hospital
Nursing Procedure

SECTION E: INFECTION CONTROL
CHAPTER 22: INFECTION CONTROL MEASURES

PROCEDURE 22.2.2: REFRIGERATION MAINTENANCE PROCEDURES

Authorization: Nursing Executive Committee
Date Effective: May 1, 2018
Scope: Connecticut Valley Hospital

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   - discard outdated/non-dated food items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.