

Division of Survey and Certification, Region VI

EXAMPLE of Kitchen Infection Control Issues
Infection Control Presentation
Dodjie B. Guioa
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In the dish sink area, the shelving unit for clean dishes was in need of cleaning as each of the shelves were dirty with crumbs, dust, dirt, and a greasy substance. On these shelves were the following:

- A large plastic bin for kitchen ware, including a broken and rusted ice cream scoop, approximately 12 black plastic tongs which had dried food adhered to them. Inside the bottom of the bin were crumbs, dust, dried food and other raised matter.
- A pitcher which was stored in the upright position with an oily coating.
- There were 4 muffin tins (12 muffins) with a thick carbon build-up, rust, and what appeared to be dried food.
- There was 1 large muffin tin (24 muffins) with a thick carbon build-up, rust, and what appeared to be dried food.
- There was a Bundt cake pan with dried food adhered to the inside.
- There were 5 soup ladles which had dried food adhered to the inside of the bowl and were stored bowl up.
- There were 2 wire cooling racks which had with a carbon build-up and what appeared to be dried food.
- There were 3 large cooking pots which were not stored upside down
- There was dried food adhered to most of the surface area of a metal spatula.
- There were 3 pans which were stacked together which had not dried before stacking and were wet. This creates a risk for cross contamination in a moist environment.

In the Dry Food Storage room, the following was observed:

- On the food shelves, there was a dirty external shipping carton (with shipping label adhered to the box) stored on the shelves next to and above patient food.
- An employee's personal hooded jacket was hanging on the food shelving unit on and over patient food.
- There were 5 dead insects, including one dead roach, underneath the large cans storage shelving unit on the floor.
- The floors were in need of cleaning, as there were spills, dust, crumbs, dried food, and other raised debris on the floor and especially under the shelving units.
- There were multiple dead insects in the ceiling light fixtures over the food storage.
- On the floor, there was old exposed piping which had tubes extended for CO₂ (soft drinks) which was not in use and was covered in dust with duct tape wrapped around part of it.
- There were 12 holes in the sheetrock and Styrofoam containers and other items stored within 18 inches of the ceiling.
- There were 3 box cutters on stored on one of the top shelves with the blade exposed, 2 of which fell off the shelf when retrieving pans from the top shelf.

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- There were 3 large pans stored on the food shelving unit which had rust and a sticky substance inside. One of the pans was especially sticky and there were at least 4 short hairs adhered to the sticky substance inside the pan.
- None of the large food cans were dated. When asked if and how the food stock was rotated to ensure, the Kitchen Food Service Manager did not have a response. He stated that the food was not dated with the date received in the kitchen or with expiration date.

Under the grill, the following was observed:

- A partially rusted and dirty fly swatter
- A large flashlight with a thick coating of grease
- A red sanitizing bucket with a brown dirty liquid with a cloth in the liquid. When stirred, there were particles in the dirty water. The Kitchen Food Service Manager stated that the liquid was “old” and should be thrown out. This sanitizing bucket appeared to be available for use in the food prep area with no date or indication that it should not be used to sanitize. The bucket of contaminated liquid appearing as sanitizing solution in the food prep area presents a serious risk of cross contamination if staff were to use the contaminated liquid for sanitizing.

Behind the grill on the floor was a pink plastic bin in which a wire grill brush was standing. The plastic bin was very dirty with a black greasy substance where the grill brush was resting.

The following was observed with regard to the cabinet mounted deep fat fryer with two food baskets:

- There was a thick layer of black grease and what appeared to be grease covered dust adhered to and even hanging down from the hood over the food baskets
- The horizontal surfaces had a thick layer of greasy dust
- All the contents in the cabinet underneath the deep fryer were covered in a very thick layer of a black, dirty, greasy substance
- In the base of the cabinet, there was an open flame to heat the oil in the fryer, and there was a thick layer of dirty, black built up grease. The thermostat and the electrical wires were also covered in the greasy oil. The above creates a risk for cross contamination, as well as a risk for fire. There were food drips on the inside and the outside of the cabinet doors.

There was a knife rack on the side of a cabinet which was in need of cleaning, as it was covered with a greasy film and there were white drips down the sides, and crumbs and dried food on the horizontal surface. Observed in the knife rack were the following:

- There were 6 knives in the rack, available for use in food preparation, which were badly in need of cleaning.
- Three of the knives had moist food adhered to the knife blade when removed from the rack. Four knives had an oily substance on the knife blade.
- All six knives had dried food adhered to the blades.
- The white plastic knife handles were dirty, and there was a thick black substance on all six knives where the blade shank was attached to the knife handle (the bolster).

On the shelf under the food prep table near the grill, there were large bins of noodles, rice, small shell pasta, spaghetti and bread crumbs. A scoop was stored in the bin for the bread crumbs with the handle of the scoop touching the food product; this increases the risk for contamination of the

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food product in the bin. All of the lids to the large bins mentioned above were dirty, with crumbs, dried food and other debris and all had a greasy coating.

The doors to the 2 ovens were dirty with crumbled, dried food and drips on the inside and the outside of the doors. The interior of the ovens were dirty and the exterior of the ovens were dirty with a greasy film.

The following was observed on a tall rolling shelving unit:

- An opened bag of mini-marshmallows on a rolling shelving unit for food products
- A 10 inch crescent wrench was on one of the shelves next to and touching food products and a rolling pin.
- There were 5 various spice bottles stored on this shelving unit and all had a greasy film on the bottles. The Allspice had a date of 082510, the Ginger had a date of 092011 and the nutmeg had a date of 121012. The Kitchen Food Service Manager stated that spices were purchased in bulk and whenever the bottles got low, the kitchen staff would just add more of the spices to the bottle. The Kitchen Food Service Manager confirmed that staff was “topping off” the spice jars and there was no means of knowing how old the spices were. The Infection Control Director confirmed that this practice increases the risk of cross contamination.

The following was observed on a metal table:

- A Hobart meat slicer was dirty with food and other debris
- There was a small electric food that was in need of cleaning and there was dried gunk around the blade and the two-sided blade was badly rusted. When asked, the Kitchen Food Service Manager stated “one of my aides uses it [the chopper].”

There were three large rolling bulk bins, one for flour, one for sugar, and one for cornmeal. A scoop was stored in each bin with the scoop handle touching the food. The lids to the bins were in need of cleaning as there was a greasy film and dust and crumbs on top. The Kitchen Food Service Manager was unable to provide a process for how the bins were cleaned, or how to determine how old the food product was.

On a large wire shelving unit containing food items such as bread, tortillas and pastries, the following was observed:

- There was a bag containing approximately 6 flour tortillas which were covered in a green, white, and yellow, slimy substance which appeared to be mold/mildew
- On the top shelf, there was an old piece of equipment, a warmer, that was dusty and dirty, which was stored directly above bread, buns, tortillas, and pastries, increasing the risk of contamination
- Also above the food were pie/cake serving utensils which appeared as if they had been put on the shelf without even wiping, as there was raised brown cake-like substance on one of the utensils, and a dirty brown greasy substance on the other utensil
- There was a dirty large platter, with dried food adhered stored atop the stored food
- There were two food scales that were covered in a layer of greasy dust and were next to tortillas and Danish pastries
- On the bottom shelf was a large square metal pan with dirt, debris and cookware equipment, and a partially full can of liquid cooking fuel with a black (used) wick stored with the above
- Also on the bottom shelf there was a box with an old phone book and recipe books and magazines which were covered in dust and pieces of dried bread crust and other debris

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- On the bottom shelf, there was also a plastic bin filled with old bread and biscuits that, according to the Kitchen Food Service Manager, were going to be used in making a food dish to serve to the patients. The lid to the plastic bin was covered in a greasy film with dust and crumbs. Upon opening the container, one of the biscuits inside had a green raised substance growing on it, which was confirmed by the Plant Operations Director and the Kitchen Food Service Manager.

In the lower compartment of a large rolling green plastic food warmer, there was a dried caked black and white substance across the inside, which appeared to be liquid food product that had mildewed and then dried.

A commercial Hobart mixer was observed to have a sticky oily residue on the surface and food adhered and a dried substance which appeared to be food, on the mixer above the bowl, indicating a need for cleaning and creating a risk for contamination.

The drawer on the dessert food prep table was as follows:

- There was a sticky reddish substance on the drawer handle and the handle was also greasy.
- Inside the drawer was
- A potato peeler in need of cleaning of dried food debris
- A large serving spoon stored with the bowl up and contained a clear liquid
- 3 ice cream scoops, one of which was badly rusted and was wet with a clear liquid
- 4 metal measuring cups that were dirty and rusted
- 3 dirty small corrugated cardboard boxes used as drawer dividers
- Scissors, ink pens and markers mixed in with cooking utensils
- Approximately 12 loose plastic spoons
- A metal table knife that was very dirty with dried substances that appeared to be food and a stained post-it note was adhered to it
- A large rubber spatula with cracks and chunks of plastic missing (which could not be properly cleaned)
- A wind-up mechanical kitchen timer that was dirty with grease and dried food on all surfaces
- The bottom of the drawer was covered with a rubber mat, which, when lifted revealed dried food, paper wrappers, dirt, debris, and filth.

There was a chrome wire cart used to transport kitchen ware that was rusted and had a greasy film.

There were greater than 45 dead insects (by count) in the ceiling light directly over the food prep table.

On the surface of the food preparation table, there were multiple items observed which were not for use in food prep, including the following:

- A dirty, greasy bowl containing keys and a rubber key chain
- A battery operated digital timer which was coated in a greasy substance
- 3 dirty metal spoons
- A rusted 1 inch binder clip
- 2 cough drops
- 3 dirty alcohol prep pads

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- An office supply stapler and an office supply tape dispenser
- Also, there were various notebooks and other items stored on the end of the food prep table, which increases the risk for cross contamination.
- Hanging above the food preparation table were 2 large rubber spatulas, which had chunks of rubber missing and were cracked and so could not be properly cleaned.

In the drawer of the food prep table, there were:

- 3 ice cream scoops which were dirty with food debris and a greasy substance
- One large ice scoop with the handle broken off (so could not be used without touching food product)
- A hand-held mechanical can opener with wet and dried food adhered
- 6 spoodles (large spoons) which were stored with the bowl up and handles with food or a dirty substance adhered
- A pair of dirty needle-nose pliers with an overall length of about 7 inches stored with cooking utensils
- A plastic tray which was covered with a greasy substance and had crumbs, dirt, and other debris which contained approximately 15 white plastic spoons
- A dirty corkscrew
- Old wire twist ties
- A potato peeler, the handle and blade of which were rusted
- In the drawer on top of all the above utensils available for use in food preparation were two unfolded, bunched up green and white towels, which were dirty and stained.
- The front, bottom, and sides of the drawer were dirty, with a greasy substance on the surface, and dried food, crumbs, and other debris in the base of the drawer in which all the cooking utensil and other items were sitting.

On the shelf underneath the food prep table were observed the following items:

- There were four large metal pans available for use in food preparation which had rust, grease and food debris adhered
- There were two out of four pans which were stacked wet with a clear liquid in the pans. One out of the four pans had several spots which were oily inside the pan.
- There were also 3 sauce pans which had food debris inside the pan.
- There were two ¼ pans which were wet with a clear liquid and were in need of cleaning.
- There was a 6 inch 1/3 pan with white food debris inside.
- All the above were on the shelf available for use in food preparation.
- There was also a large plastic square bin with dirty towels and dirty oven mitts; the bottom and sides of this bin had a greasy film and there was dried food, crumbs, and raised dirt in the bin.

A large manual can opener mounted on the prep table was dirty with a dried black substance on the mounting post and on and around the blade.

On a food storage metal cart next to the food prep table, the horizontal surfaces were in need of cleaning as there was greasy dust, dried food, and other debris. The following was observed on the metal cart:

- There was a plastic spray bottle approximately half full with a clear liquid that was coated in a dirty brown greasy film and a handwritten labeled stating, "Water". The top of the spray

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bottle had a thick layer of greasy dust. There was no date on the bottle. When asked, the Kitchen Food Service Manager stated that the water bottle was “used to spray on the rolls to keep them moist.” When asked when the bottle was filled, the Kitchen Food Service Manager stated, “I think it was filled yesterday” and then stated that he didn’t know. This presents a high risk for cross contamination.

- On the middle shelf, there was a cardboard box with 5 cleaning scrub brushes which were used and dirty with a greasy film, a plastic funnel which was very greasy and slimy and coffee pot paper filters.
- On the lower shelf, underneath the dirty cleaning brushes, there were 4 boxes of oatmeal and 3 boxes of mashed potatoes.

In the dishwashing area, there were holes in the sheetrock in the plaster wall, and the wall was wet.

In the Environmental Services closet the following was observed:

- There was a mop stored on the floor and another mop in the mop bucket. The mop bucket had brown, dirty standing water, at least a couple of inches deep.
- The vent in the ceiling was dirty and in need of cleaning.
- There were holes in the wall and portions of the gypsum wall board was wet and had deteriorated, creating a risk for insect or rodent infestation, due to the opening, and a risk for mold or mildew or other contamination due to the moisture.
- The floor was in need of cleaning, as there were drips and raised debris on the floor.

In the dirty linen closet, there were multiple items on the floor, including floral decorations, and bouffant hair coverings and other supplies were stored with the dirty linen.

In the tray service line, the warming drawers for bread and buns were dirty on the outside and there was dried food on the inside of the 3 drawers.

- The plastic lid to the bulk coffee was greasy with dried food.
- There was an 8 inch x 3 inch hole in the wall sheetrock next to the tray and dinnerware shelf for the serving line. This increases the risk of cross contamination with dust and bacteria.