

# RANCHO LOS AMIGOS NATIONAL REHABILITATION CENTER

## Infection Prevention and Control

### Bloodborne Pathogens Exposure Plan

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**SUBJECT: WORKPLACE TRANSMISSION:  
WORK PRACTICE CONTROLS**

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Page: 1 of 1**

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Work Practice Controls are measures that reduce the likelihood of exposures by altering the manner in which a task or procedure is performed.

#### **Needlestick Prevention**

Do *NOT* bend, hand re-cap, break, shear or reuse contaminated needles or sharps. Use a mechanical device or a *one-handed* scoop technique if recapping is necessary.

If broken glass is present *DO NOT PICK UP DIRECTLY WITH YOUR HANDS*. It should be cleaned up using mechanical means such as a brush and dustpan, tongs or forceps.

#### **Hand Hygiene (See Policy #IC101)**

*Hand hygiene* is an essential part of preventing the spread of bloodborne pathogens from patient to patient, patient to HCW, and HCW to patient.

1. Gloves may not provide complete protection - hands must be decontaminated immediately after gloves are removed.
2. If skin or mucous membranes come in direct contact with blood or body fluids, wash or flush with water as soon as possible.
3. Hands must be decontaminated before and after patient contact.
4. Hands must be washed after using the restroom and before and after eating.

#### **Management of Blood and Body Fluids**

All spills of blood or body fluids from any patient must be treated as contaminated.

Put on gloves and wipe the area clean with a disposable towel. Disinfect the area with a hospital-approved disinfectant, then place used towels in plastic-lined trash container (if disposable towels are blood-soaked, place into RED plastic lined trash container). Remove gloves and wash hands.

If open skin areas, eyes, or mouth come in contact with blood or body fluids, wash immediately and then report to Employee Health Services for follow-up.

#### **Food and Drinks**

Eating, drinking, applying cosmetics, and handling contact lenses are prohibited in work areas where there is reasonable likelihood of occupational exposure.

Food and drink shall not be kept in refrigerators, freezers, shelves, cabinets, or on countertops where blood, medication, or other potentially infectious materials are stored.