Recent Outbreak from Eating Raw Sprouts

The U.S. Food and Drug Administration continues to caution Americans about eating raw sprouts. Their warning is worth repeating in the wake of a large outbreak of E.coli in Europe linked to sprouts. Sprouts are a known source of foodborne illness. Since 1996, there have been at least 30 reported outbreaks of foodborne illness associated with different types of raw and lightly cooked sprouts. Most of these outbreaks were caused by Salmonella and E. coli. The FDA advises that children, the elderly, pregnant women, and persons with weakened immune systems should avoid eating raw sprouts of any kind (including alfalfa, clover, radish and mung bean sprouts). To reduce the chance of foodborne illness, FDA advises consumers to cook sprouts thoroughly and to request raw sprouts not be added to your food.

Blood Culture Bottle Labeling Tips

1. Please do not cover the bar code on the bottle label.
2. Please place the patient bar code label on the bottle vertically – the length of the bottle.
3. Please do not cover the scale that allows the volume* of blood in the bottle to be viewed and verified. Each increment (slash mark) represents 5 ml.

*Please ensure the proper amount of blood is drawn to prevent a false negative or false positive result. 10 ml in both the aerobic and anaerobic bottle is required for adults. For pediatric patients 5ml in an aerobic bottle only is required (a minimum of 2 ml will be accepted.)
**Cidex OPA**
Attention all Cidex OPA users: Following the completion of the June audit you have now finished 6 months of auditing compliance with the Cidex OPA product as required by the DOH plan of action. Therefore completing the audit tool is NO LONGER required. That said we strongly urge you to continue to "self monitor" to ensure that you and your colleagues remain in compliance with completing the LOG (not optional) and that you remain compliant with all the facets of the policy. It is optional if you choose to monitor your dept by using the tool we created. Thank-you in advance for completing the audit tool as required and helping to provide safer care for our patients. If you have any questions please contact the Infection Control and Prevention Department at 610-402-0680.

**Green Soap**
Bacti-Stat® soap (pink soap that contains Triclosan) currently used in various patient care areas is on back-order. In the interim, it will be replaced with an equal substitute, Bacti-Stat® AE soap (green soap that also contains Triclosan). The only difference in the new green soap has added levels of aloe vera and vitamin E for improved mildness.

**Outdated Food**
Please assure that all patient food located in the unit refrigerators is labeled and food that is expired is discarded. Guidance on safe food handling of patient food is found in the Clinical Services policy located in Infection Control and Prevention Manual. These include:
- a) store patient food brought in by family in the patient kitchens (covered and labeled with the patient’s name and delivery date);
- b) discard unused food within 72 hours or as appropriate; and
- c) perishables may not be kept in the patient’s room.

A recent Joint Commission survey reported observations that this practice was not being followed.

**Gel or Shellac Manicures**
Gel and shellac manicures are considered artificial nails. Healthcare workers who provide direct patient care are not permitted to wear artificial nails or nail jewelry. For additional details, please reference the Requirements for Hand Hygiene policy in the Infection Control and Prevention manual - [http://lvhwebcontent.lvh.com/?id=1224&sid=1#Section1](http://lvhwebcontent.lvh.com/?id=1224&sid=1#Section1).