

POLICY AND PROCEDURES

NUMBER: 143

SUBJECT: Employee Health Precautions

ACA STANDARDS: 4-ALDF-1A-02; 4D-07

DIRECTOR: Herbert Bernsen

EFFECTIVE DATE: 9/97 REVISION DATE: 1/02, 5/08, 4/09, 3/10
11/12



I. POLICY

The St. Louis County Department of Justice Services shall implement precautions and provide training and materials to protect the health of staff, inmates and the community from the transmission of a variety of viruses and bacteria usually associated with common colds, Influenza, AIDS, Hepatitis and other serious illnesses.

II. RESPONSIBILITIES

All St. Louis County Department of Justice Services' staff are responsible for the following procedures.

III. DEFINITIONS

Body Fluids: Defined as, but not limited to: blood, mucous, vomit, saliva, urine and feces.

Contaminated: Any article of clothing or linen soiled by bodily fluids.

IV. PROCEDURES

A. Hand washing in conjunction with the appropriate use of personal protective equipment, is the most effective method of deterring the spread of infectious diseases. Therefore, Corrections staff and all other staff shall

wash hands thoroughly after using the restroom facilities, before preparing, distributing or eating food, after searching or cleaning cells, after having contact with inmate clothing, linen or property and after contact with body fluids.

- B. Custody employees must exercise extreme caution whenever they encounter, or there is the potential for handling instruments that may penetrate the skin. These items include, but are not limited to the following: needles, syringes, pins, knives and other homemade devices that could be used to cut, slice or puncture the skin.
- C. Laundry contaminated with feces or large amounts of blood, along with gloves and other protective equipment will be placed in red biohazard plastic bags at the location it was contaminated. The bag will be sealed, tagged and immediately removed to the Infirmary or the Health Care Clinic and placed in the proper biohazard container. After placing the red biohazard bag in the proper biohazard container the employee or inmate worker will wash their hands and any other potentially contaminated skin area immediately with soap and water.

NOTE: A second pair of gloves will be worn while taking the red biohazard bag to the biohazard container in the Infirmary or Health Care Clinic and placed in the container with the red biohazard bag.

- D. Laundry items contaminated with urine, small amounts of blood and other bodily fluids will first be, if feasible, rinsed by the inmate. These items will then be placed into clear plastic trash bags (Not the biodegradable bags.) These bags will be tagged with a toe tag providing the following information:
 - 1. Floor/Housing Unit
 - 2. Officer's initials
 - 3. Contaminant (e.g., blood, urine, etc.) When this bag has been properly sealed and tagged, it will be taken immediately to the Infirmary Soiled Linen room and placed in the laundry cart to be laundered.
- E. Blood and other body fluid spills shall be cleaned up upon discovery

unless the potential exists for preserving crime scene evidence or an Internal Affairs investigation.

- F. The contaminated area shall be cleaned with an approved antiseptic cleaner. If the Department does not have the antiseptic cleaner, an alternative solution of 10% bleach / 90% water, or other alternative cleaner may be used.
- G. Custody employees shall use an approved resuscitation masks when performing mouth-to-mouth resuscitation.
- H. Employees shall wear protective eyewear whenever there is the potential for encountering splattering blood or other body fluids.
- I. Cooks and Corrections staff are to ensure that cleaning supplies and materials used in the removal of blood and other body fluids are not used in food preparation areas.
- J. New officers will be required to receive a Hepatitis B vaccination. If the officer refuses the vaccination, the officer will sign a waiver.
- K. New kitchen staff, who will handle food, will be required to receive a mandatory Hepatitis A vaccination. Hepatitis B is optional for the kitchen staff.

