

# “PATIENT SAFETY IS SUPREME BOOST IT UP WITH HAND HYGIENE”

Enhancing the execution of Hand hygiene by the food servers during meal service

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## DO YOU KNOW:

- At any point of time, there are at least 1.5million cases of Hospital Acquired Infections (HAI) worldwide (WHO, 2016)
- Hand Hygiene has been recognized as a single most effective way to reduce infectious diseases.
- Alcohol based hand rub can reduce bacteria by 70% and more whereas antimicrobial soap only reduces by 4%

## INTRODUCTION:

Hand Hygiene is a general term that refers to the use of microbial or non-microbial solution to the hands to disinfect them.

## OBJECTIVES:

### EDUCATE IMPROVE PRACTICE

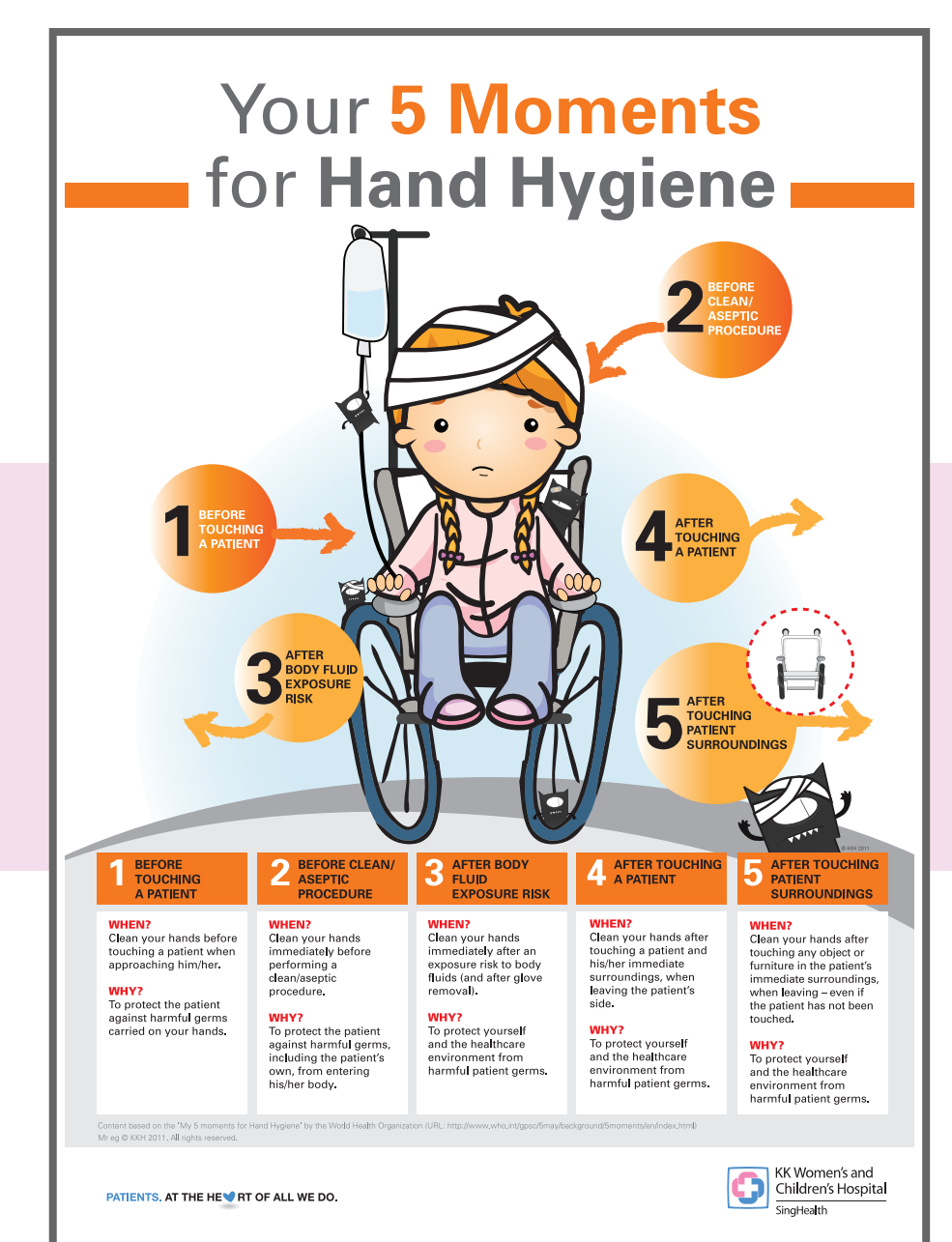
- To EDUCATE staff on the importance of Hand Hygiene during each meal service
- To IMPROVE the rate of Hand Hygiene among the Food Service Staff
- To PRACTICE a correct way of doing Hand Hygiene

## METHODOLOGY



- To improve the entire work process**
  - By introducing hand rub at each food trolley

- Displaying visual posters and reminders**
  - Placing visual posters at strategic locations
  - Sharing tips for hand care after using the rub



Location	September Audit		Met or not met		Total
	Count	% within Location	Not met	Met	
Ward 32	6	46.20%	7	13	19
Ward 42	6	54.50%	5	11	11
Ward 44	5	62.50%	3	8	8
Ward 62	7	63.60%	4	11	11
Ward 66	3	25.00%	75.00%	100.00%	100.00%
Ward 55	8	61.50%	5	13	13
Ward 56	5	50.00%	5	10	10
Ward 51	5	38.50%	8	13	13
Ward 71	5	41.70%	7	12	12
Ward 81	3	37.50%	5	8	8
Ward 85	7	58.30%	5	12	12
Ward 86	6	50.00%	6	12	12
Total	66	48.90%	69	135	135

- To conduct regular Audits/Checks**
  - Overt and Covert observations during meal service
  - Monitoring the issuance of hand-rub stock to track the rate of usage

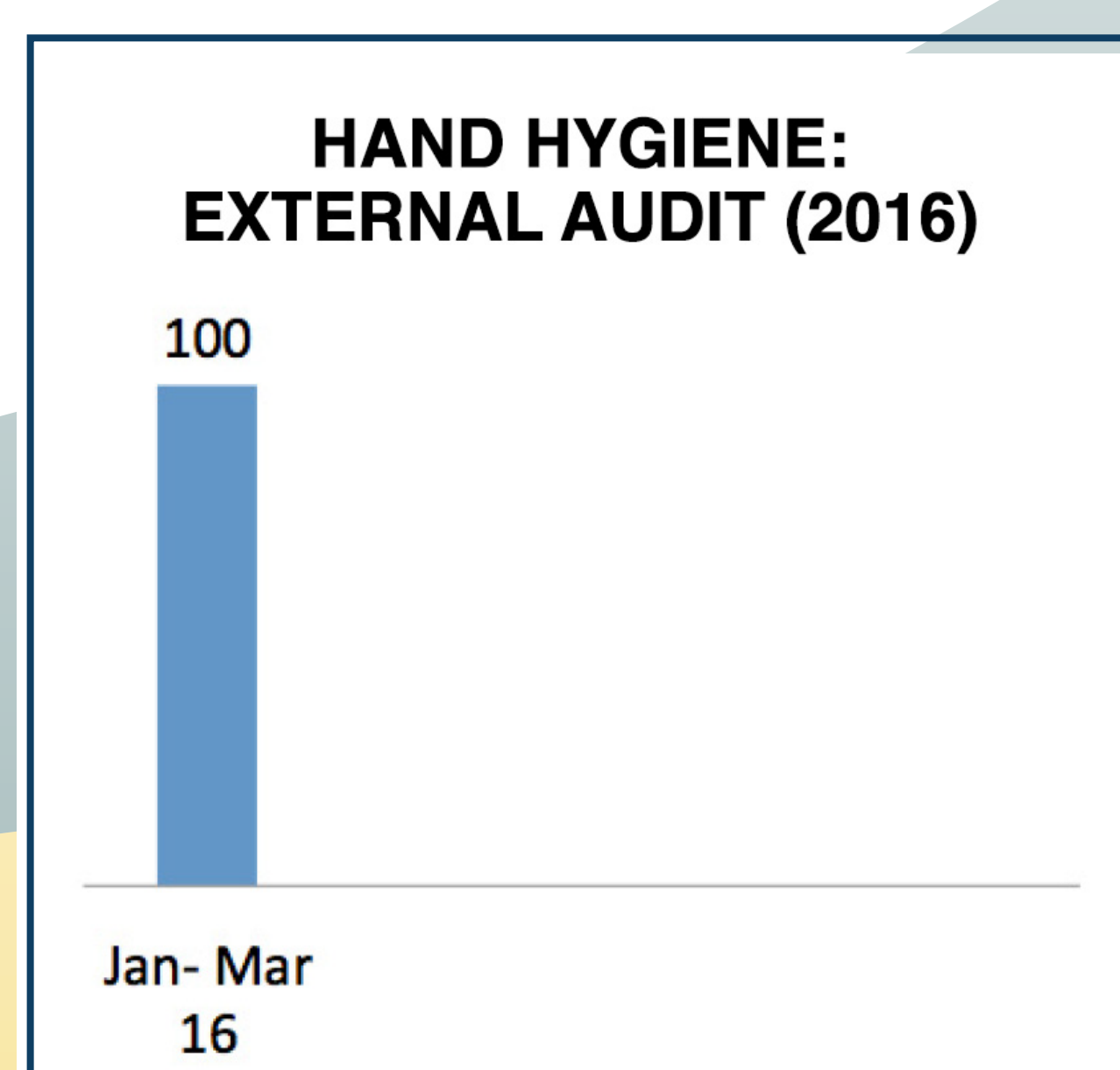
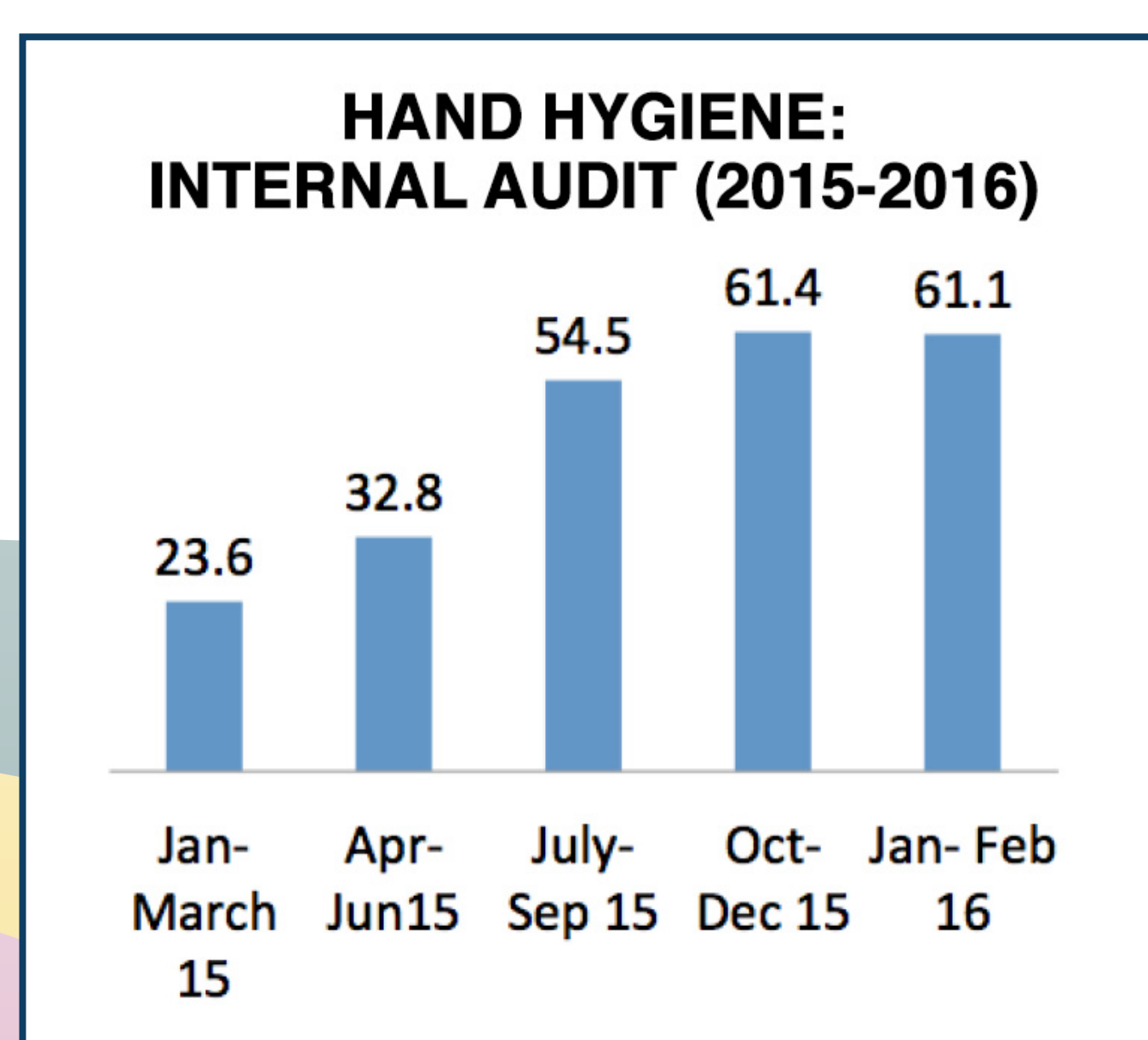


- Educating and training the staff**
  - How to do it?
  - When to do it?

- Reward and Recognition**
  - Access the performance of the staff and reward them

## RESULT

## CONCLUSION



The hand hygiene results improved by almost 40% in 1 year

An ALL-ROUND APPROACH fortified with EDUCATING THE STAFF on the importance of hand hygiene, PROVISION OF RESOURCES, IMPLEMENTING RELEVANT PROCESSES and ACCOUNTABILITY led to IMPROVEMENT OF THE RESULTS BY ALMOST 40%