**Environment of Care Safety Considerations**

**negative air pressure**

Air handling
Temperature and humidity regulated according to local and facility requirements and CDC guidelines.

**Separation**
Reprocessing area physically separate from the patient procedure rooms and dedicated to reprocessing activities.

**Space**
Sufficient to accommodate people, activities, and growth.

**Endoscope storage**
Hang freely to prevent damage or contamination by physical impact and stored according to endoscope and storage cabinet manufacturers’ instructions for use.

**Plumbing and drains**
Reprocessing areas have dedicated plumbing and drains, more than one sink and separate handwashing facilities. Sinks are deep enough to allow complete immersion of the endoscope and wide enough to avoid tight coiling of the endoscope.

**8-10 INCHES**

**Sterile supplies and medications**
Stored at least 8-10 inches from the floor and in such a manner to prevent splash contamination during environmental cleaning.

**Eating and drinking**
Only occur in designated areas.

**Hazardous chemical spills**
Written policies on handling hazardous chemicals. Staff trained and have documented competencies on chemicals used.

Content is based on highlights from the SGNA Standard of Infection Prevention in the Gastroenterology Setting, 2019. Review the entire Standard for more specific information.

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