### **Construction Standards For Gastrointestinal Endoscopy Facilities**

#### I. GENERAL

### **Layout**

It shall be divided three major functional areas: procedure room, patient holding/preparation/recovery room and instrument processing room.

## **Finishing materials**

- Wall, floor, ceiling shall be easy to maintain, readily cleanable, and appropriately wear-resistant.
- All furnishings including doors and window treatments shall be washable, smooth, bacteriostatic, chemical resistant and noncombustible.
- No wooden furniture is allowed.

## **Hand-washing stations**

- Hand-washing stations shall be provided through out the facility.
- Hand sanitation dispensers (alcoholic hand rub) shall be provided as well.

### SUPPORT AREAS

### 1. Clean utility room

A clean utility room shall have the following: work counter, hand washing station, storage shelves for clean and sterile supplies.

## 2. Soiled utility room

It shall include the following:

- Work counter
- Hand washing station
- A clinical service sink for disposal of solid and liquid waste.
- Space for covered contaniers used for soiled linen and covered contaniers of waste.

# 3. General equipment and supply storage areas

Storage areas for clean supplies shall be provided. Provision shall be provided for cleaning, testing and storing anasthesia equipments if used.

# 4. Resuscitation equipment storage area

Provision shall be provided for resuscitation equipment (crash cart and or anasthesia cart)

# 5. Staff clothing change area

Appropriate change area shall be provided for male and female staff working within procedure suite. A unisex changing room shall be permitted.

### 6. Toilets

The facility shall provide patient/staff toilets.

#### 2. Main functional locations

### 1. PROCEDURE ROOM

- Each room shall have a minimum clear floor area of 15 square meters.
- Room arrangement shall permit a minimum clear dimension of 1.07 m at each side and at the foot of the bed.
- A hand washing station with hands free controls shall be provided.
- Ventilation requirement: minimum of 6 air changes per hour.

## 2. PRE /POST PROCEDURE HOLDING AND RECOVERY AREA

- At least one position per procedure room.
- Hand washing station shall be provided.

# 3. <u>ENDOSCOPE REPROCESSING UNIT</u>

### **Location:**

It shall be adjacent to the procedure suite and easily accessible from all other areas.

# **Physical layout:**

- The unit should be physically separated from all other areas including patient areas.
- The area should be managed by dedicated, trained staff. Entry to the decontamination area should be restricted to authorized personnel only.
- The preferred configuration is for separate rooms for 'dirty' and 'clean' activities with a pass-through endoscopy disinfector washer (EDW) installed within the wall between the 'dirty' and 'clean' rooms.
- The unit should be designed to allow segregation of 'dirty' and 'clean' activities.
- The design should facilitate a uni-directional work flow from the 'dirty' area (receipt of contaminated endoscopes) to the 'clean' area (inspection, drying and storage of endoscopes).

## A. Dirty area:

- Area for receipt of contaminated endoscopes where are washed and shall be provided with:
  - Work counter with two separate sinks of sufficient size to permit immersion of the endoscopes.; one for washing and one for rinsing the washed endoscopes and accessories.
- Hand washing station
- A well sealed Endoscopy disinfector washer (EDW) and hatch window ( to be used only in case of any washed instruments remain dirty after washing) between dirty and clean workrooms.

### B. Clean area

- Access to this room shall be restricted and it should not be accessed from dirty area.
- This room shall contain the following.
  - (a) Hand washing station
  - (b) Workspace of adequate size
  - (c) Adequate space for drying cabinet for drying and storing of decontaminated endoscopes. The decontaminated endoscopes should be stored hanging vertically in a designated dry and well ventilated cupboard.

## **Ventilation of endoscope reprocessing unit**

- Minimum total air changes per hour (ACH) of 10 ACH with minimum 2 outdoor ACH.
- Temp 18-22 C.
- Unit should not have recirculating air by means of room unit.
- All room air should exhausted directly to outdoors.

## Walls, floors, ceilings and furniture

- The area should be free from opening windows.
- The finishes on walls and other surfaces should be smooth, water resistant and able to withstand frequent cleaning.
- The junctions between walls, floors and ceilings should be coved and flush.
- The floors should be covered in a washable non-slip sheet material which should be adequately sealed.
- The work surfaces should be smooth and have impact resistant surfaces which are impermeable, water resistant and able to withstand frequent cleaning.
- The furniture and fittings should be made from non-shedding materials.