

A **PRINTED** copy of this guideline may not be the most recent version.

## **Healthcare Facilities Recommissioning Checklist**

Area		Yes	No	N/A	Notes
1.0	Initial Response				
1.1	Furniture including beds/stretchers/mattresses are inspected, repaired, cleaned, and disinfected, or disposed of, depending upon extent of damage and ability to clean.				
1.2	Has wet, porous furniture been discarded?				
1.3	Linens are laundered including curtains and draperies.				
1.4	Has all laundry equipment been inspected for damage and manufacturers contacted for guidance on repair, cleaning, and disinfection?				
1.5	Damaged or contaminated medications, solutions and supplies are discarded.				



Area		Yes	No	N/A	Notes
1.6	Food storage areas are assessed for damage or safety concerns and cleaned and disinfected. Any (dry and canned) goods are inspected for damage or contamination and discarded if unsafe to consume.				
1.7	According to manufacturer's instructions for use, ice machines are flushed, cleaned, disinfected, and a new filter fitted.				
1.8	Perishable food is discarded, and refrigerators and freezers are mechanically inspected, then cleaned and sanitized.				
1.9	Change all intake air filters. If there is a smoky odor consider installing charcoal filters.				
1.10	Have all resident/patient care areas of facility been terminally cleaned?				
1.11	Medical gas and suction systems, including air lines, are clean and operable. Oxygen concentrators have new clean filters.				



Area		Yes	No	N/A	Notes
1.12	Affected equipment is inspected by Clinical Engineering, and maintenance performed as per area-specific Standards, SOPs, and manufacturer's instructions for use.				
1.13	Reusable equipment is cleaned and disinfected/sterilized according to manufacturer's instructions for use.				



## Post Disaster Infection Prevention and Control Checklist by Area

This is a working document, intended to be revisited throughout the remediation process as work progresses. Print off section #1 for each Patient Care Areas/Unit (including Emergency) that is being reviewed.

## **Patient Care Area Reviewed**

Area		Yes	No	N/A	Notes		
2.0	0 Contracting, Procurement and Supply Management (Logistics)						
2.1	The shipping and receiving area is cleaned.						
2.2	If the loading dock area is used for removal of waste for the building, a different area is identified and used for receiving clean and sterile supplies.						



Area		Yes	No	N/A	Notes
3.0	Environmental Services				
3.1	All Environmental Services areas/closets are cleaned and disinfected.				
3.2	Assess the integrity of supplies and solutions for exposure to extreme temperatures, humidity, water, or mold.				
3.3	Compromised supplies are discarded.				
3.4	Equipment is cleaned and disinfected.				
3.5	Facility free from pest infestation and pest control has been reinstated, if applicable.				
4.0	Laboratory Services	•			
4.1	Lab conducts risk assessments to determine if reagents and other supplies can be used. Lab conducts assessment of infectious materials, manages disposal and documentation. Lab assesses the level of biosecurity.				
4.2	Damaged or contaminated reagents and supplies are discarded.				



Area		Yes	No	N/A	Notes
4.3	Biological safety cabinet(s) are clean and disinfected. (N95 respirator, gloves, and gown are worn if HEPA filter has been affected).				
4.4	Biological safety cabinet(s) are recertified.				
4.5	Equipment is cleaned and disinfected.				
5.0	Diagnostic Imaging				
5.1	Damaged or contaminated medications, solutions media, and supplies are discarded.	7			
5.2	Medical devices and equipment are inspected for damage; and manufacturers contacted for guidance on repair, cleaning, and disinfection, as necessary.				
6.0	Operating Suite				
6.1	Has there been any damage to the sealed flooring and ceilings?				
6.2	Do sterile supplies need reprocessing? Has the sterile supply storage room been damaged or contaminated?				



Area		Yes	No	N/A	Notes
6.3	Medical device reprocessing equipment is inspected for damage; and manufacturers contacted for guidance on repair, cleaning, disinfection, and commissioning, as necessary.				
6.4	Are the scrub sinks functioning properly?				
6.5	Are there enough air exchanges per hour?				
6.6	Have all air filters been changed? HEPA filter validated with accompanying report?				
7.0	Pharmacy				
71	Have damaged or contaminated medications and solutions been replaced?	I			
7.2	Are refrigerators for medication storage clean, disinfected and at the proper temperature?				
7.3	Has the medication compounding area been thoroughly disinfected?				



Area		Yes	No	N/A	Notes
7.4	Has the admixture hood been recertified, and filters changed?				
8.0	Medical Device Reprocessing areas		<u> </u>		
8.1	Damaged or contaminated disinfectants, and quality control supplies are discarded.				
8.2	Medical device reprocessing equipment is inspected for damage; and manufacturers contacted for guidance on repair, cleaning, disinfection, and commissioning, as necessary.				
8.3	Affected equipment is validated and/or certified as per area-specific standards, Standard Operating Procedures (SOPs), and manufacturer's instructions for use (e.g., sterilizers, endoscope reprocessing equipment and storage cabinets).				
8.4	Sterile supplies are inspected and if found to be compromised, they are reprocessed or replaced.				



Area		Yes	No	N/A	Notes
9.0	Water and Sewage				
9.1	Flush drinking water system to remove stagnant/contaminated water and document completion				
9.2	If the facility is not connected to a community sewer system, was the onsite sewer system compromised during the evacuation? If any structural damage, sewage backup, flooding or similar occurred, the facility should contact facilities management for further direction				
9.3	If water lines are shut down or accessed, they are flushed before reusing (minimum 10 minutes).  a) Flush the sink/drain that is furthest from the supply into the area and open that faucet wide open for 10 minutes. Flush each sink for 2 – 3 minutes to drain the down riser from the supply line to the sink.  b) If the hot water tanks were shut down, ensure				
	they were brought up to 70 – 80 C and held there for 2-3 hours to ensure any legionella that might be present in water is killed.  CAN/CSA Z317.13:22				



Effective Date	November 2025							
Last Reviewed								
Partners Reviewed								
Approved By	IPAC							
Owner	Infection Preve	ention and C	ontrol					
Revision History	Date	Revision						
Revision History								