

Food Used for Education, Training and Research in the ILC

PURPOSE

The purpose of this policy is to specify the conditions and requirements for the use of food products and parts from slaughtered livestock (including poultry) as simulators for education, training, and research in health care at the Stanford University School of Medicine Immersive Learning Center in the LKSC

POLICY

It is commonplace in medical education to use food products, including parts from slaughtered livestock available from butchers and slaughterhouses, as task/skills trainers for simulators for education, training or research purposes. The use of food products available from commercial sources (including by not limited to grocers, specialty markets, butchers, slaughterhouses) are not governed by any provision of the Public Health Service Policy and are in compliance with provisions of the Animal Use Act. The use of these food products or “food” are not considered hazardous wastes and means of disposal for the food products and parts that are appropriate for disposal of waste food will be appropriate for these items.

PROCEDURE

1. **Lab Training** - All faculty or management responsible for courses will be provided safety training and certification by the ILC and Ed Tech Staff.
2. **Containment of Food Products** – products must be adequately contained so there is no damage to equipment, mannequins, etc. This will be piloted before the actual program is run.
 - a. Consultation with ILC team **MUST** be done at least 2 weeks **PRIOR** to the exercise.
3. **Instruments** must be sequestered and cleaned immediately after the program and washed in the dishwasher (LK005).
4. **Lab Safety Basics**- Basic lab safety should be followed and information from the University's chemical hygiene toolkit can be found at:
<http://med.stanford.edu/somsafety/forms/Lab%20Safety%20Basics.pdf>
Please note: there are no hoods in the project classroom (LK005), therefore chemicals or other noxious materials are not permitted in any areas of the ILC.
5. **Food Products**- Since the Path-look alike waste is generated infrequently, it is possible to collect the parts in a black bag and dispose of them through the Department of Comparative Medicine Research Animal Facility as “Path Waste” in the RAF. Call 650-723-3876 for additional information.
6. **Cleaning** –
 - a. **Use Gloves** when handling food products
 - b. **Wash hands** with warm soapy water for 20 seconds before and after handling food products.

- c. **Wash utensils**, boards, dishes, tables and countertops with hot soapy water or disinfectant towels.
- d. Use paper towels or disinfectant towels to **clean table and counter surfaces**. If you use cloth towels, wash them immediately in the hot cycle of the washing machine.
- e. **Use the dishwasher** for cleaning any dishes or other instruments.
NOTE: it is not necessary to autoclave instruments used in the activities associated with food products.
- f. **Smell removal** – course faculty must insure that if products produce smells, that the room be sprayed. If the smell is too severe and poses issues for other courses, the ILC reserves the right to refuse the exercise to be held in the ILC.
- g. **Point person**- There must be a clearly identified point person associated with the course to dispose of food products and take responsibility for cleaning the space, equipment, etc.

FORMS

Stanford School of Medicine Safety Training Information and Certification is available from the Ed Tech department.

REFERENCES

https://www.stanford.edu/dept/EHS/prod/researchlab/bio/Bio_and_Med_Waste_V08_Disposal_Guidelines.pdf
<http://med.stanford.edu/somsafety/forms/Lab%20Safety%20Basics.pdf>
<http://www.cdc.gov/salmonella/general/index.html>

REVISION HISTORY

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APPROVAL

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