All items on this agenda, including but not limited to any agenda item concerning the adoption of any ordinance, resolution, contract, agreement, or any other item of business, are subject to amendment, including additions and/or deletions. This rule will apply to every individual agenda item without exception, and without providing this same amendment language with respect to each individual agenda item. Such amendments should be rationally related to the topic of the agenda item, or the governing body will be advised to continue the item. The governing body may adopt, approve, ratify, deny, defer, recommend, amend, strike, or continue any agenda item. When more information is needed to act on an item, the governing body may refer the matter to its City/Trust Manager, staff, attorney or to the recommending board, commission, or committee.

PUBLIC NOTICE OF A SPECIAL MEETING
OF THE HOSPITAL AUTHORITY
WEDNESDAY, AUGUST 26, 2026 AT 12:00 PM
CLINTON REGIONAL HOSPITAL - WEICHEL CONFERENCE CENTER

AGENDA

Source listing: 08/26/2026 Hospital Authority
Original source:
http://agendas.clintonok.gov/2026/2026-08-26-clinton-hospital-authority-meeting-dce729bf/index.html

1. Call to Order

2. Consent Agenda (This item is placed on the agenda so the Clinton City Council, by unanimous consent, can designate those routine items they wish to be approved by one motion. If an item does not meet the approval of all members, that item will be heard in regular order).:

    A. Minutes of July 22, 2026, Special Meeting

3. Business Items (Discussion, Consideration, and Possible Action Regarding):

    A. Fire Extinguisher Sales and Service Co. Quote

    B. Pest Control

    C. Cummins Generator

    D. Clifford Power Generator

    E. Johnson Control Annual Insptection

    F. Semper Fire Protection Sprinkler Inspection

    G. ER Admission Process

    H. Water Management Plan and Hot Water Flush Form

    I. Cardiac Rehab Department Competency Checklist

    J. Fire Watch Form

    K. Ortho Material Safety Data Sheet

L. Integrated Pest and Vactor Control Plan

4. Financial Report (DISCUSSION, CONSIDERATION, AND POSSIBLE ACTION REGARDING):
    A. Financial Reports Month Ending July 31, 2026
    B. Accounts Payable/Invoices to be paid 09/02/2026, 09/09/02026, 09/15/2026, 09/23/2026, 09/30/2026
5. Medical Staff (DISCUSSION, CONSIDERATION, AND POSSIBLE ACTION REGARDING):
    A. Jamison Williams, D.O., Teleradiology Privileges
6. Committee Department Reporting (DISCUSSION, CONSIDERATION, AND POSSIBLE ACTION REGARDING):
    A. Quality Assurance/Performance Improvement Committee Minutes - July 2026
7. New Business (If any, pursuant to Section 311.9 of the Oklahoma Open Meeting Act.):
8. Trustees Comments
9. Adjourn

Filed this 24th day of August 2026, Posted on the lobby bulletin board August 24, 2026, at 10:00 a.m. by Amy Jones, Secretary.

_____

Amy Jones, Secretary

Zoho Sign Document ID: 3330EDDD-EDJFO40NUNNYLQYQ_UPQKXRGNZ6UKVIWXEKPO4GBFYS



CLINTON REGIONAL HOSPITAL

PREPARED FOR:

BRIAN BAKER

Presented By:
Sean O'Brien
(405) 440-9201

sobrien@cliffordpower.com

CLIFFORD
POWER

YOUR PARTNER IN DEPENDABLE POWER

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Planned Maintenance (PM) Agreement

Clifford Power System, Inc ("CPS") agrees to provide Clinton Regional Hospital ("Customer"), located at 100 N 30th St. Clinton, OK 73601, and Customer agrees to accept and pay for, parts and service necessary to perform periodic Planned Maintenance ("PM") of ("Equipment").

Payment Schedule

Year	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	Jul	Total
1	$4,813												$4,813

Equipment PM Items and Optional Services

Service Location: Clinton Regional Hospital - 100 N 30th St. - Clinton, OK 73601 **Location Total: $4,813**

ONAN 400kW

Included PM Items

- ✓(1) 99-Point Inspection & Test
- ✓(1) Engine Service
- ✓(1) LoadBank - 4 Hours
- ✓(1) Fuel Sampling (DFQ)
- ✓(1) ATS In-Depth Maintenance

Terms & Conditions

This proposal will expire on August 21, 2026.

This agreement will be in accordance with the following terms and conditions for a period of 1 year. Coverage dates are 08/01/2026 to 07/31/2027. In consideration of the agreements herein contained:

1. **Customer agrees to:** Remit Amount of $4,813 for the first year of Planned Maintenance. Any optional Planned Maintenance service that the customer chooses to accept will be invoiced, in addition to the original Planned Maintenance fee, at the time the service is provided. Customer agrees to make payment upon receipt of invoice.
2. **CPS agrees to:** Perform Preventative Maintenance inspections and optional Preventative Maintenance items agreed to in this proposal. Work is to be performed during regular business hours 8:00 AM – 5:00 PM Monday through Friday.

   Customer will receive a copy of the CPS maintenance inspection report with all applicable areas filled out by the service technician. CPS shall also report any noted problems with Equipment and recommended courses of corrective action to the Customer.
3. **Customer also authorizes:** CPS to perform repairs deemed necessary for proper operation of the standby power system at time of inspection. The cost of repairs shall not exceed $0 without customer authorization, and shall be documented on the inspection report. Repairs estimated to exceed this amount will be referred to the Customer for action and additional authorization.

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4. **Customer also authorizes:** CPS to perform a Diesel Fuel Top Off Service for an amount not to exceed $0 without customer authorization. This service shall be documented on the inspection report. Cost for fuel service will be invoiced separately at CPS prevailing labor and fuel rates. Service Trucks are capable of providing up to 100 gallons, if approved pricing covers costs.
5. **CPS warrants its work:** For a period of 30 days from the date of service. This warranty is limited to failure as a result of workmanship and does not include failures resulting from improper or unauthorized installation, misuse, negligence, accident, over-loading, over-speeding, repairs made by someone other than CPS, fire, flood, vandalism, theft or any other acts beyond the control of CPS, while under agreement.
6. **Failures of new parts installed by CPS:** Failure of any new part(s) installed by CPS during the course of maintenance service shall be covered by the manufacturer's warranty of said part(s).
7. **Renewal:** This agreement will automatically renew annually unless cancelled per Paragraph 8.
8. **Cancellation:** This agreement may be cancelled by either party with a 60 day written notification.
9. **Registration/Training Fees:** If Buyer requires Seller to register with an entity, or incur additional costs such as licensing or training specific to the servicing requirements of Buyer's account, then Buyer agrees to reimburse Seller all costs affiliated with these fees. Costs include direct fees for registration plus 20% for Seller's administration.
10. **Limit of Liability:** Clifford Power System, Inc.'s liability under this agreement, if any, shall be limited to the contract amount of this agreement in no event shall CPS be liable for any consequential, incidental or exemplary damages, including, but not limited to, loss of profits or down time.

Clifford Power Systems and Customer have agreed to the above this day.

By Sean O'Brien	Date Jul 22 2026	By _____	Date _____
Clifford Power Systems-Representative		Customer-Representative	

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CLIFFORD POWER

Service Level Checks – Annual Planned Maintenance

99-POINT INSPECTION – TO BE PERFORMED ANNUALLY

ENGINE ELECTRICAL (STARTING SYSTEM)

- **Batteries** – Check battery water level, age, specific gravity & perform load test. Clean batteries externally including cables & posts.
- **Alternator** – Visually inspect alternator & alternator belt. Measure & record alternator DC voltage output.
- **Glow Plugs** (where applicable) – Check for proper operation.
- **Battery Charger** – Visually inspect, measure & record DC voltage output.
- **Starting Motor** – Visually inspect, test for proper operation (Performed during engine start).
- **Spark Plugs** (where applicable) – Check spark plugs & spark plug wires condition & annotate recommendations for repair or replacement.
- **Distributor Cap** – (where applicable) – Inspect. Annotate recommendations for repair or replacement.

GENERATOR

- **Windings** – Visually inspect windings.
- **Bearings** – Inspect for proper lubrication.
- **Brushes/Diodes** – Visually inspect for wear.
- **Leads/Connections** – Visually inspect for wear.
- **Circuit Breaker** – Test for proper operation.
- **Mounts/Bolts** – Visually inspect for wear and/or damage.
- **Noise** – Annotate operational noise indicators of mechanical malfunctions.

SAFETY CONTROLS / CONTROL PANEL

- **Voltage** (where applicable) – Measure & record loaded & unloaded AC voltage.
- **Frequency** (where applicable) – Measure & record loaded & unloaded Hertz frequency.
- **Amperage** (where applicable) – Measure & record loaded amperage.
- **Auto Start/Stop** – Check for proper operation. If allowed, check for automatic start.
- **Shutdowns** – Visually inspect for wiring deterioration. Verify proper operation of shutdowns.
- **Pre-alarms** – Verify proper annunciation of pre-alarms.
- **Remote Annunciator** (where applicable) – Inspect for proper operation.

INSTRUMENTATION

- **Oil Pressure Gauge** – Check for proper operation. Measure & record oil pressure PSI.
- **Water Temperature Gauge** – Check for proper operation. Measure & record water temperature in degrees Fahrenheit.
- **Ammeter -** Check for proper operation. Measure & record amperage in DC amps.
- **AC Electric Meters -** Check for proper operation. Measure & record readings.
- **Control Panel Wiring** – Visually inspect for signs of wear & correct observed loose connections.

AIR INDUCTION & EXHAUST

- **Precleaner** – Visually inspect condition & clean when necessary.
- **Air Filter** – Inspect & clean air filter. Recommend replacement when necessary. Note condition of filter housing.
- **Intake** – Visually inspect & note condition of intake piping & gaskets.
- **Turbocharger** – Visually inspect turbocharger for leaks, physical condition, & annotate auditory indicators of wear.
- **Exhaust/Silencer** – Visually inspect for leaks & proper operation including rain cap (where applicable). Annotate anomalies in exhaust smoke.

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LUBRICATION SYSTEM

- **Lubrication Oil** – Check for proper oil level.
- **Crankcase Breather** – Clean breather (where applicable). Annotate condition & any excessive blow by.
- **Governor** – Check oil level.
- **Tubes, Lines, Seals & Gaskets** – Visually inspect for deterioration or indications of wear.

COOLING SYSTEM

- **Radiator –** Visually inspect radiator core condition, annotate indications of coolant leakage or core blockage. Check coolant level.
- **Radiator Cap** – Check for indications of wear.
- **Coolant** – Measure & record antifreeze freeze point & PH level.
- **Hoses** – Visually inspect hoses, clamps, gaskets & connections.
- **Fan Assembly** – Visually inspect fan, fan bearing, pulleys & belts for indications of wear. Measure belt tension for proper operation.
- **Water Pump** – Visually inspect for proper operation, leaks, or audible indications of wear.
- **Jacket Water Heater** – Inspect for proper operation, indication of wear on heater & associated hoses & clamps.
- **Thermostat** – Check for proper operation

FUEL SYSTEM

- **Fuel Lines & Connections** – Visually inspect for proper operation & indications of deterioration.
- **Priming Pump** (where applicable) – Verify proper operations & inspect for seal damage or deterioration.
- **Fuel Filters** – Visually inspect for damage, leaks, & proper operation.
- **Governor & Controls** – Inspect controls & linkage for proper operation.
- **Carburetor/Mixer** – Visually inspect & verify proper operation.
- **Day Tank/Fuel Cell** – Visually inspect for leaks & check for proper operation. Make note of water in fuel cell & level of fuel.

ATS

- **Wiring & Contacts** – Visually inspect.
- **Connections Temp.** – Check temperature of connections with infrared temperature gun.
- **Contactor Operation** – If allowed, perform simulated power failure to test operation of contactor.
- **Timers & Controls** – Observe all time delays during simulated test.

99-POINT INSPECTION & ENGINE SERVICE – TO BE PERFORMED ANNUALLY

ENGINE SERVICE INCLUDES:

- **Fuel System** – Fuel filter & fuel/water separator filter replacement. Check for proper seal & operation.
- **Lubricating System** – Replace oil filters. Inspect all gaskets & seals. Remove existing lubricating oil & dispose. Fill with fresh engine oil, Oil sampling analyzed by independent laboratory.
- **Generator** – Lubricate bearings if applicable.

CLIFFORD POWER

CUSTOMER PORTAL

View your generator maintenance documentation with our Customer Portal

GENERATOR: EQUIPMENT, SERVICE, RENTAL

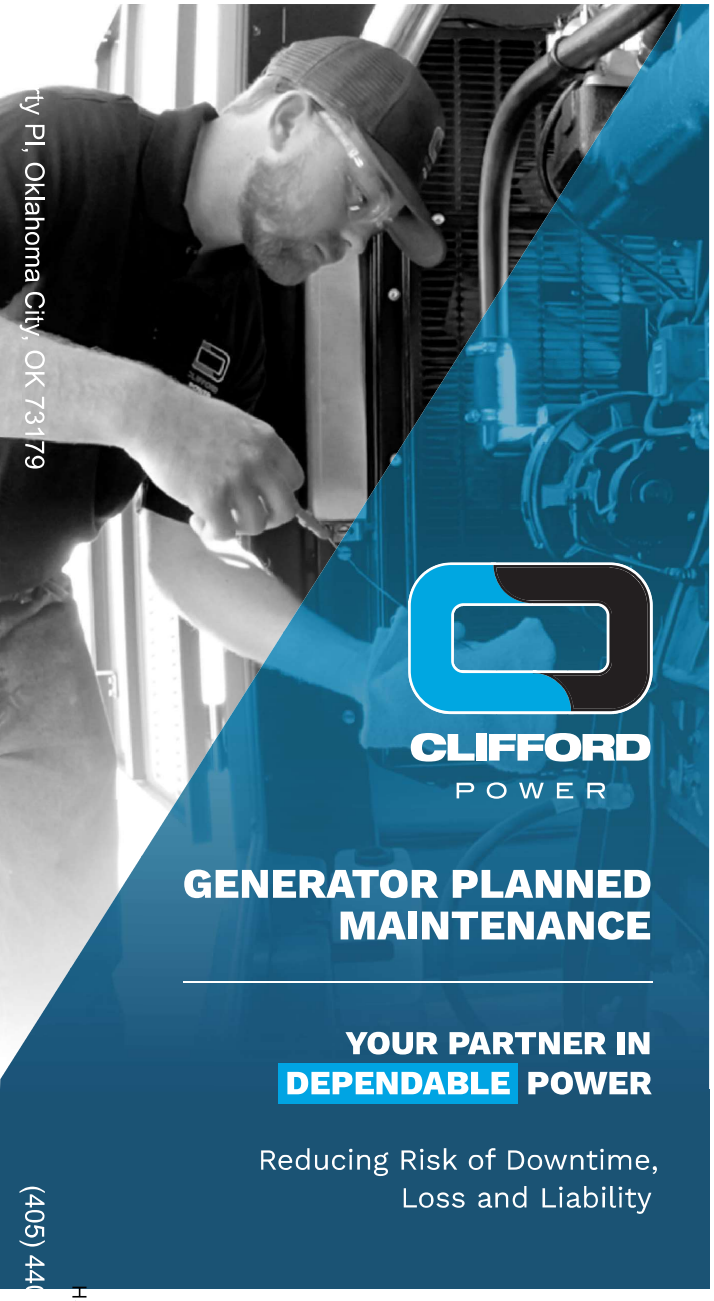
cliffordpower.com | 1-800-324-0066

H3L0CC

Revised 06-19-25

4805 Dougherty Pl, Oklahoma City, OK 73179

(405) 440-9201



CLIFFORD
POWER

GENERATOR PLANNED MAINTENANCE

YOUR PARTNER IN DEPENDABLE POWER

Reducing Risk of Downtime, Loss and Liability

ty Pl, Oklahoma City, OK 73179

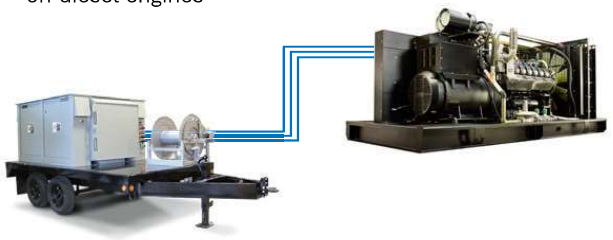
(405) 44

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WILL YOUR GENERATOR PERFORM DURING AN EXTENDED OUTAGE?

And what are the consequences if it fails? **Load bank testing** verifies 100% performance of your generator. It's the best method of confirming whether or not your system is capable of operating at capacity during an extended power outage.

- Beneficial for both gas and diesel generators
- Confirms cooling system operation
- Exposes hidden performance issues
- Eliminates wet-stacking and carbon build-up on diesel engines



WE CAN PROTECT YOUR DIESEL FUEL

Filling a diesel generator tank is a costly investment. Standby generator fuel is stored for long periods of time, causing fuel degradation, which can lead to equipment failure. We offer solutions to protect your investment.

- Diesel fuel treatment
- Diesel fuel testing
- Diesel fuel polishing
- Diesel fuel top-off

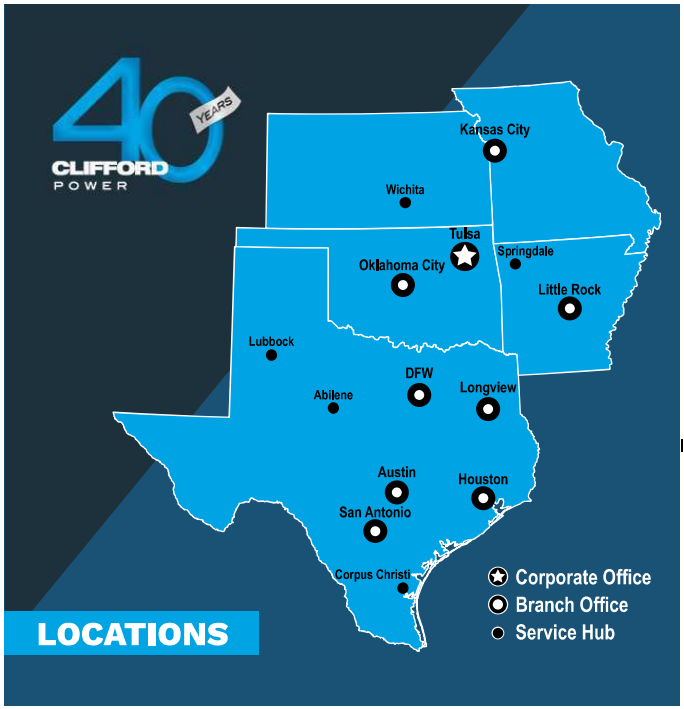
ELECTRICAL SYSTEM RELIABILITY

We offer in-depth services to maintain the electrical system integrity for critical generator applications.

- Thermal imaging
- Megger testing
- Dead buss ATS service

REMOTE MONITORING SYSTEMS

Receive real-time notifications and check status from your desktop, tablet and smartphone.



LOCATIONS

THE CLIFFORD ADVANTAGE

- We service all makes and models
- Available 24/7/365
- Largest technician team in the south-central U.S.
- Solely focused on power generation
- Code compliancy consultants
- Family owned since 1985

GENERATOR
EQUIPMENT • SERVICE • RENTAL • PARTS

cliffordpower.com • 1-800-324-0066

PURCHASING COOPERATIVE PARTNERS

TIPS AWARDED VENDOR

Available on BuyBoard Cooperative Purchasing

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YOUR POWER IS OUR PRIORITY

Proactive maintenance is the key to reliability for your standby generator. We offer customized maintenance plans to meet your specific generator system needs, and our service team is available 24/7/365.

- We make it easy to do business with a smooth, hassle-free service experience from start to finish.
- We provide the most comprehensive inspection in the business. Our technicians conduct a 99-point inspection covering the entire standby generator system.
- We keep you protected by identifying issues before they become costly problems.
- We leave your equipment cleaner than we found it.
- We offer a completely paperless process to keep reporting information accurate and prompt.

TRUE GENERATOR TECHNICIANS

We service all generator makes and models, and our technicians are certified through the Electrical Generating Systems Association (EGSA), the only nationally recognized power generation association.

WE KEEP YOU COMPLIANT

With over 40 years of expertise on national and local standards, we help you avoid code compliancy issues while keeping your equipment safe and operational.

INFO AT YOUR FINGERTIPS

Our Customer Portal provides generator maintenance documentation and Emergency Power Plans in real-time.

CUSTOMER PORTAL

GENERATOR PLANNED MAINTENANCE SCHEDULE

MORE CRITICAL → LESS CRITICAL

	The Joint Commission Failure could result in loss of life	NFPA 110 Failure could result in loss of life	Non-Regulated Business No life risk	Residence No life risk
Weekly Exercise	Weekly (automatic)	Weekly (automatic)	Weekly (automatic)	Weekly (automatic)
Weekly Inspections	Weekly (Use Clifford NFPA log)	Weekly (Use Clifford NFPA log)	Weekly	Weekly
30 Minute Transfer Test	Monthly (Use Clifford NFPA log)	Monthly (Use Clifford NFPA log)	Monthly	Monthly
99 Point Inspection	Quarterly	Quarterly	Semi-Annually	Annually
Engine Service & Oil Sample Test (Includes Lab analysis)	Annually	Annually	Annually	Annually
Replace Batteries	Every 2 Years	Every 2 Years	Every 2 Years	Every 2-Years
2-Hour Load Bank	Annually	Annually	Annually	As Recommended
4-Hour Load Bank	Every 3 Years	Every 3 Years	Every 3 Years	As Recommended
Diesel Fuel Sample Test (Includes Lab Analysis)	Annually (TJC spec)	Annually (NFPA spec)	Annually	As Applicable
Triennial Service (Belts/Hoses/Coolant)	Every 3 Years	Every 3 Years	Every 3 Years	As Recommended
Replace Air Filter	Every 3 Years	Every 3 Years	Every 3 Years	As Recommended
Coolant Sample Test (Includes Lab Analysis)	As Recommended by Planned Maintenance Consultant			
Diesel Fuel Treatment	As Recommended by Planned Maintenance Consultant			
Diesel Fuel Polishing	As Recommended by Planned Maintenance Consultant			
Diesel Fuel Top-Off	As Recommended by Planned Maintenance Consultant			
Megger Testing	As Recommended by Planned Maintenance Consultant			
Dead Buss ATS Service	As Recommended by Planned Maintenance Consultant			
Thermal Imaging	As Recommended by Planned Maintenance Consultant			
Remote Monitoring	When Alerts and Visibility are Desired			

Required by TJC or NFPA Standards

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2 PSA Renewal Clinton Regional Hospital Authority July 2026 CPQ-1332638

Planned Service Agreement



Johnson Controls Fire Protection LP
2835 S Utah Avenue
Oklahoma City OK73108
USA

Proposal Presented On:
08-19-2026

The Power behind your mission

Johnson Controls

SERVICE SOLUTION

Customer #: 4687991
Clinton Regional Hospital LLC
Date: 19-Aug-26
Proposal #: CPQ-1332638
Term: 1-Jul-26 to 30-Jun-27
External Contract #: 80999170 R03-JAN-2026
Subscription ERP #:

Billing Customer:
Clinton Regional Hospital Authority
PO BOX 1567

CLINTON, OK 73601-0000

Service Location:
Clinton Regional Hospital Authority
100 N 30th St,
Clinton, OK 73601

Johnson Controls Fire Protection LP
Sales Representative:
Sharyn Morrison
2835 S Utah Avenue
Oklahoma City OK 73108
sharyn.morrison@jci.com

INVESTMENT SUMMARY

(***Service Solution Valid for 30 Days***)

SERVICE/PRODUCT DESCRIPTION	QUANTITY	FREQUENCY	INVESTMENT
		Clinton Hospital Authority	$6,055.69
SYSTEM-SP-UNDRGRND/HYDRNT			
HYDRANT SYSTEM	**Est. First Inspection: September**		
Hydrant Test & Inspect		Annual	
		SPRINKLER ESSENTIAL SERVICE OFFER Total:	$137.00
SYSTEM-SP-WET SPRINKLER			
WET SPRINKLER SYSTEM	**Est. First Inspection: September**		
Wet System Test & Inspect (Includes Tamper, Flow, Gate Valve, Fire Dept Connection Plastic Caps, Valve Trim & Main Drain Valve)		Annual	
Water Flow Switch (Each Additional)		Annual	
Control valve		Annual	
Control valve - with tamper switch		Annual	
Fire Department Connection		Annual	
Post Indicator Valve		Annual	
		SPRINKLER ESSENTIAL SERVICE OFFER Total:	$1,593.33

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SERVICE SOLUTION

SYSTEM-FA-SIMPLEX 4100ES

SIMPLEX 4100ES FIRE ALARM PANEL **Est. First Inspection: September**

Main Fire Alarm Panel	Annual
Remote Power Supply/NAC Extender	Annual
Fire Alarm Battery Test (each)	Annual
Digital Alarm Communicator Transmitter (DACT)	Annual
Annunciator	Annual
Smoke Sensor Addressable	Annual
Heat Detector Restorable	Annual
Duct Sensor Addressable	Annual
Pull Station	Annual
Audio-Visual Unit Addressable ES (Self Testing)	Annual
Door Holder	Annual
AHU Kitchen or Exhaust Fan	Semi-Annual
Remote Key Switch	Annual

FIRE ALARM ESSENTIAL SERVICE OFFER **Total:** $2,796.36

SYSTEM-EX-EXTINGUISHERS

EXTINGUISHERS/PORTABLES SYSTEM **Est. First Inspection: September**

Clean agent - refillable	Annual
Carbon dioxide	Annual
K-Class Fire Extinguisher	Annual
Dry chem - cartridge - refillable (ABC)	Annual
Dry chem - stored pressure- refillable (ABC)	Annual

EXTINGUISHER ESSENTIAL SERVICE OFFER **Total:** $710.00

SYSTEM-KH-HOOD

HOOD SYSTEM **Est. First Inspection: September**

Single Tank Suppression System (Includes all Links & Pipe Blow Out)	Semi-Annual

KITCHEN HOOD ESSENTIAL SERVICE **Total:** $735.00

SYSTEM-SP-BACKFLOW

BACKFLOW SYSTEM **Est. First Inspection: September**

Backflow Preventer-Domestic	Annual

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SPRINKLER ESSENTIAL SERVICE OFFER Total: $84.00

Subtotal Contract Value (less tax): $6,055.69
Total Estimated Tax: $0.00
Total Contract Value with Estimated Tax : $6,055.69

Johnson Controls has **not** included an estimate for all state and local sales tax for this quote based on the understanding that a valid exemption and/or resale certificate is received by Johnson Controls from Purchaser. Otherwise, actual sales tax due will be calculated and billed. Any additional taxes, duties, tariffs or similar items imposed prior to shipment will be charged.

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SERVICE SOLUTION

SUMMARY OF SERVICES

The summary of services is intended to cover the following locations:

Location	Address	City	State	Zip	Fire Alarm	Sprinkler	Fire Extinguishers	Kitchen Suppression
Clinton Regional Hospital Authority	100 N 30th St,	Clinton	OK	73601	$2,796.36	$1,814.33	$710.00	$735.00
Offering Total					$2,796.36	$1,814.33	$710.00	$735.00

FIRE ALARM ESSENTIAL SERVICE OFFER

SYSTEM-FA-SIMPLEX 4100ES

TEST AND INSPECTION:
Inspections and diagnostic tests for the accessible peripheral devices listed and currently connected to the facility fire alarm system. Tests will be scheduled in advance. Unless otherwise specified herein, batteries installed within wireless initiating and notification peripheral devices are not covered under this agreement. Replacement of such batteries will be at an additional cost.

DOCUMENTATION:
Accessible components and devices logged for:
-Location of each device tested, including system address or zone location
-Test results and applicable voltage readings
-Any discrepancies found noted Inspection documentation provided to Customer's representative. NOTE: Certain additional services may be required by the Authority Having Jurisdiction. AHJ or internal organizational requirements may be more restrictive than state/ provincial requirements. Building owners and managers should make themselves aware of applicable codes and references in order to ensure that contracted services are in compliance with these requirements.

EXTINGUISHER ESSENTIAL SERVICE OFFER

SYSTEM-EX-EXTINGUISHERS

INSPECTION ONLY COVERAGE FOR LISTED FIRE EXTINGUISHERS:
The Essential Plan covers inspection labor Monday through Friday (8am-5pm), except holidays, of the listed equipment.

Please note the following exclusions:
- Labor, repairs, and materials for services outside the specified inspection frequency are not included.
- Hydrotesting of cylinders are not included.
- Recharges are not included.
- 6 year maintenance is not included.
- Any labor or materials required for excluded services will be billed at Johnson Controls' then-current rates.
- Additional charges may apply for services that require the use of a lift.

INSPECTION OVERVIEW:
Our trained technicians will inspect the accessible devices listed. (See "List of Equipment" page for equipment to be tested.)

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DOCUMENTATION:
- Location of each device
- Required device tags
- Any deficiencies found will be noted. Approved deficiency repairs will be billed separately.
- Any devices inspected but not included on the "List of Equipment" page, will bill separately.

Inspection documentation will be provided to Customer's representative. NOTE: Certain additional services may be required by the Authority Having Jurisdiction (AHJ). AHJ or internal organizational requirements may be more restrictive than state/provincial requirements. Building owners and managers should make themselves aware of applicable codes and references in order to ensure that contracted services are in compliance with these requirements. Customer is responsible for ensuring compliance with all applicable AHJ and code requirements. Services under this agreement are limited to those expressly described herein.

SPRINKLER ESSENTIAL SERVICE OFFER

SYSTEM-SP-UNDRGRND/HYDRNT
SYSTEM-SP-WET SPRINKLER
SYSTEM-SP-BACKFLOW

TEST AND INSPECTION:
Inspections and diagnostic tests for the accessible fire sprinkler devices listed and currently connected to fire sprinkler system. Tests will be scheduled in advance.

DOCUMENTATION:
Accessible components and devices logged for: Test results Any discrepancies found noted Inspection documentation provided to Customer. NOTE: Certain additional services may be required by the Authority Having Jurisdiction. AHJ or internal organizational requirements may be more restrictive than state/provincial requirements. Building owners and managers should make themselves aware of applicable codes and references in order to ensure that contracted Services fulfill requirements.

KITCHEN HOOD ESSENTIAL SERVICE

SYSTEM-KH-HOOD

INSPECTION ONLY COVERAGE FOR LISTED KITCHEN FIRE SUPPRESSION SYSTEMS:
The Essential Plan covers inspection labor Monday through Friday (8am-5pm), except holidays, of the listed equipment. All Fusible Links and Pipe Blow Outs are included, unless customer requests a separate bill.

Please note the following exclusions:
- Labor, repairs, and materials for services outside the specified inspection frequency are not included.
- Any labor or materials required for excluded services will be billed at Johnson Controls' then-current rates.
- Additional charges may apply for services that require the use of a lift.

INSPECTION OVERVIEW:
Our trained technicians will inspect the accessible devices listed and currently connected to the kitchen fire suppression system. (See "List of Equipment" page for equipment to be tested.) In the event that minor replacements, such as blow off caps, minor repairs such as nozzle cleanings, or link line adjustments are found during the inspection, we will proceed with the repairs / replacements during the inspection and bill in addition to this agreement. This allows JCI to tag the system and note the system as passing inspection.

DOCUMENTATION:

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- Location of each device tested
- Test results
- Required device tags
- Any deficiencies found will be noted or repaired. Approved deficiency repairs will be billed separately.
- Any devices inspected but not included on the "List of Equipment" page, will bill separately.

Inspection documentation will be provided to Customer. NOTE: Certain additional services may be required by the Authority Having Jurisdiction (AHJ). AHJ or internal organizational requirements may be more restrictive than state/provincial requirements. Building owners and managers should make themselves aware of applicable codes and references in order to ensure that contracted services are in compliance with these requirements.

Fire Department Connection

SYSTEM-SP-WET SPRINKLER

Inspecting the Fire Department Connection is required quarterly. Items checked for includes condition, operation, leakage, blockage, accessibility, and damage.

Backflow Preventer-Domestic

SYSTEM-SP-BACKFLOW

In addition to the forward flow test required, For employees that are certified in backflow preventers, a back flow test meeting the requirements of the local water purveyor is to be performed annually

Post Indicator Valve

SYSTEM-SP-WET SPRINKLER

Valves to be closed and reopened annually. Check target for proper indication. After this is done a main drain test is run to insure it is fully open.

Control valve - with tamper switch

SYSTEM-SP-WET SPRINKLER

Each control valve is operated in its full range to ensure correct functioning annually. Drain test is conducted after opening

Hydrant Test & Inspect

SYSTEM-SP-UNDRGRND/HYDRNT

Hydrants to be fully opened and closed annually and flowed until all foreign material is cleared [not less than one minute]. Hydrant is lubricated and checked for proper drainage.

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Smoke Detector Sensitivity Testing

SYSTEM-FA-SIMPLEX 4100ES

SENSITIVITY TESTING FOR CONVENTIONAL SMOKE DETECTORS:
Smoke detector sensitivity testing will be performed on smoke detectors. Testing will be performed using UL/ULC approved sensitivity testing equipment. Devices performing outside the listed sensitivity range will be re-cleaned and re-tested, and, if necessary, noted and recommended for replacement. NOTE: Certain types of analog smoke sensors automatically satisfy this testing requirement through sensitivity reports printed from the fire alarm panel. Ex cludes duct smoke detectors.

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SPECIAL PROVISIONS

$200/Hr Labor Rate for Service calls on all lines of business

Special Provisions Additional Notes :

Location : Clinton Regional Hospital Authority

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SERVICE SOLUTION

This Service Solution (the "Agreement") sets forth the Terms and Conditions for the provision of equipment and services to be provided by Johnson Controls Fire Protection LP ("Company") to **Clinton Regional Hospital LLC** and is effective **07-01-2026** (the "Effective Date") to **06-30-2027** (the "Initial Term")**.** Customer agrees that initial inspections may be performed within 45 days from the Effective Date.Customer agrees that initial inspections may be performed within 45 days from the Effective Date.

RENEWAL DETAILS: This contract will require action in order to renew it. In this case, this contract will require an annual PO to renew.

PAYMENT FREQUENCY: Annual In Advance

Signature : _____

Date : _____

PAYMENT TERMS: *Net 30*

For applicable taxes, please see Section 3 of the Terms & Conditions

PAYMENT AMOUNT: $6,055.69 - Proposal #: CPQ-1332638

PAYMENT SUMMARY:

Year	PSA Charges
1	$6,055.69

CUSTOMER ACCEPTANCE: In accepting this Agreement, Customer agrees to the Terms and Conditions on the following pages and any attachments or riders attached hereto that contain additional terms and conditions. It is understood that these terms and conditions shall prevail over any variation in terms and conditions on any purchase order or other document that Customer may issue. Any changes in the system requested by Customer after the execution of Agreement shall be paid for by Customer and such changes shall be authorized in writing.

ATTENTION IS DIRECTED TO THE LIMITATION OF LIABILITY, WARRANTY, INDEMNITY AND OTHER CONDITIONS CONTAINED IN THIS AGREEMENT.

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SERVICE SOLUTION

Unless otherwise agreed to by the parties, pricing is based upon the following billing and payment terms: Invoices will be delivered via Email () , payment is Net 30, and invoices are to be paid via Electronic Funds Transfer. Johnson Controls Electronic Funds Transfer transfer details will be forth coming upon contractual agreement.

This offer shall be void if not accepted in writing within thirty (30) days from the date first set forth above.

To ensure that JCI is compliant with your company's billing requirements, please provide the following information:

PO is required to facilitate billing:

☐ NO: This signed contract satisfies requirement

☐ YES: Please reference this PO Number: _____

Clinton Regional Hospital LLC		**Johnson Controls Fire Protection LP**	
Signature:	_____	Authorized Signature:	Sharyn Morrison
Print Name:	_____	Print Name:	Sharyn Morrison
Title:	_____	Title:	Customer Care Rep
Phone #:	_____	Phone #:	
Fax #:	_____	Fax #:	_____
Email:	_____	License #: (if applicable)	_____
Date:	_____	Date:	8/19/2026

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Terms

These terms cover the services and equipment provided by Johnson Controls. This Agreement includes the proposal, these terms and any referenced links. Conflicts are resolved in that order.

Scope of Work

We will provide the services or equipment described in the proposal. If the services include planned maintenance of equipment, only the equipment set forth in our proposal is covered by our services ("**Covered Equipment**"). Unless otherwise agreed in the proposal, services are performed during our normal working hours, excluding holidays. We reserve the right to modify or substitute materials.

Payment Terms

Services fees are paid annually in advance due 30 days from the invoice date via EFT/ACH, unless stated otherwise. Payment is required before services are performed or equipment is ordered or installed. Failure to pay on time is a breach that permits us to suspend or delay services until full payment is received, without liability, or to terminate this Agreement. Interest may also be charged on unpaid amounts at the lesser of 1.5% per month (19.56% annually) or the highest rate permitted by law. If you require a purchase order to process payments, you must send it to us at least 30 days before the end of a term but you must pay invoices even without a purchase order. No purchase order is required for any emergency services you request.

Prices

Prices do not cover taxes, fees, duties, tariffs, permits and levies or other charges imposed and/or enacted by a government. You are responsible for these items unless you provide an acceptable exemption certificate. If we need to pay any of these items or the exemption certificate is invalid or only covers some of these items, you must reimburse us on demand for the amounts owing. Prices may be adjusted at any time to reflect changes in costs, labor or market conditions. We will try to notify you of any changes in pricing in advance. Additional charges will be required for: (i) changes to these services or the Covered Equipment; (ii) additional services or equipment; (iii) unexpected site conditions or issues with the Covered Equipment; (iv) appointments that are cancelled less than 24 hours beforehand or for service, warranty or alarm calls caused by your error; (v) changes required to comply with laws, codes and regulations ("Laws"), including prevailing wage laws; and (vi) costs to notify and dispatch emergency personnel. We may change prices on equipment or parts prior to shipment or installation to reflect increases in costs from raw materials, third party products, any new or additional tariffs, duties, quotas, taxes, the withdrawal of trade agreement concessions or any unforeseen or other extra cost elements.

Limited Warranty

We warrant that services will be performed in a good and workmanlike manner for 90 days from the date of performance. Equipment we provide is also warranted to be free from defect in materials and workmanship for 90 days from installation. No warranty is provided for third-party equipment we install or furnish. Third-party HVAC and controls equipment is provided with the third-party manufacturer's warranty to the extent available. This limited warranty does not cover failures, defects, or damages caused in whole or in part by: (i) misuse, neglect, accident, Force Majeure, changes to your premises, or installation, maintenance or repairs not performed by us; (ii) environmental, electrical or other causes beyond our control; (iii) normal wear and tear or corrosion; (iv) use of unauthorized replacement parts or products or using the equipment for purposes not intended by the manufacturer;

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or (vi) issues arising from your failure to comply with this Agreement or your obligations. To qualify for warranty consideration, you must notify us in writing of your warranty claim prior to the end of the warranty period, complete all instructions on warranty procedures and provide us with reasonable site access to inspect the equipment and/or perform any necessary warranty work. Your sole remedy is to have defective services re-performed or equipment repaired or replaced at our election.**THESE WARRANTIES ARE EXCLUSIVE AND ARE IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE.**You need to determine if our equipment are suitable for your use. You assume all risk and liability from their application and your use.
Warranty service does not cover: (i) system upgrades and replacing obsolete systems, equipment, or consumable parts and components ; (ii) reloading, updating, or maintaining software; (iii) additional costs for access, deinstallation, re-installation and transportation; and (iv) the exclusions set out in the Supplemental Terms. If you call us for warranty service and the problem is due to any of these reasons, we may charge you for the service call even if we do not work on the equipment. We may offer these services at an extra cost.

Customer Obligations

You must provide all relevant information about the equipment and premises, follow all applicable Laws and ensure us safe access. You must operate, test, maintain, and repair the equipment according to manufacturer and our recommendations and notify us immediately of any issues.
In addition, you agree to, (i) obtain necessary licenses and permits and pay related fees and taxes; (ii) provide a suitable environment for the equipment as recommended by us or the manufacturer including heat to avoid freezing; (iii) supply the necessary electrical service, power, heat, heat tracing, water and schematics ; (iv) provide proper water treatment for condensers, cooling towers, and boilers, and protect against environmental issues; (v) set and test alarm systems as recommended by us or the manufacturer; (vi) avoid causing false alarms and reimburse us for any fines or fees; (vii) notify all necessary parties, such as local authorities and monitoring providers, about system testing or repairs; (viii) keep accurate and up-to-date work logs for the equipment; and (ix) take precautions for Covered Equipment failure to prevent injury or property damage. If you do not meet any of these obligations, we are not responsible for equipment breakdowns, repairs, or replacements. We can suspend services until these issues are fixed and charge for any corrective work needed.
For equipment connected to your computer network, we provide and install the software to run the equipment and connect to it based on the network settings you provide. You must provide us with secure access to your computer network as required in our specifications. If we cannot connect to the network or need extra equipment for connectivity, additional charges may apply.Our services do not include changes to the network, security, or firewall settings.You are solely responsible to protect your data, computer network, and products networked or connected to the Internet; and we are not responsible for any loss or damage, as allowed by Law. You should back up data and software before services are performed. You must promptly remove any devices that interfere with the operation of the Covered Equipment.

Insurance

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We do not guarantee that services or equipment will prevent risk of loss at your premises or detect all events. You are responsible for any losses and need to rely on your own insurance. You release and waive for yourself and your insurer all subrogation and other rights to recover from us.

Limitations on Liability

Neither we or our suppliers or vendors (“JCI Parties”) are liable for special, incidental, consequential, punitive or indirect damages, or for lost profits, revenue, data or business interruption. The total liability of the JCI Parties is limited to $250,000 or 12 months of fees paid to Johnson Controls under this Agreement, whichever is less.

Claims Limitation; Forum; Choice of Law

Disputes may be resolved in court or through arbitration, as determined exclusively by us. Delaware law governs any agreement performed in the U.S., with disputes resolved in Milwaukee, Wisconsin. Ontario law governs any agreement performed in Canada, with disputes resolved in Ontario. Any claims by you must be brought within one year. The parties waive their right to a jury trial.

Term and Termination

The term of this Agreement is set out in the proposal and renews automatically for successive terms equal to the length of the original term unless either party gives 60 days' prior written notice of termination to the other party before the end of a term or the parties agree in writing on a different length of renewal term. Either party can terminate for cause with 10 days' notice, but only after written notice the defaulting party has 30 days to cure any alleged default. We can terminate immediately if we can no longer service the Covered Equipment for whatever reason including if we stop selling the Covered Equipment, providing the services or if we cannot obtain equipment, parts or support the technologies. We can terminate this Agreement without cause with 60 days' written notice. Upon termination, you must pay all amounts owed and provide access for us to remove any of our property at your premises and reprogram systems. You are responsible for our costs to enforce this. If you end this Agreement early for any reason, you must also pay us 50% of the service charges for the remaining term of this Agreement. You are responsible for our costs to enforce this.

Access and Hazardous Materials

You must provide us with reasonable and safe access to the Covered Equipment. We will follow our health and safety policies and applicable Laws. You must inform us of any hazardous conditions or materials (e.g., mold, asbestos containing materials, biohazards) and you are responsible for resolving, removing and disposal. If we encounter hazardous conditions or materials, we may stop work without liability and you are required to provide us reasonable evidence of abatement before we will restart work. Additional charges will apply if access to a confined space is required.

Force Majeure

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We are not in breach or liable for any delays or failures caused, in whole or in part, by any events beyond our control, such as natural disasters, severe weather, public health risks, government actions, cyberattacks, civil disturbances, labor disputes, strikes or shortages of parts or materials ("**Force Majeure**"). You must allow us additional time to perform the services and reimburse us for increased costs due to such events.

Data and Intellectual Property; Digitally Enabled Services

You own your data, but we may use it to perform services and you grant us a perpetual, worldwide, irrevocable, royalty free license to use your building data on a de-identified basis. We retain rights to any intellectual property created. Digital enabled services mean services provided under this Agreement that employ our software and cloud-hosted software offerings and tools. They may include, but are not limited to, (i) remote inspection, (ii) advanced equipment fault detection and diagnostics, and (iii) data dashboarding and health reporting. Digital enabled services may require data collection, and you consent to this.

Software-Digital Solutions

Use of our software, including software to provide digital enabled services and solutions, is governed by our standard terms at https://www.johnsoncontrols.com/techterms. These terms apply to the software you are allowed to use, but we retain ownership and rights to the software, including improvements. If provided as part of our services, third-party software is subject to its own terms.

Privacy

If provided to us, we will process personal data according to our Data Processing Agreement at www.johnsoncontrols.com/dpaand adhere to our privacy notice at https://www.johnsoncontrols.com/privacy. You consent to this processing and will ensure all necessary consents are obtained.

Miscellaneous

Notices must be in writing. This Agreement cannot be assigned without our consent; any assignment without our consent is void. We can assign this Agreement, in whole or in part, or subcontract the work, without notice. Invalid, illegal or unenforceable provisions do not affect the rest of this Agreement. This Agreement is subject to specific supplemental terms located at www.johnsoncontrols.com/legal/one-psa-supplemental-terms. In addition, if you request us to perform any work outside the scope of this Agreement, you consent to it being performed subject to our standard customer terms then in effect at www.johnsoncontrols.com/customerterms. This Agreement is the entire contract and supersedes prior written or oral communications and documents, and terms in any purchase order or other documents you later provide are rejected. We may convert this Agreement to an electronic format.

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SUBJECT: Primary Care to ER Admissions Process	REFERENCE #	
CLINTON REGIONAL HOSPITAL DEPARTMENT: ER/Admissions	PAGE: 1 of 1	
	EFFECTIVE: 08/03/2026	
APPROVED BY: Quality Board & Management	REVISED:	REVIEWED:

POLICY: It is the policy of **CLINTON REGIONAL HOSPITAL** to provide a policy and procedure for directing patient care with proper communication.

DEFINITION: To explain the process for communicating clearly between ER and Admissions when a patient is being sent to the ER from a primary care office outside of the CRH ER.

AUTHORITY FOR THE PLAN:

Department Manager

PROCEDURE:

When a primary care outside of the ER chooses to send a patient from their office to CRH ER and calls the ER to give report, ER staff is to obtain name, DOB, and patient reason for visiting the ER. Once information is obtained, ER is to call and inform admissions staff of patient pending arrival.

- *Patient to be placed into Trubridge system by admissions when patient arrives through Admissions entrance.*
- *Patient to be placed into Trubridge system by ER staff when patient arrives through Emergency Entrance.*

Clinton Regional Hospital	Policy and Procedures	NUMBER
	MANUAL: All Employees	EFFECTIVE DATE
	SUBJECT: Water Management Plan	REVISED REVIEWED

Purpose:

- **The purpose of this policy is to establish minimum *Legionella* risk management requirements for *building water systems*.**

Scope:

- **This policy provides minimum *legionella* risk management requirements for the design, construction, commissioning, operation, maintenance, repair, replacement, and expansion of new and existing buildings and their associated (potable and *non-potable*) water systems and components.**
- **This policy applies to human-occupied commercial, institutional, and industrial buildings. Only where specifically noted in this standard shall certain *building water systems* or parts of *building water systems* be exempt.**
- **This policy is intended for use by owners and managers of human-occupied buildings. This standard is also intended for those involved in the design, construction, installation, commissioning, operation, maintenance, and service of *centralized building water systems* and components.**

GENERAL REQUIREMENTS:

Definitions

- **Principles of a Water Management Program are management principles which shall be used to reduce the risk of *legionella associated* with *building water systems*.**
- **Analysis of Building Water Systems Are a systematic analysis of *hazardous conditions* in the *building water systems***
- **Control Locations are determined by the locations in the system where *control measures* are required.**

Program Confirmation

- **The Director of Engineering shall establish procedures to confirm, both initially and on an ongoing basis, that the *Program* is being implemented as designed (*verification*).**

Documentation and Communication

- **The Director of Engineering shall establish documentation and communication procedures for all**

activities of the *Program*.

- The Director of Engineering is responsible for all water systems and for communication and coordination among subgroups covering different portions of the *building water system* and associated equipment.

System Maintenance

- The *Program* documents shall include procedures for

Inspection of and inspection schedule for, water-containing vessels and system components; and

Flushing or mixing of stagnant or low-flow areas.

Implementation:

- Annually the Director of Engineering will assess the overall water systems in accordance with Legionella Standard 188.
    a) Director of Engineer will create potable and non-potable water systems on floor plan. The plan/ schematic/ list of building rooms will be all areas known that pose a dead leg scenario or traps that need filled.

b) Engineering will control setting limits in the building in accordance with References: Standard 188—Legionella: Risk Management for Building Water Systems (ANSI approved) ASHRAE Published 2015 & OSHA: Section II: C-1. Domestic Hot-Water Systems Technical Support and Emergency Management at (202) 693-2300.

c) All fixtures/sinks, lavatories, and showers heads, will be run for 1 minute. Director of Housekeeping will open all hot water valves and run water for 1 minute as set up on SQSS Task. Monthly a copy of the log will be reported to safety committee (monthly report added to yearly safety agenda).

The Director of Engineering will conduct a systematic analysis of *hazardous conditions* in the *building water systems. The areas to be reviewed and recommendations made are but not limited to:*

a) Two sinks in Zone 1

b) One sink in Zone 3

c) Two sinks in Zone 4

d) Two sinks in Zone 5

e) One sink in Zone 6

f) One sink in Zone 7

g) One sink in Zone 11

h) Two sinks in Zone 12

i) One sink in Zone 17

For domestic plumbing systems, **The Director of Engineering will verify that the hot water system is set at 140 degrees F. and deliver a minimum of 120 F. at the point of use.**

INTRODUCTION

Legionella is a type of bacteria that lives mostly in warm water with the highest risk for growth between 85F and 105F; however growth can occur between 78F and 120F. It is considered environmental bacteria that lives in and originates in water. Approximately 58 species of Legionellae have been isolated and identified to date in laboratories. The most common cases of illness attributable to legionella have been caused by a particular species called "Legionella pneumophila."

The illness caused by legionella is called legionellosis. Legionnaire's disease and Pontiac fever are common types of legionellosis. Legionnaire's disease attacks multiple systems within the Human body with a deadly type of pneumonia. Pontiac fever is a flu-like illness without pneumonia that may cause illness lasting several days but does not generally require hospitalization. The main concern is to prevent Hospital-acquired Legionnaires Disease which may cause serious illness or death due to legionella. In health care facilities, the concern extends to immuno-compromised patients who are much more susceptible to legionellosis.

PROCEDURE

Clinton Regional Hospital has developed a systematic approach for managing biological agents in the facility's water systems. The following procedures shall be followed:

1. Plan Management Team
    a. A multi-disciplinary team shall be established to implement and oversee the plan (Water Management Program Team). At a minimum, the team shall be comprised of the following members:
        - Director of Plant Operations/Facilities Management
        - Safety Officer
        - Infection Preventionist
        - Chief Nursing Officer or designee
        - Director/Manager of Environmental Services
        - Water Treatment Provider (if deemed necessary)
        - Legionella Risk Management Consultant (if deemed necessary)
    b. A Team chair shall be appointed and team members shall be documented on the Water Management Program Team form (Exhibit B). The team chair shall be a Senior Level Manager, Director or above.
    c. The Water Management Program Team shall meet quarterly to review the effectiveness of the plan (Exhibit D). More frequent meetings may be necessary upon implementing the plan and other factors such as major construction activities, outbreak response and overall plan performance.

2. Assessment
    a. A water flow diagram shall be developed for both potable and (non-potable) utility water systems to illustrate the various processes and related equipment. (Example Exhibit A). At a minimum, the following equipment shall be included on the respective flow diagrams:
        - Water Supply Sources - list location and name
        - Back Flow Preventers isolating non-potable water from potable
        - Fire Main and how it is separated from potable
        - Water Supply Service Entrances - list location and name
        - Central Filtration Systems including softeners (if applicable)
        - Cooling Towers and Evaporative Condensers
        - Domestic Water Storage Tanks
        - Ice & Beverage Machines - list if ice machine is ice only or ice and water dispenser
        - Drinking Fountains
        - Emergency Eyewash & Shower Equipment
        - Decorative Fountains and Other Water Features
        - Whirlpool Spas
        - Water heaters
        - Master Mixing Valves after water heaters
        - Every hot water return pump by name
        - Booster Pumps
        - Pressure Reducing Valves

    b. A water flow diagram is evaluated by the Water Management Program Team and equipment or processes determined to be at risk are established as control points.

    c. Established control points are documented on the Facility's Monitoring Plan "Water Management Program Monitoring Plan" (Exhibit C).

    d. Risk control methods are established and implemented for each identified control point using form EC.02.05.01.14.f. Water Management Program Hazard Assessment.

3. Equipment inventories are completed for all established control points and results are documented on related form EC.02.05.01.14.c-Water Management Program Control Point Inventories.

4. Maintenance & Housekeeping
    a. Routine Maintenance
        - Equipment maintenance procedures are developed and implemented for all equipment included on the Facility's water system diagram.
        - Maintenance activities are initiated by the Facility's computerized maintenance management system (CMMS).
        - Maintenance activities are carried out by trained staff or qualified vendors.
        - Documentation of all preventive maintenance activities are to be maintained on file in the Plant Operations/Facilities Management Department.

    b. Patient Room Inspections
        - Individual patient room inspections shall be conducted at least annually in accordance with policy EC.02.06.01- Maintaining a Safe, Functional Environment. Inspections are documented on EC.02.06.01.a - Patient Room Inspection Form which includes the following tasks:
            - Five minute flushing of both hot and cold water systems (showers and sinks).
            - Remove/disassemble shower head, and hose if applicable, and submerge in sanitizing solution (e.g. a 10% solution of bleach) for a minimum of 15 minutes.
            - Remove/disassemble faucet aerators and flow restrictors and submerge in sanitizing solution (e.g. a 10% solution of bleach) for a minimum of 15 minutes. Alternatively, faucet aerators and flow restrictors may be replaced annually.

    c. Inactive Rooms/Areas
        - Rooms/areas taken out of service or otherwise inactive for greater than 15 days (including construction projects) are subject to flushing of both hot and cold water systems (showers and sinks) every 15 days. Duration of flush shall be a minimum of

five minutes for each system and fixture.
- EC.02.06.01.a - Patient Room Inspection Form shall be completed for all inactive rooms prior to placing them back into service.

d. Housekeeping :
- Environmental Services staff shall perform the following on a periodic basis (e.g. weekly):
  - Ice Machines
    - o Surface cleaning
    - o Drain trough cleaning
  - Drinking Fountains
    - o Surface cleaning
    - o Drain trough cleaning
- Environmental Services staff shall perform the following in occupied rooms at a minimum of weekly and at room turnover:
  - Five-minute flushing of both hot and cold water systems (showers and sinks).
  - In rooms equipped with flexible shower hoses, hoses shall be left hanging downward to promote drainage.

5. Monitoring
   a. Monitoring methods are established and implemented for each control point included in the Monitoring Plan.
   b. Monitoring is performed at a frequency as detailed on log sheets.
   c. Additional monitoring may be necessary upon implementing the plan and other factors such as major construction activities, outbreak response and overall plan performance. Water Management Program Team members are to be involved in this process.
   d. Immediate actions are taken when monitoring results are unacceptable. Mitigation measures are outlined in EC.02.05.01.14.b.
   e. Monitoring results and any actions taken are documented on the Water Management Program Monitoring Plan (Exhibit C).
   f. The Monitoring Plan is reviewed by the Water Management Program Team at least quarterly or more frequently when needed.
6. Evaluation
   a. Overall plan effectiveness shall be evaluated in accordance with EC.02.05.01.14.a- Water Management Program - Validation.
7. Outbreak Response
   a. Outbreak response shall be in accordance with EC.02.05.01.14.b- Water Management Program - Mitigation and Remediation and in harmony with the Facility's Emergency Operations Plan (EOP). An outbreak response should be limited to a response when 1 confirmed case of hospital acquired Legionellosis or two or more cases of possible hospital acquired Legionellosis.
8. Other Considerations
   a. Disruptions in water service
      - Refer to policy "EC.02.05.01,10.b- Water Distribution System Failure".

   b. Construction
      - Newly constructed plumbing system and existing systems altered during renovation projects shall be designed to avoid dead-legs and low use drop legs.
      - Carbon-based water filters should be avoided whenever possible.
      - To avoid increasing water temperature, ice machine water filters should be installed at least 36" away from the ice machine served.

   b. Mandatory Training
      - Advanced Learning Center (ALC) modules shall be assigned and completed as shown in

the table below.

Module Number:	**FACMT-20201014**	**FACMT-20201015**	**FACMT-20201016**
Module Name:	**Water Management Program**	**Water Management Program- Validation**	**Water Management Program** - Mitigation and Remediation
Water Management Program Team Members	Annually	Annually	Annually
Facilities Management Supervisor Level & above	Annually	Annually	Annually
EVS Supervisor & above	Annually	Annually	Annually

9. Oversight and Review
    a. The following shall be reported to the Facility's Environment of Care Committee al least quarterly or as applicable.
        - Minutes from Water Management Program Team meetings
        - Monthly Monitoring results (Performed by members of the Water Management Program Team)
        - Monthly Water quality test results (Water Treatment Vendor)
        - Annual Validation Test
        - Mitigation and response activities
    b. The Water Management Program Team will review the plan and evaluate its effectiveness at least annually. This review shall be incorporated into the annual review of the Utilities Management Plan.

c. *The OSHA suggested guideline for Legionella Detectable Bacteria (LDB) in domestic hot- and tepid-water systems is less than 10 CFU per milliliter.*

If LDB concentrations are below 10 CFU per milliliter and no LDB were detected in swab or other samples, no further monitoring for LDB is necessary. Continue the maintenance program as long as the system is in use.

If water concentrations exceed 10 CFU per milliliter or LDB were detected in other samples, take steps to identify the source of contamination or amplification and treat the system.

Sample the water system monthly until the source of contamination is identified and adequately treated. Once LDB concentrations remain below 10 CFU for a three-month period, sampling may be stopped.

All pressure losses, water breaks, reports and activities shall be reported monthly to the Safety Committee by Director of Engineering. Reports will then be collected and provided to Safety Committee monthly. An Agenda Item is included on the yearly safety committee agenda.

References: Standard 188—Legionella:
Risk Management for Building Water Systems ASHRAE Published 2015
OSHA: **Section II:C-1. Domestic Hot-Water Systems** Technical Support and Emergency Management at (202) 693-2300.

Exhibit A

Potable Water Process Flow Diagram
Areas to Include

1. List all city water mains by name. Indicate; ;
    a. If they are all in use,
    b. If there are cross connection dead legs between mains or
    c. If separate mains are supplying separate areas in the hospital or
    d. If some mains are off and flushed on a routine basis.

2. Fire main
    a. Is it a separate feed from potable?
    b. If not, is it isolated from potable by BFP?

3. Media filters
    a. All media filters in potable water supply (main) such as whole house filters, softeners etc. must be identified and must have a plan for disinfection and maintenance.
    b. If carbon filters are used on ice machines it must be noted here. If not, this document should say no carbon filters in potable water.

4. Master Mixing Valves
    a. All water heaters should have a master mixing valve at outlet. This diagram should show;
        i. set point of water heater >140F
        ii. set point of hot water supply after master mixing valve, adjust to provide 120F water at POU
    b. As there is an issue with some CHS facilities not operating at proper water heater temperatures to comply with OSHA, CDC and ASHRAE requirements this document should emphasize the important of the master mixing valve and compliance with >140F temperature in water heater.
    c. If there is a softener it should typically only be on cold water supply to the hot water heater and not cold-water supply to the master mixing valve. This will result in some hardness getting into the hot water which is a good thing because zero hardness water is much more corrosive. Calcium is a natural corrosion inhibitor.

5. Hot water return is critically important and should be identified.
    a. If only one pump for building, then show one pump.
    b. If there are three hot water returns such as east wing, west wing and ED show all pumps and identify each hot water return. Often there is one hot water return pump somewhere in the ceiling that someone forgot. Failure of this forgotten pump has resulted in outbreaks. Failure of hot water return pumps even in mechanical rooms is a common cause of outbreaks because they are not monitored (temperature gage) and maintained.
    c. List minimum hot water return temperature control limit, typically no more than 10F loss from supply.
6. Hot and cold-water supply to building
    a. Is supply a series of risers or one riser and a series of headers?
    b. Are balancing valves at top of riser or end of header

7. Booster Pumps and Pressure Reducing Valves
    a. If booster pump what is boosted
        i. All cold water
        ii. Cold water to floors 2 or 3 and above
    b. Where are pressure reducing valves installed? An unbalanced system either because of plugged balancing valves or improperly set pressure reducing valves can cause issues with circulation.

1. Oversight and Review
    a. The following shall be reported to the Facility's Environment of Care Committee at least quarterly or as applicable.
        - Minutes from Water Management Program Team meetings
        - Monthly Monitoring results (Performed by members of the Water Management Program Team)
        - Monthly Water quality test results (Water Treatment Vendor)
        - Annual Validation Test (Performed by EMSL or SPL)
        - Mitigation and response activities
    b. The Water Management Program Team will review the plan and evaluate its effectiveness at least annually. This review shall be incorporated into the annual review of the Utilities Management Plan.

Exhibit A
Potable Water Process Flow Diagram
Areas to Include

1. List all city water mains by name. Indicate;
    a. If they are all in use,
    b. If there are cross connection dead legs between mains or
    c. If separate mains are supplying separate areas in the hospital or
    d. If some mains are off and flushed on a routine basis.

2. Fire main
    a. Is it a separate feed from potable?
    b. If not, is it isolated from potable by BFP?

3. Media filters
    a. All media filters in potable water supply (main) such as whole house filters, softeners etc. must be identified and must have a plan for disinfection and maintenance.
    b. If carbon filters are used on ice machines it must be noted here. If not, this document should say no carbon filters in potable water.

4. Master Mixing Valves
    a. All water heaters should have a master mixing valve at outlet. This diagram should show;
        i. setpoint of water heater >140F
        ii. setpoint of hot water supply after master mixing valve, adjust to provide 122F water at POU
    b. As there is an issue with some CHS facilities not operating at proper water heater temperatures to comply with OSHA, CDC and ASHRAE requirements this document should emphasize the important of the master mixing valve and compliance with >140F temperature in water heater.
    c. If there is a softener it should typically only be on cold water supply to the hot water heater and not cold-water supply to the master mixing valve. This will result in some hardness getting into the hot water which is a good thing because zero hardness water is much more corrosive. Calcium is a natural corrosion inhibitor.

5. Hot water return is critically important and should be identified.
    a. If only one pump for building, then show one pump.
    b. If there are three hot water returns such as east wing, west wing and ED show all pumps and identify each hot water return. Often there is one hot water return pump somewhere in the ceiling that someone forgot. Failure of this forgotten pump has resulted in outbreaks. Failure of hot water return pumps even in mechanical rooms is a common J cause of outbreaks because they are not monitored (temperature gage) and maintained.

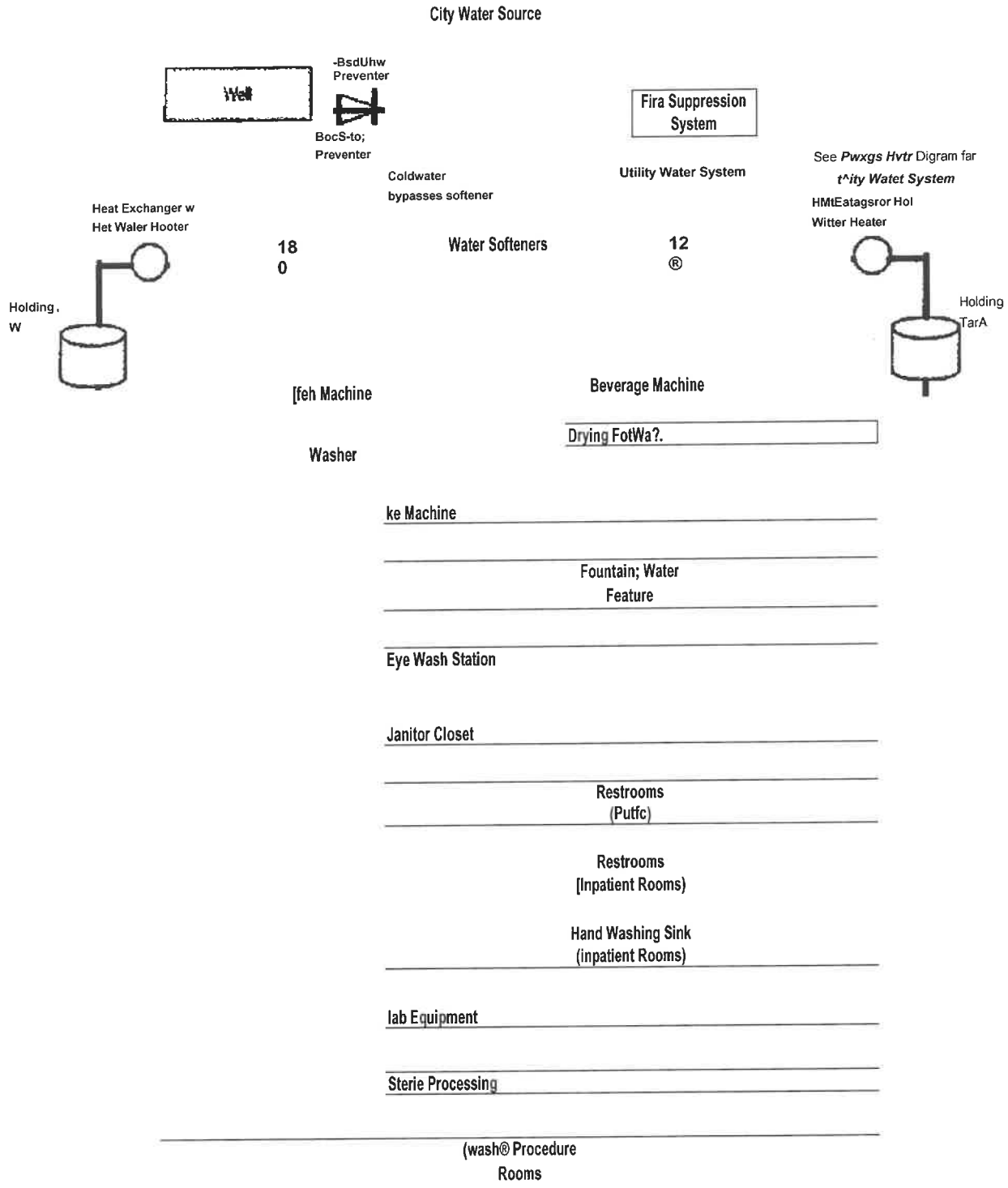
    c. List minimum hot water return temperature control limit, typically no more than 10F loss from supply.

6. Hot and cold-water supply to building

a. Is supply a series of risers or one riser and a series of headers.
b. Are balancing valves at top of riser or lend of header

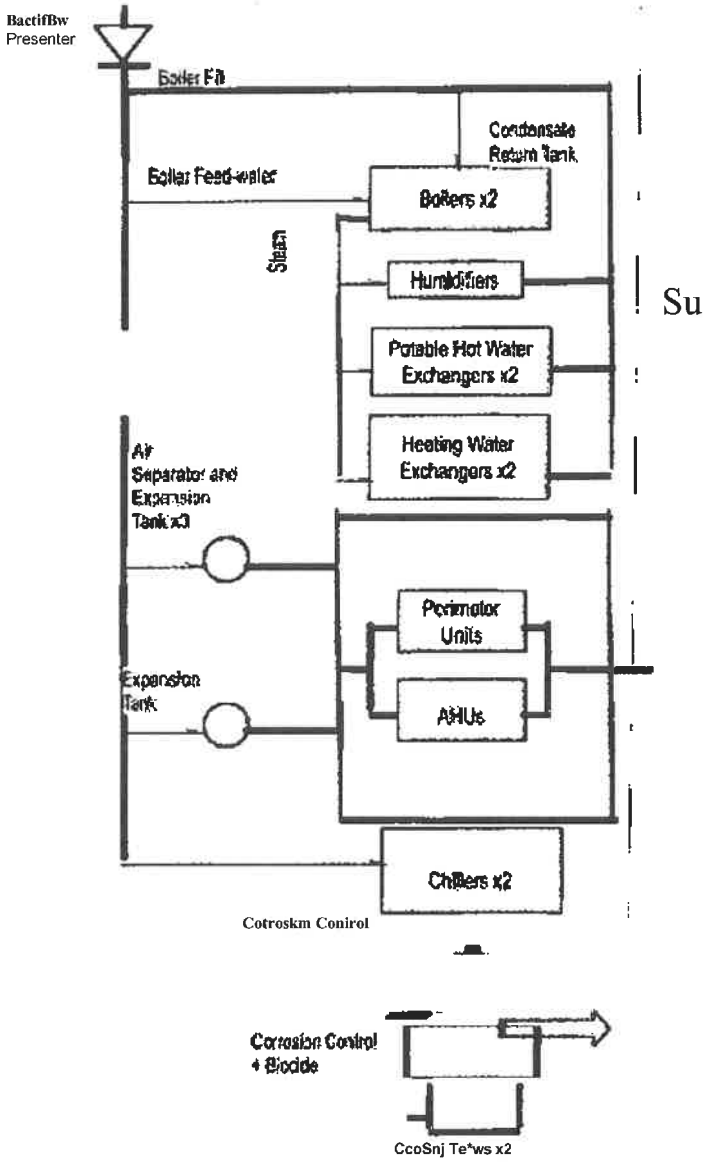
7. Booster Pumps and Pressure Reducing Valves
    a. If booster pump what is boosted?
        i. All cold water
        ii. Cold water to floors 2 or 3 and above
    b. Where are pressure reducing valves installed? An unbalanced system either because of plugged balancing valves or improperly set pressure reducing valves can cause issues with circulation.

Example - Exhibit A
Process Flow Diagram - Potable Water System



Example - Exhibit A

Process Flow Diagram - Utility Water System



Su

Clinton Regional Hospital

Water Management Program Team

Exhibit B

Name	Title	Office Phone	Cell Phone	Home Phone	Email
	Team Chair (Director or above)				
Janice Merrill	Director of Plant Operations/Facilities Management	580-547-1258 Ext. 410	580-214-0345		janice.m@crhaok.com
Janice Merrill	Safety Officer	580-547-1258 Ext. 410	580-214-0345		janice.m@crhaok.com
Brenda Jennings	Infection Preventionist	580-547-1258 ext. 203	405-306-8176		brenda.j@crhaok.com.
Janae Chittum	Chief Nursing Officer or designee	580-547-1258 ext. 205			janae.c@crhaok.com
Janice Merrill	Director/Manager of Environmental Services	580-547-1258 Ext. 410	580-214-0345		janice.m@crhaok.com
	Other				
	Other				
	Other				

Water Management Program Monthly Monitoring Plan

Exhibit C

CP-ID	Equipment	Risk Control Method	Monitoring Method	Monitoring Results * | Inspected *(minimum of 3 when applicable)*	Monitoring Results Acceptable	Monitoring Results Unacceptable	Name & Date of Person Performing Inspection	Actions to take for Unacceptable Monitoring Results	Additional Comments
CP-1	Cooling Tower & Evaporative Condenser	Chemical water treatment & routine cleaning	Visually inspect towers and review water treatment records to ensure chemical levels are maintained at acceptable levels and no signs of algae/slime					Restore chemical levels to acceptable levels and re-inspect.	
CP-2	Domestic Hot Water Storage Tanks	Maintain domestic hot water storage tank(s) at temperature of 140F (degrees) or above.	Verify water temperatures readings on all domestic hot water storage tanks meet CDC, ASHRAE, OSHA recommendation of>140F					Restore tank temperature to acceptable levels and re-inspect.	
CP-3	Ice/Beverage Machines	Routine cleaning by EVS and quarterly sanitization by Facilities Management	Visual inspection of 10% of ice machine inventory to confirm effectiveness of cleaning and sanitization regimen.					Clean, sanitize and re-inspect.	

CP-ID	Equipment	Risk Control Method	Monitoring Method	Monitoring Results			Name & Date of Person Performing Inspection	Actions to take for Unacceptable Monitoring Results	Additional Comments
				Inspected *(minimum of 3 when applicable)*	Acceptable	Unacceptable			
CP-4	Decorative Fountains	Water treatment protocols	Review records to ensure chemical and other operational criteria are maintained at acceptable levels.					Restore chemicals to acceptable levels and re-inspect.	
CP-5	Whirlpool Spa: A whirlpool spa with a circulation system such as a birthing . tub is a risk that the circulation lines will become colonized. A hydrotherapy tub that has no piping. filters etc. and is completely drained and sanitized between use is not considered a risk.	Water treatment protocols	Review water-* treatment records to ensure chemical and other operational criteria are maintained at acceptable levels.					Restore chemicals to acceptable levels and re-inspect.	

CP-6	Pump - Water Booster		Confirm that hot water recirculating pump in running and inspect for. leaks.					Replace pump and/or repair leaks.	
CP-ID	**Equipment :**	**Risk Control Method**	**Monitoring Method**	**# Inspected** *(minimum of 3 when applicable)*	**Monitoring Results** **Acceptable**	**Unacceptable**	**Name & Date of Person Performing Inspection**	**Actions to take for Unacceptable Monitoring Results**	**Additional Comme**
CP-7	Hot Water Return Pump	-	Confirm that hot water recirculating pump in running and inspect for leaks.					Replace pump and/or repair leaks.	
CP-8	Master Mixing Valves on domestic hot water system(s)	Maintain water temperatures S14O°F (before mixing valve) 120°F after mixing valve.	Visual observation					Adjust, repair or replace failed mixing valve as needed	
CP-9	If no Master Mixing Valve, Maintain hot water temperature of 120'F at Point of Use. (POU).	Check water temperature at point of use with thermometer.	Visual observation					Adjust temperature settings, repair/replace thermostats as necessary.	

CP-10	Incoming Domestic Water disinfection levels	Maintain .2 to 2.0 ppm chlorine	Monthly Water Treatment Vendor tests					To provide control, disinfectant must be delivered through the point of use at an effective concentration, while also meeting drinking water standards.	
CP-ID	**Equipment**	**Risk Control Method**	**Monitoring Method**	**# Inspected** *(minimum of 3 when applicable)*	**Monitoring Results** **Acceptable**	**Unacceptable**	**Name & Date of Person Performing Inspection**	**Actions to take for Unacceptable Monitoring Results**	**Additional Comme**
CP-11	Facility Specific								
CP-12	Facility Specific								
CP-13	Facility Specific								
CP-14	Facility Specific								
CP-15	Facility Specific								
CP-16	Facility Specific								

1 hereby attest that the above functions were carried out in accordance with the Water Management Program

Water Management Program Committee Chair:	JomKZzHwill	pate		WaL
	Print Name	*W*	/)	Signature

Clinton REGIONAL HOSPITAL Cardiac Rehab

pritikin Intensive Cardiac Rehab

Cardiac Rehab Department Competency Check-Off List

Employee Name:_____

Position:_____ **Hire Date:**_____

Director:_____

**All competencies to be completed within 6 months of hire date.*

**If not applicable, N/A will be placed in the box.*

Competency	Completed	Date	Evaluator Initials
Facility orientation completed	☐		
Reviewed department policies and procedures	☐		
HIPAA and patient confidentiality	☐		
Infection prevention and hand hygiene	☐		
Emergency response procedures	☐		
Fire and disaster procedures	☐		

Patient Assessment

Competency	Completed
Obtain baseline vital signs	☐
Perform FSBG appropriately	☐
Perform cardiovascular assessment (ITP)	☐
Review physician referral/orders	☐
Complete risk stratification (ITP)	☐
Identify exercise contraindications	☐
Review medication list	☐
Recognize symptoms requiring intervention	☐
Document assessment appropriately (ITP)	☐

Competency	Completed
Perform/document Tanita appropriately	☐
Explain/Score/Document Outcomes correctly	☐

Exercise

Competency	Completed
Department orientation	☐
Stationary bike operation	☐
Treadmill operation	☐
NuStep operation	☐
Upper body ergometer	☐
Elliptical operation	☐
Stepper operation	☐
Row machine operation	☐
Vibration Plate operation	☐
Resistance training instruction	☐
Flexibility program instruction	☐
Balance program instruction	☐
Warm-up/Cool-down education/supervision	☐
Exercise prescription development (ITP)	☐
Exercise progression	☐
Heart rate monitoring	☐
Blood pressure monitoring	☐
Borg RPE Scale utilization	☐
Telemetry monitoring	☐
Recognition of abnormal ECG rhythms	☐
Oxygen saturation monitoring	☐

Cardiac Monitoring

Competency	Completed
Apply telemetry leads correctly	☐
Troubleshoot telemetry equipment	☐

Competency	Completed
Perform EKG correctly	☐
Recognize lethal arrhythmias	☐
Recognize ischemic ECG changes	☐
Appropriate physician notification	☐

Emergency Response

Competency	Completed
BLS certification current	☐
ACLS certification (if required)	☐
Code Blue procedures	☐
AED operation	☐
Crash cart location and contents	☐
Emergency medication familiarity	☐
Syncopal episode management	☐
Chest pain protocol	☐
Hypoglycemia management	☐
Hypertension/Hypotension management	☐

Pritikin Program Competencies

Competency	Completed
Pritikin ICR program overview	☐
Video Viewing Checklist	☐
Operations Principles Training	☐
Compliance Principles Training	☐
Optimizing Patient Engagement Training	☐
Exercise Workshop Overview Training	☐
Healthy Mind-Set Overview Training	☐
Cooking School Overview Training	☐
Acknowledgement of Training Signed	☐
Pritikin Documentation Overview	☐

Patient Education

Competency	Completed
Medication education	☐
Risk factor modification	☐
Smoking cessation resources	☐
Diabetes education reinforcement	☐
Blood pressure education	☐
Lipid management education	☐
Home exercise instruction	☐
Set/Review/document goals appropriately	☐
Discharge planning	☐

Documentation

Competency	Completed
Exercise session documentation	☐
Education session documentation	☐
ITP Documentation/30 day re-assessments	☐
Incident reporting	☐

Equipment/Cleaning

Competency	Completed
Daily equipment inspection/cleaning	☐
Preventive maintenance reporting	☐
Equipment calibration reporting	☐
Telemetry equipment maintenance/cleaning	☐

Professional Competencies

Competency	Completed
Promotes a positive work environment	☐

Clinton Regional Hospital Policy Review and Approval Form

Policy Title: Cardiac Rehab Department Competency Check-Off List

Policy Type: New Date: 08/19/2026 Revised Date: Reviewed ___

Attachments:

Approvals

Name	Signature	Title	Date
Brendan Price		Hospital Co-Administrator	
Chasity Richardson		Hospital Co-Administrator	
Dr. Veal		Medical Director	
Ken Baker		Hospital Auth. Chairman	

Competency	Completed
Effective communication	☐
Interdisciplinary collaboration	☐
Patient-centered care	☐
Cultural competency	☐
Professionalism	☐
Time management	☐
Quality improvement participation	☐

Competency Validation

Employee Signature	
Date	
Evaluator Signature	
Date	
Department Manager	
Date	

FIRE WATCH FORM

DATE:	TIME:	INITIALS:	SIGN:		DATE:	TIME:	INITIALS:	SIGN:
	12AM					12AM		
	1AM					1AM		
	2AM					2AM		
	3AM					3AM		
	4AM					4AM		
	5AM					5AM		
	6AM					6AM		
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	10PM					10PM		
	11PM					11PM		

Fire Watch will be implemented at anytime the fire alarm panel is having issues, this watch will help maintain a safe working enviroment 24/7.

During fire watch, a walk through of the facility looking for smoke or fire will be conducted every hour unit the Facilites director gives the all clear and that the fire alarm panel is functioning properly

Date: Facilities Director Signature:

Latest revision date: 10/19/2015
Version: 1.0

United States

Material Safety Data Sheet

The Ortho Group
P.O. Box 190
Marysville, Ohio 43040
United States

24 h. EMERGENCY TELEPHONE NUMBER
CHEMTREC (U.S.) 1-800-424-9300
CHEMTREC (International) 1-703-527-3887
Non-Emergency Calls
1-937-644-0011

ORTHO HOME DEFENSE INSECT KILLER FOR INDOOR & PERIMETER2

Section 1. Identification

GHS product identifier	:	ORTHO HOME DEFENSE INSECT KILLER FOR INDOOR & PERIMETER2
Product type	:	Pesticide
SDS #	:	320000008868
EPA Registration Number:	:	239-2717

Relevant identified uses of the substance or mixture and uses advised against
Use only in accordance with label directions.

Section 2. Hazards identification

This product is regulated by the Environmental Protection Agency (EPA) for label precautionary text see Section 15.

OSHA/HCS status	:	This material is considered hazardous by the OSHA Hazard Communication Standard (29 CFR 1910.1200).
Classification of the substance or mixture	:	ACUTE TOXICITY (oral) - Category 4 EYE DAMAGE/IRRITATION - Category 2B

GHS label elements

Hazard pictograms :



Signal word : Warning

Hazard statements : Harmful if swallowed.

Causes eye irritation.

Precautionary statements

General	:	Read label before use. Keep out of reach of children. If medical advice is needed, have product container or label at hand.
Prevention	:	Wear eye or face protection. Do not eat, drink or smoke when using this product. Wash hands thoroughly after handling.
Response	:	IF SWALLOWED: Call a POISON CENTER or physician if you feel unwell. Rinse mouth. IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: Get medical attention.
Storage	:	Not applicable.
Disposal	:	Dispose of contents and container in accordance with all local, regional, national and international regulations.
Supplemental label elements	:	None known.
Hazards not otherwise classified	:	None known.

Section 3. Composition/information on ingredients

Substance/mixture	:	Mixture
Chemical name	:	Not available.
Other means of identification	:	Not available.

Any concentration shown as a range is to protect confidentiality or is due to batch variation.
Occupational exposure limits, if available, are listed in Section 8.

Section 4. First aid measures

Description of necessary first aid measures

Eye contact	:	Immediately flush eyes with plenty of water, occasionally lifting the upper and lower eyelids. Check for and remove any contact lenses. Continue to rinse for at least 10 minutes. If irritation persists, get medical attention.
Inhalation	:	Remove victim to fresh air and keep at rest in a position comfortable for breathing. If not breathing, if breathing is irregular or if respiratory arrest occurs, provide artificial respiration or oxygen by trained personnel. Get medical attention if adverse health effects persist or are severe. If unconscious, place in recovery position and get medical attention immediately. Maintain an open airway.
Skin contact	:	Flush contaminated skin with plenty of water. Remove contaminated clothing and shoes. Get medical attention if symptoms occur. Wash clothing before reuse. Clean shoes thoroughly before reuse.
Ingestion	:	Wash out mouth with water. If material has been swallowed and the exposed person is conscious, give small quantities of water to drink. Do not induce vomiting unless directed to do so by medical personnel. Get medical attention. If necessary, call a poison center or physician.

Never give anything by mouth to an unconscious person.

Most important symptoms/effects, acute and delayed

Potential acute health effects

Eye contact	:	Causes eye irritation.
Inhalation	:	No known significant effects or critical hazards.
Skin contact	:	No known significant effects or critical hazards.
Ingestion	:	Harmful if swallowed. May be irritating to mouth, throat and stomach.

Over-exposure signs/symptoms

Eye contact	:	Adverse symptoms may include the following: irritation watering redness
Inhalation	:	No specific data.
Skin contact	:	No specific data.
Ingestion	:	No specific data.

Indication of immediate medical attention and special treatment needed, if necessary

Notes to physician	:	Treat symptomatically. Contact poison treatment specialist immediately if large quantities have been ingested or inhaled.
Specific treatments	:	No specific treatment.
Protection of first-aiders	:	No action shall be taken involving any personal risk or without suitable training.

See toxicological information (Section 11)

Section 5. Fire-fighting measures

Extinguishing media

Suitable extinguishing media	:	Use an extinguishing agent suitable for the surrounding fire.
Unsuitable extinguishing media	:	None known.
Specific hazards arising from the chemical	:	In a fire or if heated, a pressure increase will occur and the container may burst.
Hazardous thermal decomposition products	:	No specific data.
Special protective actions for fire-fighters	:	Promptly isolate the scene by removing all persons from the vicinity of the incident if there is a fire. No action shall be taken involving any personal risk or without suitable training.
Special protective equipment for fire-fighters	:	Fire-fighters should wear appropriate protective equipment and self-contained breathing apparatus (SCBA) with a full face-piece operated

in positive pressure mode.

Section 6. Accidental release measures

Personal precautions, protective equipment and emergency procedures

For non-emergency personnel	:	No action shall be taken involving any personal risk or without suitable training. Evacuate surrounding areas. Keep unnecessary and unprotected personnel from entering. Do not touch or walk through spilled material. Avoid breathing vapor or mist. Provide adequate ventilation. Wear appropriate respirator when ventilation is inadequate. Put on appropriate personal protective equipment.
For emergency responders	:	If specialised clothing is required to deal with the spillage, take note of any information in Section 8 on suitable and unsuitable materials. See also the information in "For non-emergency personnel".
Environmental precautions	:	Avoid dispersal of spilled material and runoff and contact with soil, waterways, drains and sewers. Inform the relevant authorities if the product has caused environmental pollution (sewers, waterways, soil or air).

Methods and materials for containment and cleaning up

Spill	:	Stop leak if without risk. Move containers from spill area. Approach release from upwind. Prevent entry into sewers, water courses, basements or confined areas. Wash spillages into an effluent treatment plant or proceed as follows. Contain and collect spillage with non-combustible, absorbent material e.g. sand, earth, vermiculite or diatomaceous earth and place in container for disposal according to local regulations (see Section 13). Dispose of via a licensed waste disposal contractor. Contaminated absorbent material may pose the same hazard as the spilled product. Note: see Section 1 for emergency contact information and Section 13 for waste disposal.

Section 7. Handling and storage

Precautions for safe handling

Protective measures	:	Put on appropriate personal protective equipment (see Section 8). Do not ingest. Avoid contact with eyes, skin and clothing. Avoid breathing vapor or mist. Keep in the original container or an approved alternative made from a compatible material, kept tightly closed when not in use. Empty containers retain product residue and can be hazardous. Do not reuse container.
Advice on general occupational hygiene	:	Eating, drinking and smoking should be prohibited in areas where this material is handled, stored and processed. Workers should wash hands and face before eating, drinking and smoking. Remove contaminated clothing and protective equipment before entering eating areas. See also Section 8 for additional information on hygiene measures.

Conditions for safe storage, including any incompatibilities : Store in accordance with local regulations. Store in original container protected from direct sunlight in a dry, cool and well-ventilated area, away from incompatible materials (see Section 10) and food and drink. Keep container tightly closed and sealed until ready for use. Containers that have been opened must be carefully resealed and kept upright to prevent leakage. Do not store in unlabeled containers. Use appropriate containment to avoid environmental contamination.

Section 8. Exposure controls/personal protection

Control parameters

Occupational exposure limits
None.

Appropriate engineering controls : Good general ventilation should be sufficient to control worker exposure to airborne contaminants.

Environmental exposure controls : Emissions from ventilation or work process equipment should be checked to ensure they comply with the requirements of environmental protection legislation. In some cases, fume scrubbers, filters or engineering modifications to the process equipment will be necessary to reduce emissions to acceptable levels.

Individual protection measures

Hygiene measures : Wash hands, forearms and face thoroughly after handling chemical products, before eating, smoking and using the lavatory and at the end of the working period. Appropriate techniques should be used to remove potentially contaminated clothing. Wash contaminated clothing before reusing. Ensure that eyewash stations and safety showers are close to the workstation location.

Eye/face protection : Protective eyewear is not required, but may be used in situations were contact is expected.

Skin protection

Hand protection : Chemical-resistant, impervious gloves complying with an approved standard should be worn at all times when handling chemical products if a risk assessment indicates this is necessary. Considering the parameters specified by the glove manufacturer, check during use that the gloves are still retaining their protective properties. It should be noted that the time to breakthrough for any glove material may be different for different glove manufacturers. In the case of mixtures, consisting of several substances, the protection time of the gloves cannot be accurately estimated.

Body protection : No special protective clothing is required.

Other skin protection : Appropriate footwear and any additional skin protection measures should be selected based on the task being performed and the risks involved and should be approved by a specialist before handling this

product.

Respiratory protection : Use a properly fitted, air-purifying or air-fed respirator complying with an approved standard if a risk assessment indicates this is necessary. Respirator selection must be based on known or anticipated exposure levels, the hazards of the product and the safe working limits of the selected respirator.

Section 9. Physical and chemical properties

Appearance

Physical state	:	liquid [microemulsion]
Color	:	Translucent.
Odor	:	Little or no odor
Odor threshold	:	Not available.
pH	:	4.5
Melting point	:	Not available.
Boiling point	:	Not available.
Flash point	:	Not available.
Evaporation rate	:	Not available.
Flammability (solid, gas)	:	Not available.
Lower and upper explosive (flammable) limits	:	**Lower:** Not available. **Upper:** Not available.
Vapor pressure	:	Not available.
Vapor density	:	Not available.
Relative density	:	Not available.
Solubility	:	Not available.
Partition coefficient: n-octanol/water	:	Not available.
Auto-ignition temperature	:	Not available.
Decomposition temperature	:	Not available.
Viscosity	:	**Dynamic:** Not available. **Kinematic:** Not available.

Section 10. Stability and reactivity

Reactivity	:	No specific test data related to reactivity available for this product or its ingredients.
Chemical stability	:	The product is stable.
Possibility of hazardous reactions	:	Under normal conditions of storage and use, hazardous reactions will not occur.
Conditions to avoid	:	No specific data.
Incompatible materials	:	No specific data.
Hazardous decomposition products	:	Under normal conditions of storage and use, hazardous decomposition products should not be produced.

Section 11. Toxicological information

Information on toxicological effects

Acute toxicity

Product/ingredient name	Result	Species	Dose	Exposure
	LD50 Oral	Rat	1,500 mg/kg	-
	LC50 Inhalation	Rat	> 5 mg/l	4 h
	LD50 Dermal	Rat	> 5,000 mg/kg	-

Conclusion/Summary : No known significant effects or critical hazards.

Irritation/Corrosion

Product/ingredient name	Result	Species	Score	Exposure	Observation
	Eyes - Redness of the conjunctivae	Rabbit	2		-
	Skin - Erythema/Eschar	Rabbit	1		-

Conclusion/Summary
Skin : May cause skin irritation.
Eyes : Causes eye irritation.
Respiratory : May cause respiratory irritation

Sensitization

Product/ingredient name	Route of exposure	Species	Result
	Skin	Guinea pig	Not sensitizing

Conclusion/Summary
Skin : Not sensitizing
Respiratory : No results available.

Mutagenicity

Conclusion/Summary : No known significant effects or critical hazards.

Carcinogenicity

Conclusion/Summary : No known significant effects or critical hazards.

Reproductive toxicity

Conclusion/Summary : No known significant effects or critical hazards.

Teratogenicity

Conclusion/Summary : No known significant effects or critical hazards.

Specific target organ toxicity (single exposure)
Not available.

Specific target organ toxicity (repeated exposure)
Not available.

Aspiration hazard
Velcro Closure

Information on the likely routes of exposure : Not available.

Potential chronic health effects

Conclusion/Summary : No known significant effects or critical hazards.

General : No known significant effects or critical hazards.
Carcinogenicity : No known significant effects or critical hazards.
Mutagenicity : No known significant effects or critical hazards.
Teratogenicity : No known significant effects or critical hazards.
Developmental effects : No known significant effects or critical hazards.
Fertility effects : No known significant effects or critical hazards.

Section 12. Ecological information

Toxicity

Conclusion/Summary : Not available.

Persistence and degradability

Conclusion/Summary : Not available.

Mobility in soil

Soil/water partition coefficient (KOC) : Not available.
Other adverse effects : No known significant effects or critical hazards.

Section 13. Disposal considerations

Disposal methods : The generation of waste should be avoided or minimized wherever possible. Disposal of this product, solutions and any by-products should at all times comply with the requirements of environmental protection and waste disposal legislation and any regional local authority requirements. Dispose of surplus and non-recyclable products via a licensed waste disposal contractor. Waste should not be disposed of untreated to the sewer unless fully compliant with the requirements of all authorities with jurisdiction. Waste packaging should be recycled. Incineration or landfill should only be considered when recycling is not feasible. This material and its container must be disposed of in a safe way. Care should be taken when handling emptied containers that have not been cleaned or rinsed out. Empty containers or liners may retain some product residues. Avoid dispersal of spilled material and runoff and contact with soil, waterways, drains and sewers.

Section 14. Transport information

Regulatory information	UN no.	Proper shipping name	Class	PG*	Note
DOT		Not Regulated			
IATA (C)		Not Regulated			
IATA (P)					
IMDG		Not Regulated			
TDG		Not Regulated			

PG* : Packing group

Special precautions for user : Transport within user's premises: always transport in closed containers that are upright and secure. Ensure that persons transporting the product know what to do in the event of an accident or spillage.

Section 15. Regulatory information

Precautionary statements

Signal word : CAUTION!

Emergency Overview : Keep out of reach of children.
Harmful if swallowed.
Causes moderate eye irritation.
Avoid contact with eyes, skin and clothing.
When using this product, wear long-sleeved shirt, long pants, socks, shoes, and rubber gloves.
Wash throughly with soap and water after handling and before eating, drinking, chewing gum, or using tobacco.

U.S. Federal regulations : **United States inventory (TSCA 8b):**
Not determined.

State regulations

California Prop. 65
Not available.

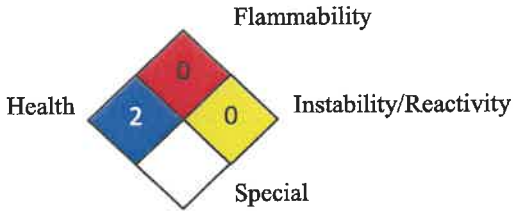
International lists

National inventory

Australia	:	At least one component is not listed.
Canada	:	At least one component is not listed.
China	:	At least one component is not listed.
Europe	:	At least one component is not listed.
Japan	:	At least one component is not listed.
Malaysia	:	Not determined.
New Zealand	:	At least one component is not listed.
Philippines	:	At least one component is not listed.
Republic of Korea	:	At least one component is not listed.
Taiwan	:	Not determined.

Section 16. Other information

National Fire Protection Association (U.S.A.):



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Copyright ©2001, National Fire Protection Association, Quincy, MA 02269. This warning system is intended to be interpreted and applied only by properly trained individuals to identify fire, health and reactivity hazards of chemicals. The user is referred to certain limited number of chemicals with recommended classifications in NFPA 49 and NFPA 325, which would be used as a guideline only. Whether the chemicals are classified by NFPA or not, anyone using the 704 systems to classify chemicals does so at their own risk.

History

Date of issue/Date of revision : Validity date***.

Report version.Report version

Version: *version* ***Date of issue/Date of revision:*** *Validity date***.* ***Date of previous issue:*** *00/00/0000*

Version : Report version.Report version

Notice to reader

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SUBJECT: Integrated Pest and Vector Control Plan	REFERENCE #	
CLINTON REGIONAL HOSPITAL DEPARTMENT: Plant Operations	PAGE:	
	EFFECTIVE:	
APPROVED BY: Quality Board & Management	REVISED:	REVIEWED:

POLICY: Integrated Pest and Vector Control Plan

DEFINITION:

Vector control combined with an Integrated Pest Management (IPM) system ensures infection and disease control from pests and their vector-borne diseases.

Plant Operations, Environmental Services, hospital staff, and Infection Control Practitioners work together to ensure a clean, safe and healthy environment of care within the hospital buildings. If pests are noted to be present in a hospital area a Pest Reporting Form is to be filled out and delivered to the Infection Control Director.

AUTHORITY FOR THE PLAN:

INTEGRATED PEST AND VECTOR CONTROL PLAN

STATEMENT

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- **PROCEDURES**

The plant operations manager or maintenance staff will spray ORTHO HOME DEFENSE INSECT KILLER FOR INDOOR AND PERIMITER2 chemical every month or as needed

for pest control. Twice a year Clinton Regional Hospital will hire Quick Draw Exterminating to spray exit doors and the lawn for pest control. Clinton Regional Hospital's maintenance staff will check all bait boxes at exit doors and around the perimeter and rebait as needed.

Vector Control is primarily concerned with mosquitoes, flies, rats and mice. However, this plan incorporates other types of medically important vectors such as ants, cockroaches, birds, fleas and spiders.

ANTS

FACTS and HABITS

Ants enter buildings because the weather outdoors is too extreme or because they are foraging for food. Any type of food can attract them. Location of the nest can aid in control because ants are social insects. Killing large numbers of individual ants will not solve an ant problem. Determine the kind of ant species. Most never enter buildings; others build their nests near buildings and forage indoors. Others may nest indoors. Local weather conditions may be the determining factor. Ants follow definite trails the pest control provider can use to find the nest.

Some ants deposit earth on the soil surface when they construct the nest, creating noticeable anthills. Nests may be constructed next to or under the foundation, under sidewalks, driveways and patios, or in decaying logs or tree trunks.

Indoors, ants may nest in walls, behind baseboards or under the building. Often, ant trails show entry through cracks far from the nest. Ants also nest in decayed or rotting wood.

IPM CONTROL METHODS

Prevention:

Indoors: Store food in tight containers. Remove plants and reduce moisture sources, including condensation and leaks. Follow good sanitary practices, and give particular attention to drain boards, window sills, door thresholds, and cracks and crevices.

Outdoors: For successful control and possible colony eradication, it is essential to locate and apply an ant-labeled pesticide to all entry locations where ants can invade a structure and where they are foraging for food. Additionally, baits are also effective when properly placed where ants are present. Using caulk and screening to exclude ants is effective. Sanitation, including removal of debris and wood piles from around structures removes nesting and hiding areas. Home-made bait of syrup mixed with boric acid powder (3 tsp. BA + 10 oz. syrup) in a small container may be effective (not to be used in patient care areas).

All bait traps are to be set and maintained by Plant Operations or HOSPITAL approved commercial pest control vendor.

Chemical Controls

Insecticides indoor: Products that contain boric-acid, permethrin, bifenthrin, and cypermithrin, and commercially prepared ready-to-use sprays are all effective.

Remember to pay particular attention to places where ants enter the room. **Anyone who sees ants** should report this information to Plant Operations so they can relay the information to the pest control technician.

The pest control provider may apply chemical controls that meet our IPM guidelines, when needed. Never use insecticides onyour own at the hospital.

COCKROACHES

FACTS and HABITS

Cockroaches exit their hiding places at night and feed on all types of food-stuffs as well as starchy materials such as book binding glues. During the day, roaches congregate in dark places such as inside kitchen cabinets and under sinks, behind plumbing fixtures, in closets, behind appliances and baseboards, and around bathroom fixtures. American and Oriental cockroaches often hide beneath buildings or in dark, damp, sheltered locations.

IPM CONTROL METHODS

Cockroaches, like other insects, require adequate food, water, and shelter to proliferate. Removing food resources, reducing water resources, and eliminating hiding areas are part of an effective control program.

Prevention:

Sanitation Measures

- Clean cupboards, drawers, floor drains, kitchen appliances, and sinks to remove food particles and grease.
- Clean grease from the microwave, stove, and walls.
- Put garbage in a container with a tight-fitting lid or in a sealed plastic bag.
- Take garbage to the Dumpster when needed.
- Store foods in the refrigerator or seal them in ant- and roach-proof containers.
- Keep kitchen counters and shelves clean.
- Mop floors regularly. Keep pots, pans, and dishes clean. Don't leave dirty dishes out.
- Remove cardboard or linens from floor surfaces.

Reduce Water Sources and Entry Points

- Report leaky, sinks, toilets, drains and water pipes and holes to facilities maintenance for repair.
- Weather-strip around doors and windows where roaches may enter.
- Exclusion by caulking and screening of points of entry are important steps in control.

Chemical Controls

Chemical controls of any kind are to be applied only by the pest control provider for the buildings. **No one should ever** apply pesticides brought from home, it may be hazardous to other building occupants, and may interfere with the current IPM strategy. Ready-to-use sprays of insecticides that contain permethrin, boric acid, and bifenthrin are effective. Roach sticky traps can help with control and aide in identifying areas with high concentrations of cockroaches. **RATS and MICE**

FACTS and HABITS

They contaminate food. Rodents eat or contaminate (through urination and defecation) one-fifth of the world's food. A single mouse or rat can deposit 70 droppings a day (approx. 25,000 a year). Over a period of a year, a pair of rats will shed one million body hairs. Facilities professionals must inspect for rodent droppings, especially in undisturbed areas like pantries, storage areas, and along walls.

They damage buildings and materials by gnawing through plasterboard, wood, vinyl siding, fiberboard, cinder block, aluminum siding, and lead sheathing. They can cause fires by chewing through the insulation on electrical wires. Mice canseriously damage books, paintings, clothing, and stored materials.

Mice breed every four weeks, producing a litter of six young each time. Anyone in the hospital buildings who suspect mice, act fast and call Plant Operations. Starting at three to four months old, rats breed four to six times per year. Each litter contains about eight "pups." With a good food supply and plenty of hiding places, one pair of mice or rats can turn into hundreds within a year.

They are tough. They have been found at the bottom of coal mines, on top of 15,000-foot mountains, and living inside meat lockers in below- zero temperatures. They can squeeze through holes the size of a dime and swim over a half-mile of open water, even against a strong current of sewage.

Control Options

mountains, and living [illegible]
through holes the size of a dime
strong current of [illegible]

Control Options

HOSPITAL's pest control provider and PLANT OPERATIONS will pursue the following options to solve this problem.

This information is to give a better understanding of the complexities a rodent control program using IPM techniques and they consist of:

DETECTION and MONITORING

- Identify foul odors. Look for scattered rat droppings, holes, and burrows near common pathways, feeding locations, or nesting sites.
- Look for scratches and sharp gnawing marks on the bottoms and corners of doors and walls, on ledges, and on stored material.
- Look for dark, greasy rub marks caused by the rat's oily fur repeatedly brushing against painted surfaces or wooden beams.
- Check for tracks and tail draglines on dusty surfaces indoors and in loose soil and mud outdoors.
- Examine food packages for damage.

IPM CONTROL METHODS

Preventative Maintenance

- Seal small holes with 1/4-inch galvanized hardware cloth or copper mesh and caulk.
- Check for gaps around exterior doors and seal with weather stripping. Door sweeps can be used to prevent rodent entry.
- Inspect and repair damaged air vents, louvers, vent pipes and shafts, tile roofs, and gaps around the chimney.
- Clean out debris in attics, basements, closets, lockers, and lounge areas.
- Store foods in tightly closed metal, glass, or plastic containers.
- Rinse all cans, bottles and plastic containers before recycling and discarding.
- Make sure garbage can and Dumpster lids seal tightly when closed.
- Do not leave food or crumbs on counters, tables or on the floor overnight.
- Regularly clean under the refrigerator and stove. Open the stovetop and remove food and grease.
- Clear away brush, weeds, and heavy ground covers, especially around foundations.
- Set up a schedule to regularly clean dumpsters, garbage cans, and other trash containers thoroughly.

Trapping

- Killing rodents instantly with a trap is possibly the most humane method of control. If using a trap, use expanded-trigger traps whenever possible. If this is not practical as in some areas glue-boards should be used and checked frequently when in use.
- Place traps in areas where they are inaccessible to anyone.
- Use effective baits: for Norway rats, use a piece of bacon or a slice of a hot dog; for

roof rats, raisins and nuts; for mice, gumdrops and raisins. Since rats are sensitive to changes in the environment, traps should be pre-baited. Place baited traps out for several days without setting the trap. Check traps daily to see if bait was taken. Once rats take the bait, add fresh bait and set the trap.

- Set three traps side-by-side and perpendicular to the wall with the triggers facing the wall. Alternatively, set two traps end-to-end and parallel to the wall, with the trigger facing out.
- Place traps for roof rats on tree limbs, under vegetation, on backyard trellises and fences, and other aboveground sites.
- All traps should be inspected daily, and stale baits should be replaced.

Chemical Controls

Chemical controls for rats and mice will be avoided if possible. Rats and mice poisoned indoors may die inside of walls, heating ducts, ceilings, or other inaccessible areas. The decomposing bodies provide a food source for other pests and cause extreme odor problems.

HOSPITAL's pest control provider may need to apply chemical controls as a last resort. All chemicals are required to meet IPM guidelines. Never use rodenticides (rat and mouse poisons) on your own.

FLIES

FACTS and HABITS

Flies breed in food waste and animal feces. Flies can be a menace to public health and can carry disease-causing organisms ranging from viruses and bacteria to microscopic roundworms. Fly management is important in disease prevention between human and domestic animals.

HOSPITAL's pest control provider and Plant Operations will pursue the following options to solve this problem.

DETECTION and MONITORING

- Inspect the area to determine where the flies are breeding or the points from which attractive odors are originating.
- Inspect the area to determine where flies enter. Check doors and windows for entry points.

IPM CONTROL METHODS

Prevention: Indoor Sanitation Measures

- Keep trash receptacles closed and as clean as possible
- Remove trash frequently

- Keep food areas clean and free of food debris
- Promptly fix leaky drains or garbage disposal units, and remove any food waste that has accumulated under sinks or on floors. .
- Replace or fix garbage can lids. Tight covers on sturdy garbage cans can reduce the local fly population by 90 percent if garbage is well wrapped.

Physical Control ***Options***

- Use tightly fitted window screens on any window that can be opened(16-mesh) to prevent fly entry.
- Install a ceiling fan that moves at least 1500 cubic feet of air per minute at entry sites with high foot traffic.
- For occasional invaders, use a fly swatter. Aim the fly swatter about 11/2 inches behind the fly before striking--flies take off backwards.

FRUIT FLIES

FACTS and HABITS

Fruit flies are a common pest. They infest homes, offices, restaurants, cafeterias, supermarkets, food processing plants, and breweries. There are many different kinds, but all have similar physical characteristics and habits. It is common to see a group of small flies, sometimes with tiny red eyes, hovering over one area or flying in small, slow circles. They seem to appear out of nowhere, in ever-increasing numbers.

Fruit flies are attracted to ripe or rotting fruits and vegetables, vinegar, cider, beer, and any yeast resulting from fermentation. It takes very little food to breed fruit flies. Hundreds can breed in the residue inside an "empty" ketchup bottle; thousands in one dirty garbage can.

HOSPITAL's pest control provider and Plant Operations, will pursue the following options to solve this problem.

DETECTION and MONITORING

Getting rid of fruit fly infestations is a three-step process. First, track down each breeding site. Second, remove the rotting and fermenting material that allows flies to breed. Finally, prevent new food material from accumulating and attracting new flies.

Check these breeding sites:

- Stored fruits and vegetables. Check for rotten items in bags and refrigerator bins.
- Food scraps. Look under counters.
- Empty bottles. Fruit flies can breed in the residue of "empty" returnable or discarded wine, beer, milk, ketchup, and other bottles.
- Garbage cans. Food scraps and sticky residues should be removed by periodic washing.

- Cleaning water runoff. Mopping and cleaning water can carry food "goo" under walls and into cracks in broken tile and damaged grout.
- Utility sink. An encrustation of food can buildup on a sink used as a common drain for dishwashers, potato-peeling machines, mop basins, etc.
- Traps and drains. Check for leaking grease traps and broken or stagnant floor drains.
- Dishcloths and mops. Old, forgotten dish cloths and mops can sour, ferment and become a breeding site for flies.
- Food carts. Food scraps and sticky residues should be removed by aggressive washing.

IPM CONTROL METHODS

Insecticide treatment is not an **effective** measure for controlling fruit flies. At best, the treatment only kills a portion of the active adults. Unless the source of the problem--the breeding site--is eliminated, more and more new adult flies will emerge each day.

BIRDS

FACTS and HABITS

Birds carry diseases and other pests that affect humans and eat garbage. Bird droppings are acidic. They deface and even erode buildings, statues, and vehicles. Masses of droppings can pose slipping hazards on porches, walkways and fire escapes. Messy nest sites are also a source of litter. Diseases are another important consideration in bird management. Birds also carry a number of human diseases. These diseases include histoplasmosis, cryptococosis, encephalitis and salmonella. Birds are also associated with external parasites (*ectoparasite*), and other pests. Chicken mites feed on young Birds and invade buildings when they leave the nest. Welts and skin infection may result from mite bites. Birds carry fleas, ticks, and mites that may bite humans and possibly transmit disease.

Birds build nests in protected areas. Building ledges, bridge support framework and similar man-made structures are usual nesting sites. Breeding occurs in all seasons and Birds raise several broods each year. Birds eat about one pound of food perweek. They prefer seeds and grains with some amounts of fruit, insects and green feed, but will also eat garbage.

IPM CONTROL METHODS

Reduce food sources. Prohibit feeding of Birds. Careful garbage disposal and storage will eliminate this food source. Exclusion is another effective management tool. Bird-proofing measures include screening and eliminating roosting ledges with tightly stretched parallel strands of wire, slinky and spiky wires, sticky repellents and non-lethal electric shock

systems. Slinky and spiky wires and sticky repellents should be used sparingly, if at all, because they collect debris and sticky repellents may also melt and run in hot weather. To control Bird mites from entering to the interior of buildings include sufficiently sealing windows and other exterior building entry sites.

FLEAS

FACTS and HABITS

The most common office flea is the cat flea. Cat fleas are found on cats, dogs, skunks, raccoons and other animals. Cat fleas eat over 15 times their weight in blood each day. They don't need that much food, but the excess in their poorly digested droppings are sticky and dislodged from animals by scratching.

DETECTION and MONITORING

Fleas usually bite humans on the leg and ankle areas. Bites in the upper torso are not from fleas. Physical reaction includes swelling, itching, and occasional secondary bacterial infections caused by scratching the bite.

Newly hatched fleas can hitchhike to work on the clothes of employees walking to work or with animals at home. They usually bite surrounding employees, but not the carrier. They are sometimes associated with feral cat populations, or may come from a breeding source at work (e.g., a guide dog). An employee may not notice (up to four hours) a bite until after arriving at work and may mistakenly report fleas in the office.

Obtaining specimens is important in determining the source of fleas. Flea species associated with nests, rodents, and small-animal control programs may require different treatment.

Monitoring devices

- "White sock method": After walking on the floor, check socks for fleas
- Filtered vacuum test: Check vacuumed debris for the presence of fleas
- Sticky traps and light traps

IPM CONTROL METHODS

When fleas have not bred at a site, chemical control is not necessary to eliminate the flea population. Even if fleas have laid eggs, offices do not usually foster appropriate conditions for flea maturation or breeding. Because most fleas enter offices through a secondary host and have not bred there, chemical control should be a last resort. Employees should consider that flea problems may originate at home and are infesting the workplace.

Light traps are useful for monitoring flea populations. The light attracts fleas and catches them on a yellow sticky trap. Blinking light traps are 35% more effective than non-blinking traps, and it traps all the fleas within 20 feet in three days. If the trap catches no fleas, no treatment is required. If the trap catches a few fleas, it is an effective control and will not require further treatment, either.

Insect growth regulators (IGRs) and borates can flea-proof carpets and prevent breeding. Do not use borates on valuable fibers. Boron reacts with natural dyes (blacks and browns turn red) and the abrasive particles act like sand, cutting carpet fibers.

Mechanical Control

- Bird- and rodent- proof where these animals may host fleas.

Physical Control

- Vacuum all rugs, furniture, between baseboards, and the floor, including closets.

Chemical Control

- IGRs and inorganic dusts
- For cats and dogs: IGRs and Vitamin B complex

SPIDERS

FACTS and HABITS

Spiders and their insect prey thrive on the multitude of harborage opportunities afforded by cluttered storage areas such as garages, storerooms, attics or laundry rooms. Boxes in attics are a common harborage for brown recluse and other spiders. PMPs have little control over clutter but can encourage the home or business owner to improve the situation. Tips include removing clutter and organizing stored materials on wall shelving, off the floor. This allows PMPs to access the floors to apply a crack and crevice treatment and distribute sticky traps.

DETECTION and MONITORING

- **Control Options**
- **HOSPITAL's pest control provider and PLANT OPERATIONS will pursue the following options to solve this problem.**
- Corners of windows, closets or rooms where web-building spiders frequent.
- Unfinished basements and crawlspaces, at corners, floor/wall junctures or sill plate/header areas.

- Attached garages, targeting especially the ceiling-wall juncture above the overhead garage door.
- Active webs or around harborages in attics. Care should be taken not to direct sprays onto stored materials. Instead, treat the attic flooring or structural components around stored items.
- Entry points around windows, doors and utility penetrations or weep holes.

IPM CONTROL METHODS

1. Thorough inspection and monitoring

2. Species identification

3. Use of non-chemical methods

4. Selective use of insecticides

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