



Endoscope Reprocessing Assessment Checklist
Accreditation Programs/Settings: AHC, CAH, HAP, OBS

Endoscope Reprocessing Assessment Checklist

This checklist includes questions to ask to assess infection control in your endoscope reprocessing. You can use it to help identify infection control risks—on a daily or periodic basis. Answers to all questions should ideally be Y for Yes (unless they aren't applicable).

Organization: _____

Date of Review: _____ Reviewer: _____

Types of Endoscopes Reprocessed in the Facility: _____

Space and Equipment [AHC, CAH, HAP, OBS]	Y	N	N/A	If N (No), Note Changes Needed
Is the area sized appropriately in relation to the volume of equipment processed?				
Is there sufficient work space?				
Is there an appropriate hand-washing station?				
Is there an appropriate eyewash station?				
Are staff in the area wearing suitable personal protective equipment (PPE)?				
Are cleaning supplies, storage areas, and other critical items clearly labeled?				
Ventilation [AHC, CAH, HAP, OBS]	Y	N	N/A	If N (No), Note Changes Needed
Is there negative air pressure in the decontamination room to surrounding areas?				
Are air exchange rates and filtration efficiencies appropriate (per your facility manager)?				
Is exhaust vented directly outside?				
Workflow [AHC, CAH, HAP, OBS]	Y	N	N/A	If N (No), Note Changes Needed
Are staff stopped before entering the area and asked to put on PPE?				
Does work flow from soiled areas to clean?				
Are "dirty" areas physically separated from "clean" ones?				
Does the route from the processor to the storage cabinet avoid crossing through the soiled processing area?				
Storage [AHC, CAH, HAP, OBS]	Y	N	N/A	If N (No), Note Changes Needed
Are there suitable storage areas for cleaned endoscopes?				
On visual inspection, do these areas look clean, free of debris, and dry?				

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Storage (continued) [AHC, CAH, HAP, OBS]	Y	N	N/A	If N (No), Note Changes Needed
Are endoscope containers dry and located off the ground?				
If a cabinet serves as storage, does the cabinet have doors?				
Staff Education and Training [AHC, CAH, HAP, OBS]	Y	N	N/A	If N (No), Note Changes Needed
Are staff aware of the number of endoscopes in the department?				
Do staff know how frequently these are maintained and how that maintenance occurs?				
When staff members are questioned, can they show where evidence-based practices and guidelines are located?				
When staff members are asked about their training, does it appear that they were trained using the guidelines?				
Are staff members given periodic refresher training?				