



Practice Briefs

In our endoscopy processing center, we only use forced-air for drying and a flush with alcohol on endoscopes at the end of the day, prior to storage. Is our practice aligned with recommendations?

NO

SGNA (Society of Gastroenterology Nurses and Associates, Inc) provides the most clear directive. As per the 2013 Guideline for Use of High Level Disinfectants & Sterilants for Reprocessing Flexible Gastrointestinal Endoscopes: **“Following processing of each endoscope, an alcohol purge is required.”**

“Irrespective of the quality of the water used to rinse flexible endoscopes during manual or automated reprocessing (e.g., tap, filtered or sterile water) each internal channel must be flushed with 70% alcohol, and dried with forced air before it can be used on another patient or stored (Rutala et al., 2008; Muscarella, 2001). The alcohol flush facilitates the drying process (ASGE Standards of Practice Committee et al., 2008; Petersen et al., 2011) which greatly reduces the possibility of recontamination of the endoscope by waterborne microorganisms (Nelson & Muscarella, 2006; Petersen et al., 2011). All water types, including sterile water, have been linked to bacterial contamination and therefore all endoscopes must undergo the final drying step (Alvarado & Reicheldelfer, 2000; Nelson & Muscarella, 2006).”

https://www.sgna.org/Portals/0/Issues/PDF/Infection-Prevention/6_HLDGuideline_2013.pdf Accessed 7/25/17

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