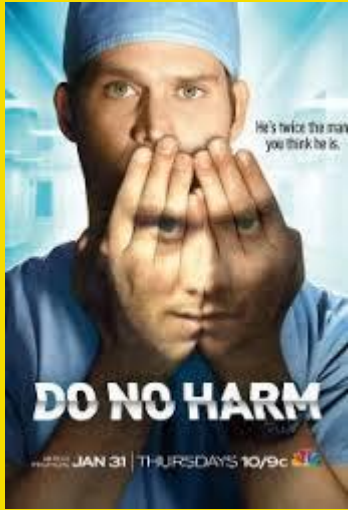


Assuring Quality in a Comprehensive Lactation Management Centre





FIRST DO NO HARM



Why Have Quality Assurance In A CLMC ?

- **Food safety particularly important for vulnerable babies receiving DHM**
- To ensure high-quality processed human milk is consistently provided to recipients
- To ensure that CLMC operations adhere to the National Quality Assurance Standards as stated in the national guidelines.
- **What could cause a risk to the quality of donor milk?**
- Identifying “Hazards” : biological, chemical or physical agent in/or condition of food with the potential to cause an adverse effect on the health of consumer
- **What needs to be done to ensure high-quality donor milk?**



NATIONAL QUALITY ASSURANCE STANDARDS
**COMPREHENSIVE LACTATION
MANAGEMENT CENTRE**



- Standards organized around **8 area of concern** :
- Service Provision, Patient Rights, Inputs, Support Services, Clinical Services, Infection Control, Quality Management and Outcome.
- 30 standards
- 90 measurable elements
- 350 checkpoints in the assessment tool to ensure quality of care in milk bank as well as concerned departments viz. postnatal wards, SNCUs, KMCs, mother & babies OPD etc

Components Of Quality Assurance

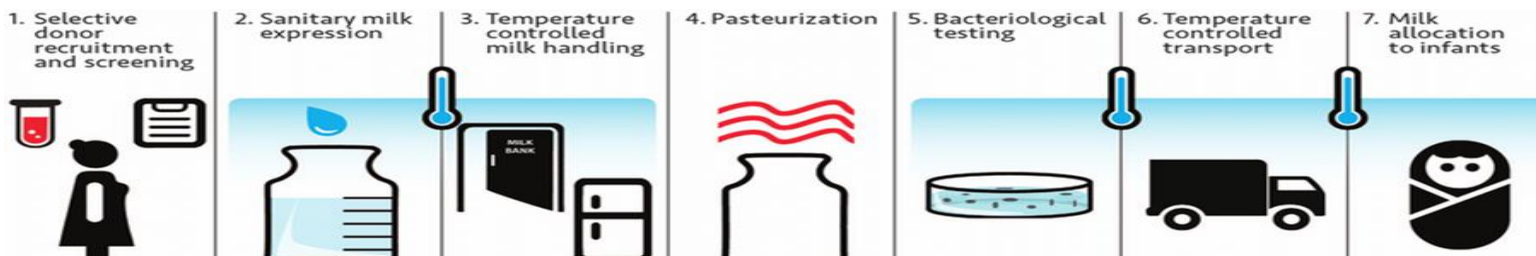
- Quality Assurance team
- HACCP processes
- Good Manufacturing Practices
- Standard operating procedures
- Completed and accurate documentation and registers
- Documentation of equipment checks and services
- Training and reference materials
- Donor records
- Audit records and action plan


Quality Assurance Team


1. Neonatologist/Pediatrician
2. CLMC Manager
3. Microbiologist
4. Lactation nurse
5. Dispensing center(NICU) sister in-charge
6. Infection control team

What is Hazard Analysis, Critical Control Points (HACCP) System?


- Internationally recognized system used in food industry to identify and reduce hazards during food processing
- Detailed analysis of steps of the food production process with flow-diagram
- List potential hazards & identify Critical Control Points (CCP)
- Define critical limits for each CCP (safety range)
- Define a monitoring system for each CCP
- Define corrective actions in case of exceeding the critical limits
- Establish a system to register the procedures and to keep the data
- Verify and revise periodically the procedures




 1. Assemble a multidisciplinary HACCP team.

 2. Describe the product/process.

 3. Identify the intended use/consumer.

 4. Construct a flow diagram of the process.


 5. Verify the flow diagram onsite.

 6. List potential hazards, conduct a hazard analysis, and determine control measures.

 7. Determine critical control points (CCPs).

 8. Establish critical limits for each CCP.

 9. Establish a monitoring system for each CCP.

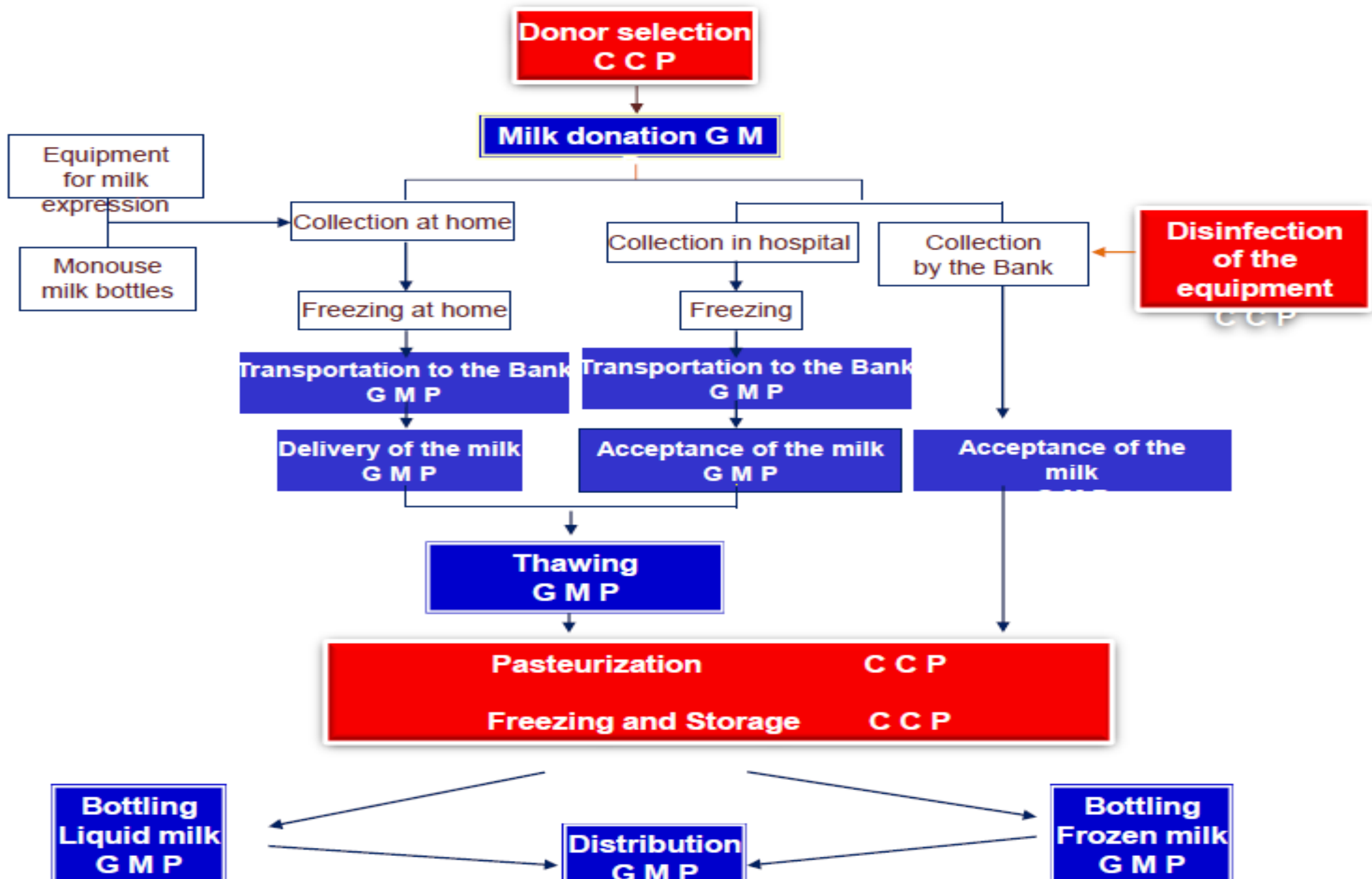
 10. Establish corrective actions for deviations from critical limits.

 11. Establish verification procedures.

 12. Establish a record keeping and documentation process.

Good Manufacturing Practices (GMP): Definition

- GMP identify the phases of the production process which do not contain critical points, but require monitoring
- Includes:
 - Minimum sanitary and processing requirements ensure production of safe, high-quality foods.
 - **Design** and facilities of the HMB
 - Food safety **training** for all staff & Personnel hygiene,
 - Equipment disinfection
 - Hygienic processing of DHM
- GMP is part of quality assurance and quality control and is a prerequisite for implementation of a HACCP food safety system



Benefits of HACCP Certification

Improve Compliance level with applicable statutory and regulatory food safety requirements.

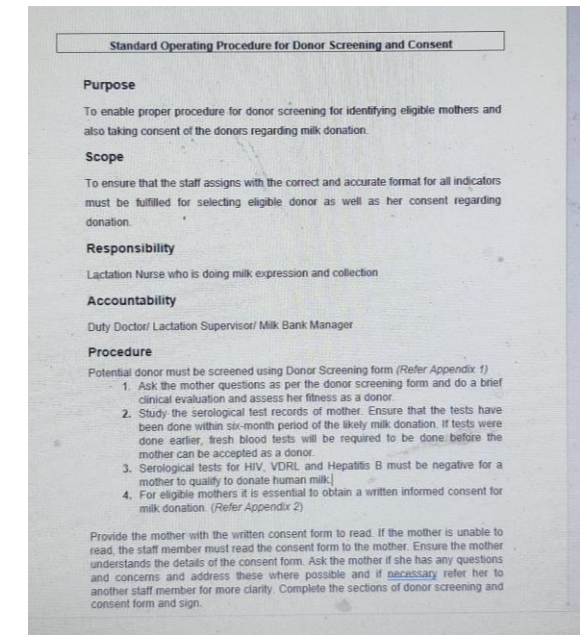
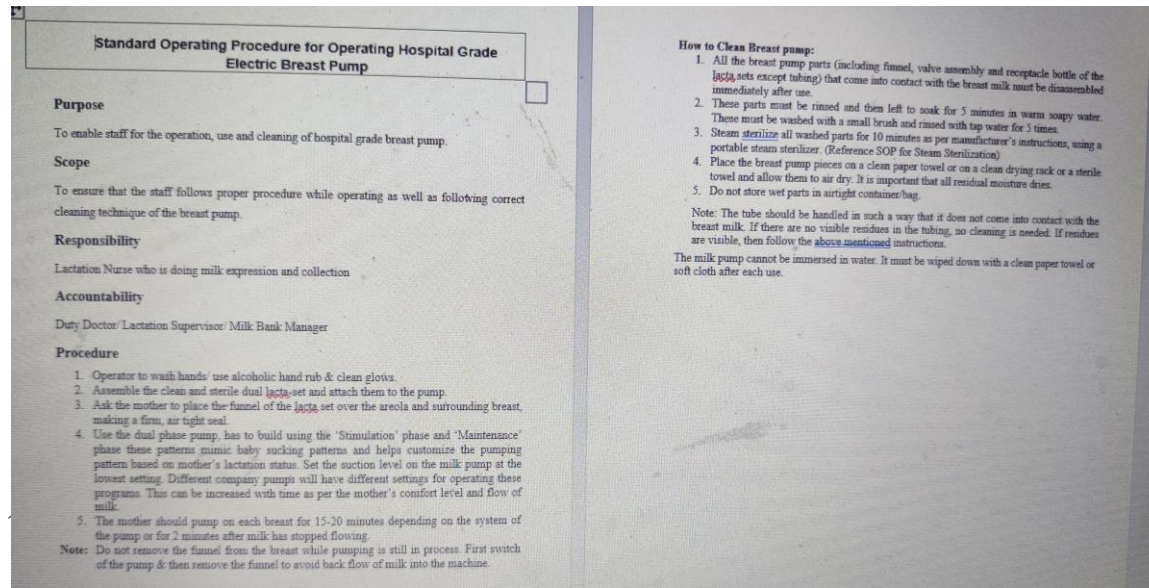
Can Conduct Internal Audit based on HACCP System.

Minimize the food safety hazards.

Improve the confidence of end user.

What are standard operating procedures (SOPs)?

- SOPs are a list of all critical procedures laid down to assure workers correctly carry out all routine operations.
- SOPs are designed to achieve uniform performance, quality output, and efficiency, while also reducing miscommunication and failure to comply with regulations.
- Operating procedures and guidelines encompass protocols, quality control systems, safety regulations, and required technical skills.



Suitable SOP components for a Lactation Management Unit

- Donor screening and consent
- Operating electric breast pump
- Sterilization of lacta sets & milk containers
- Milk collection at hospital setting
- Milk expression at home
- Transportation of donor human milk from collection centre to processing centre
- Thawing of DHM
- Pooling & Labelling of DHM
- Procedure for pasteurized DHM
- Storage of donor human milk
- Procedure for discard
- Procedure for recipient prioritization & distribution
- Procedure for hygiene and housekeeping

Completed And Accurate Documentation And Registers

All milk bank processes to be documented as per National CLMC guidelines 2017.

All HACCP deviations encountered, corrective steps taken , monitoring done to ascertain corrections should be properly documented.

Tracking and tracing of all donor milk fed to an infant must be possible to trace back to its treatment record as well as original donor mother / donor pool for safety of DHM and for medico legal purposes.

AMC/ CMC for all equipment in the CLMC with periodic calibration for quality assurance.

Thank You!

