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| **Thursday, May 7, 2020** | | |
| 7:45 - 8:15 | Check in |  |
| 8:15 - 8:30 | Welcome and Course Introduction |  |
| 8:30 - 9:00 | Infection Transmission Associated with Medical Instruments | Bill Rutala |
| 9:00 - 9:45 | High-Level Disinfection: An Overview | Bill Rutala |
| 9:45 - 10:00 | BREAK – 15 min |  |
| 10:00 - 10:45 | Principles of Endoscope Reprocessing | Bill Rutala |
| 10:45 - 12:15 | Endoscope Reprocessing | Frank Daniels |
| 12:15 - 1:15 | LUNCH | *Trillium Dining Room* |
| 1:15 - 2:00 | Reprocessing Semicritical Items: Outbreaks and Current Issues | Bill Rutala |
| 2:00 - 3:15 | Assessing Compliance with Reprocessing Instruments in Inpatient Care Areas | Judie Bringhurst |
| 3:15 - 3:30 | BREAK – 15 min |  |
| 3:30 - 4:30 | Practicum for Reprocessing Instruments | Judie Bringhurst and Evelyn Cook |
| 4:30 - 5:15 | Q&A | Bill Rutala/faculty |
| 5:15 | DISMISS\*\* |  |
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| **Friday May 8, 2020** | | |
| 8:30 - 9:30 | Sterilization-An Overview | Bill Rutala |
| 9:30 - 10:30 | Sterilization-Principles and Practices | Malinda Elammari |
| 10:30 - 10:45 | BREAK – 15 min |  |
| 10:45 - 12:00 | Sterilization-Principles and Practices, continued | Malinda Elammari |
| 12:00 - 1:00 | LUNCH | *Trillium Dining Room* |
| 1:00 - 1:45 | Sterilization-Principles and Practices, virtual tour/Q&A | Bill Rutala |
| 1:45 - 2:30 | Assessing the Risk of Disease Transmission When There is a Failure to Follow Disinfection and Sterilization Guidelines | Bill Rutala/David Weber |
| 2:30 - 3:15 | Special Problems Associated with Reprocessing Instruments in Outpatient Care Facilities | Judie Bringhurst |
| 3:15 - 3:30 | BREAK – 15 min |  |
| 3:30 - 4:30 | Evidence Based Practices for Skin Antisepsis | Emily Sickbert-Bennett |
| 4:30 - 5:15 | Evidence Based Practices for Disinfection of Non-Critical Environmental Surfaces and Equipment in Health Care Facilities: A Bundle Approach | Bill Rutala/David Weber |
| 5:15 | DISMISS |  |

**\*\* Meet the Faculty: join us for a wine and cheese Happy Hour from 5:15 – 6:15**