

SKILLS STATION LESSON PLAN

STORAGE & HANDLING

Overview/Rationale

Vaccines must be stored and handled correctly from the time they are manufactured until they are administered. In this Skills Station participants review 3 main vaccine management topics: how to set up a storage unit; selecting and using thermometers; and logging temperatures.

Objectives

By the end of this lesson, the participant will be able to:

1. Describe at least 3 actions to take while setting up a vaccine storage unit
2. State the proper temperature range for vaccines stored in the refrigerator
3. State the proper temperature range for vaccines stored in the freezer
4. List at least 2 recommended features on a vaccine thermometer
5. Demonstrate/describe how and when to record temperatures on a VFC temperature log
6. Explain what action(s) to take when a vaccine is stored out of (temperature) range

Duration

Approximately 30 minutes

Necessary Materials

Warning Do Not Unplug

Preparing Refrigerator for Vaccine Storage

Proper Refrigerator Storage Example

Proper Freezer Storage Example

Refrigerator Temperature Log

Freezer Temperature Log

Refrigerator – or mock up refrigerator

Freezer – or mock up freezer

VFC-compliant thermometer(s)

Selection of empty food packages, such as soda can, egg carton, frozen dinner, etc.

Optional Materials

Instructions on How to Do a Physical Inventory

Non-compliant thermometers, for comparison

Trainer Notes

- This Skills Station may be facilitated by a non-licensed person.
- This Skills Station is best facilitated in small groups to encourage interaction.
- Allow 20-30 minutes
- Ask open-ended questions, such as, “How does it work in your practice?” to encourage participation
- Have copies of job aids available for reference.
- If possible, gather an assortment of empty vaccine boxes for the refrigerator and freezer demonstration. Also gather a small selection of empty food/beverage packages.

Procedures

There are four main parts to this Skills Station. They can be done in any order.

1. Organizing the Storage Units (Refrigerator and Freezer)

Set up a fridge, placing vaccines and food haphazardly, e.g. in the door, on random shelves. Ask the participants how they would correct it. Possible answers include, but are not limited to:

- Remove any food and beverages from the unit
- Place water bottles in space where vaccine cannot be stored
- Separate VFC and private vaccine
- Place short-dated vaccine in front of the unit
- Organize vaccines by age group
- Place thermometer probe in center of the unit
- Verify that the unit is plugged directly into an outlet, and not into an extension cord
- VFC requires stand-alone (not combination) units

2. Vaccine value

Using a variety of vaccines (either displayed on the table or in the unit), have participants

- Estimate their value
- Give examples of other things with similar values, e.g. rent/mortgage, car payment, tuition, designer handbag, etc.

Note: explain that while VFC Providers receive vaccine at no cost to them, the vaccines they receive are purchased with tax payers' dollars. California providers receive millions of dollars of vaccine each year.

3. Selecting and Using Thermometers

VFC providers must use thermometers meeting specific requirements. (Refer to EZIZ for most recent requirements.) Have MA explain and demonstrate these features:

- How to read the current temp and min / max temperatures
- How to clear min / max
- How to view and set alarm
- Where to put the probe

4. Logging Temperatures

Vaccine temperatures are critically important. The protection of patients depends on the protection of your vaccines. Have the participants describe/demonstrate the following:

- Temperature range for refrigerator
- Temperature range for freezer
- How to complete temp logs
- What to do with out of range temperatures