



Vaccine Potency

Successful vaccination programs within a Practice depend in large measure on the quality of the vaccines when they are administered. The NHMRC guidelines "The Australian Immunisation Handbook" are the essential reference to this criterion. The current published edition is available online at www.immunise.health.gov.au. Practices must follow these guidelines regarding cold chain management, including monitoring and recording of storage facilities, as well as the use, transfer and disposal of vaccines.

RACGP Standards

5.3.2 *Our practice has appropriate processes that maintain the potency of vaccines.*

Assessment methods

- Documentary evidence of cold chain management system

Surveyors will need demonstrative evidence that vaccine supplies are monitored including measures to ensure vaccines are not stocked outside their use-by date and disposal procedures if / when required.

- Documentary evidence of fridge temperature recordings

Evidence on how the Practice maintains and records refrigerator temperatures will be required and if out of range evidence of what action is / was taken.

- Interviews with staff responsible for cold chain management

Staff will be required to explain how the process meets and provide a policy for cold chain management procedures for the current NHMRC guidelines.

Meeting the standards

The temperature range should be maintained between 2-8 degrees Celsius and minimum, maximum and current temperatures recorded at least daily when the Practice is open. Practices should ensure their stock control procedure includes checking the refrigerated items.

Currently, practices may use domestic refrigerators to store vaccines but only when

- A temperature probe is placed within the stored vaccines.
- Action is taken by staff if 'out of range temperatures' are recorded
- Trays are used to place stored vaccines.

Best practice:

- Vaccines are stored in a dedicated / monitored vaccine fridge.
- Practice staff are able to describe what action is taken if temperatures are recorded outside the accepted range.
- All stored refrigerated items are regularly checked as part of stock control