

Infection control policy

- **Statement.**

All staff/volunteers working at the HUB are at risk of infection or spreading infection.

D.P therefore believes that adherence to the guidelines on infection control is of paramount importance to ensure the safety of staff, volunteers and visitors.

Good basic hygiene is the most powerful weapon against infection, particularly regarding hand washing.

The aim of the HUB is to prevent the spread of infection amongst staff, volunteers, visitors and the local community.

- **Goals.**

The goals of the HUB are to ensure that:

- All staff, volunteers & visitors are as safe as possible from acquiring infections through work-based activities.
- All staff at the HUB are aware of, and put into operation, the basic principles of infection control.
- Infection control legislation is adhered to. These are Health & Safety at Work Act 1974. Public Health Infectious Disease Regulations 1988, RIDDOR 1995 (Reporting of injuries, diseases & dangerous occurrences regs), COSHH 2002 (Control of substances hazardous to health), Food Safety Act 1990

- **Infection Control Procedures.**

At the HUB all staff/volunteers are required to make infection control a key priority **ALWAYS**

The management will make every effort to ensure that staff have access to sufficient facilities and supplies of appropriate equipment to ensure they can implement effective infection control procedure.

Any staff who do not feel they have these resources have a duty to inform their manager for action.

- **Effective hand washing.**

D.P believes that most of cross infection is caused by unwashed or poorly washed hands which provides an effective transfer route for micro-organisms. Regular effective hand washing & drying, when done correctly, is the single most effective way to prevent the spread of communicable diseases. Hand dryers have also been installed

See attached sheet for the correct hand washing technique

All staff /volunteers should ensure that their hands are thoroughly washed & dried after handling any waste material, after using the toilet, before handling foodstuffs, after smoking & before /after any 1st Aid activity.

Liquid soaps and paper towels should be used rather than bar soap and fabric towels (wherever possible)

All cuts and abrasions, particularly on the hands, should be covered with waterproof dressings always.

- **Food hygiene**

Staff/volunteers should ensure that all food prepared in the Hub kitchen is cooked, stored and presented in accordance with the high standard required by the Food Safety Act 1990 and Food Regulations 2005

Any staff member/volunteer who becomes ill while handling food should report immediately to their manager.

Staff/volunteers involved in food handling, who are ill, should consult with their GP and only return to work when the GP states it is safe to do so.

- **Reporting.**

Food poisoning is a reportable/notifiable disease under the RIDDOR Regs 1995. The manager is responsible for recording dates/times and sending a disease report to the HSE.

- **Training.**

All new staff/volunteers are to read the policy on infection control as part of their induction process.

Existing staff/volunteers should be offered training covering basic information about infection control.

Signed.....
R Overton. Centre Manager

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