

INFECTION CONTROL

CROSS INFECTION

Cross infections is where harmful micro-organisms (germs) are passed from one person to another.

We can pass harmful micro-organisms from one Client to another and not become sick ourselves. This is because it is more difficult for micro-organisms to infect a healthy person. Often our Clients are in a more vulnerable state of general health.

Notes:

Please do not go to work if you are not well.
This could have an adverse affect on your Client.

HAND WASHING

The most common way to spread germs is on our hands.

The easiest way to prevent cross-infection is to wash and dry our hands thoroughly.

➤ Always Wash Hands:

- ❖ Before handling Food.
- ❖ After making Beds.
- ❖ After any Personal Care.
- ❖ After handling Dirty Laundry.
- ❖ After cleaning the Bathroom and Toilet.
- ❖ Before starting work with a different Client.

GLOVE USE

Gloves provide added protection to ourselves when in contact with substances such as body fluids e.g. urine, faeces, sputum, vomit, blood and wound discharges.

Gloves should also be used when cleaning out showers, baths and toilets or on any other occasion that Support Workers see as appropriate.

Wearing gloves is not an alternative to good hand washing. Please ensure you still wash your hands thoroughly immediately after you have removed your gloves.

Home Support North requires that Support Workers wear gloves at all times when carry out personal care.

Specifically when:

- Bathing/showering a Client.
- Toileting a Client.
- Cleaning teeth/dentures for a Client.
- Dealing with blood, urine, faeces, vomit or wound exudates.
- Dealing with used tissues.

Home Support North supplies free gloves to Support Workers on request, as well as plastic aprons for showering when required.

Please leave the apron at the Clients home for use next time. Do not take the same apron from house to house. New plastic aprons can be collected from your area Home Support office as required.

SUPPORT WORKER ILLNESS INFECTION CONTROL

A Support Worker is not to go to a Client's home if they are unwell or infectious.

Support Worker will:

- NOT attend work when suffering from conditions such as a cold, flu, vomiting, diarrhoea, or contagious infections.
- Be symptom free for at least 24 hours before returning to work if they have had diarrhoea, vomiting or a contagious infection.
- Notify the office as soon as they are aware they are unwell or unable to attend work.
- Complete a leave form for ALL leave
- Wash and then dry your hands thoroughly on arrival to and departure from a Client's home.

CLIENT ILLNESS - INFECTION CONTROL

If a Support Worker suspects any risk of infectious disease the Home Support Office should be notified immediately. After discussion with our Infection Prevention & Control Person the Co-ordinator will then decide which health professionals need to be notified. Support Workers may be withdrawn from Client's homes in the event of an outbreak of an infectious disease.

Points to Note:

- Wear protective gloves whenever carrying out personal cares and in any other situation where you feel that you should.

- Support Workers can refuse to handle waste such as sputum or blood. However, talking to your Co-ordinator about the particular situation is recommended.
- Ongoing incontinence requires assistance from Health Professionals and must be reported to the Co-ordinator.
- When dealing with incontinent Clients a Support Worker must wear a plastic apron and gloves when changing pads, soiled bedding or clothing.
- Remember that the easiest and best way to control cross infection is to wash and then dry your hands thoroughly on arrival to and departure from a Client's home.

CARE OF BODY FLUIDS

Diluted household bleach is recommended when cleaning up body fluids such as blood on the floor. Please remember it stains permanently so do not ever use it on the carpet or fabric covered furniture. In this case use mild soap and cold water.

Notes:

We promote the use of gloves and good handwashing.

SAFE FOOD HANDLING

- 1) Food handlers must wash their hands regularly throughout the working day and especially:
 - after visiting the toilet;
 - on entering the food room and before handling any food or equipment;
 - in between handling raw and cooked food;
 - after combing or touching hair;
 - after eating, smoking, coughing or blowing the nose;
 - after handling waste food or refuse;
 - after handling cleaning chemicals.
- 2) As fingernails may harbour bacteria, they must be kept short and clean, or gloves must be worn.
- 3) Keep cooked and raw foods separate.
- 4) Do not prepare any other food on a chopping board that has had raw meat cut upon it unless it has been thoroughly washed.
- 5) Ensure cooked and raw foods (such as salads) are kept in top half of fridge. Raw meats - in lower part.
- 6) All preparation surfaces and utensils must be clean.
- 7) Dish cloths to be washed frequently and used only on food surfaces.

