



ROMPERS PRIVATE NURSERY

INFECTION CONTROL POLICY



Policy Statement

At Rompers, we safeguard the health, safety, care, and welfare of all children and staff. Preventing and controlling infection is vital to establishing and maintaining a safe environment.

UNCRC Articles: 6 & 24.

Aim of Policy:

- Minimise sources of contamination
- Control infection spread
- Raise awareness of hygiene protocols
- Prevent cross-contamination and recurrence of infections

Guidance & Legal Framework

- Aligns with **UKHSA/Public Health Scotland guidance** for children and young people settings
- Follows the **National Infection Prevention & Control Manual (NIPCM)**
- Notification & record-keeping requirements per **Care Inspectorate**: any outbreak of infectious disease must be reported immediately
- Complies with the **Quality Framework for Early Learning & Childcare** and reporting guidelines including notifications, records, and annual review expectations

Procedures

Standard Infection Control Precautions:

- Hand hygiene: training and procedures informed by the NIPCM and SORT hand hygiene updates
- Personal Protective Equipment (PPE): gloves, aprons (red for nappy changing, white for food), face/eye protection as needed per NIPCM guidance
- Respiratory hygiene, cough etiquette, correct disposal of tissues, and use of sanitizer (never a substitute for handwashing)

Cleaning, Disinfection & Environmental Controls:

- Daily cleaning and disinfection of food prep surfaces; weekly for food storage areas
- Weekly sterilisation of resources and shared equipment, with records maintained

- Colour-coded cloths and towels used in different zones to prevent cross-contamination
- Clean designated sinks and clearly mark areas (e.g. baby-only sinks)

Food Handling & Temperature Control:

- Refrigeration maintained at 4 °C or below, with covered, dated items
- Hot foods held at 63 °C; baby teas heated to 82 °C
- Kitchen-to-cabin food temperature checks before placing in warm oven
- Staff trained via certified food-handling courses

Breast Milk & Feeding Items:

- Store parent-provided breast milk at or below 4 °C, in labelled containers (child name, date) kept at back or middle of fridge—never in the door
- Unused milk returned to parent securely
- Sterilisation of dummies using MILTON following guidelines
- Bottles to be sterilised by parents/carers at home and the number of bottles required to brought in for each session

Exclusion & Outbreak Management:

- Follow UKHSA exclusion guidance: e.g. sickness & diarrhoea 48 hours exclusion, plus additional exclusion periods per current “A–Z” infectious disease table in the children’s settings guidance – Kept in Medication Folder
- On outbreak (two or more linked cases): report immediately to Care Inspectorate, local Health Protection Team (HPT) per guidance
- Display Public Health notice of communicable disease exclusion periods for parental awareness

Training, CPD & Education:

- All staff access ongoing relevant infection control training
- Regular updates to procedures incorporating new information from Public Health Scotland
- Engage staff in quality improvement initiatives related to infection control

Handwashing & Routine Hygiene Education:

- Ensure children wash hands with soap and clean water after toileting/nappy change, before snacks/meals, after coughing or wiping nose
- Encourage routine hygiene through age-appropriate practices and staff modelling

Dealing with Body Fluids & Waste Management:

- Protocols for blood/body fluid spillages; safe disposal using yellow clinical waste bags
- Cover cuts and abrasions; staff wear appropriate PPE (gloves, aprons)
- Separate, dedicated hygiene facilities for staff and children clearly marked

Communication & Records:

- Inform all staff of policy and procedures; review annually or following outbreak/persistent illness
- Maintain records of sterilisation, cleaning, training, and any incidents
- Notify Care Inspectorate & HPT of outbreaks, injuries or incidents without delay

Monitoring & Review

- Regular monitoring of infection control practices and record-keeping
- Annual policy review or sooner following a prolonged illness or outbreak
- Continuous liaison with Care Inspectorate and local HPT for updates and notifications

Review:

Date	Management	Track of Changes
August 2021	P. Guthrie	none
August 2022	TL	Date stickers added to opened food, staff to make a checklist of risks of going out for walks, disposal of bodily fluids and blood to be bagged in a yellow bag and Covid Clean daily to be completed.
November 2022	TL	Food checked in the kitchen and then stored in the oven
February 2023	Room Champions	UNCRC articles added
November 2024	Carly Ross	Taken out COVID-19 procedures Taken out checklist for infections on outings Washing of hands after coughing or wiping noses added Sealed box for soiled or messy clothes added
August 2025	K. Myers	Updated following guidance from: <ul style="list-style-type: none">- Public Health Scotland- Care Inspectorate