



ROMPERS PRIVATE NURSERY

INFECTION CONTROL POLICY



Policy Statement:

At Rompers we have a duty to protect the health, safety, care and welfare of all children and employees. In addition to this, the prevention and control of infection is essential to establish a safe and secure environment.

UNCRC Articles: 6, 24

Aims of this Policy:

- To minimise sources of contamination
- To control the spread of infection
- To raise awareness of hygiene procedures
- To prevent cross-contamination
- To prevent the persistence and further spread of infection

Procedures:

- Adhere to the requirements of the food and safety act
- Store food which requires refrigeration, covered and dated with date stickers within a refrigerator at a temperature of 4°C or below
- Hot food to is to be held at 63°C and baby room teas are to be heated to 82°C
- Food coming out of the kitchen to the cabin is temperature checked before being placed in a warm oven.
- Wash hands before and after handling food and elementary food hygiene
- Clean and disinfect designated food storage weekly and preparation areas daily
- Any breast milk that has been brought into the baby room by a parent must be stored at 4°C or below and stored in the middle or back of the fridge, never in the door with a label featuring the child's name and the date of expression if possible. Any unused milk should be returned to the parent for disposal.
- Access training in food handling
- Maintain and promote written procedures for hand washing
- Encourage children to wash their hands in clean water as a matter of routine after using the toilet or nappy changing and before snacks and meals
- Before going on a nursery outing, a checklist should be made to ensure staff and children are aware of the infection risks and what to do the prevent the spread of infection.
- Check that equipment is clean particularly where children may have put it in their mouths and follow cleaning rota for toy sterilising
- Provide colour coded cloths and towels in different areas
- Cover all cuts and open sores

- Wear protective clothing when dealing with accidents eg, gloves and apron (red apron for changing, white apron for food handling)
- Ensure a protocol/ procedure is in place and followed regarding contact with blood and body fluids and the safe disposal of waste material in a yellow bin bag for easy identification.
- Inform all attending staff of the existing policy and procedures
- Ensure that adults and children use the separate toilet facilities provided
- Ensure that dedicated sinks and other areas are clearly marked
- Display the Public Health notice with information on the exclusion periods of communicable diseases
- Be vigilant as to signs of infection persisting or recurring
- Any soiled clothing or messy clothing is doubled bagged and a sticker is put on the bag with the child's name, date and type of accident. Parents are asked to wash these at home
- Sterilising of toys and equipment is done and recorded on a weekly basis or soon if required in all rooms
- Update information as received from local and national sources
- Staff complete sterilising with appropriate equipment and materials and complete weekly checklists when completed
- An exclusion period of 48 hours must be adhered to if child is suffering from sickness and diarrhoea
- Hand sanitiser is available in all rooms and should be used by staff when required. For example, after wiping noses, when touching dummies, bottle feeding etc. Please note that hand sanitiser is strictly not a replacement to hand washing.
- Staff will participate in additional CPD training based on infection control to keep their knowledge up to date.
- Staff complete relevant COVID-19 infection control training to minimise the risk of infection. National and local guidance is followed and implemented in the monthly risk assessment. A covid clean is completed daily to ensure clean environment for staff and children.

Monitoring:

- Monitor the procedures regularly at Rompers
- Review on an annual basis or after a prolonged period of illness
- Inform Care Inspectorate of any infections or outbreaks at Rompers

Review:

Date	Management	Track of Changes
August 2021	P. Guthrie	none

August 2022	Zoe Letham	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 bagged in a yellow bag and Covid Clean daily to be completed.
November 2022	Zoe Letham	Food checked in the kitchen and then stored in the oven
February 2023	Room Champions	UNCRC articles added