



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 maintaining a safe, clean and welcoming environment. We use proportionate, risk-based infection prevention and control measures that reflect the needs of babies and young children and the way our setting operates.

UNCRC Articles: 6 & 24.

Aim of Policy:

- Minimise sources of contamination and reduce opportunities for infection to spread
- Promote consistent hand hygiene, respiratory hygiene, cleaning and personal care practices
- Maintain safe environments, equipment and resources and respond promptly to contamination
- Identify, manage and learn from infectious illness, outbreaks and incidents

Guidance & Legal Framework

- Follows current Public Health Scotland guidance: Health protection in children and young people settings, including education
- Applies Standard Infection Control Precautions (SICPs) and relevant current national infection prevention and control guidance
- Meets Care Inspectorate notification and record-keeping requirements. A suspected or known outbreak of infectious disease must be notified to the Care Inspectorate immediately, in line with current notification guidance
- Supports the current Quality improvement framework for the early learning and childcare sectors, including safe environments, infection prevention and control, quality assurance and continuous improvement

Procedures

Standard Infection Control Precautions:

- Hand hygiene: everyone has access to liquid soap, warm water and paper towels. Hands are washed thoroughly at key times, including on arrival, after toileting/nappy changing, before eating or handling food, after outdoor/play activities, after contact with animals, after coughing/blowing the nose and whenever visibly dirty. Children are supported and supervised to develop effective handwashing routines.

- PPE: gloves and aprons are used where risk assessment identifies a risk of contact with blood, vomit, faeces, urine or other body fluids. PPE is removed safely and hands are cleaned afterwards. PPE is not used as a substitute for good hand hygiene or environmental controls. White aprons are used for food, red aprons are used for bodily fluids and changing.
- Respiratory hygiene: children and adults are supported to cover coughs and sneezes, dispose of tissues safely and clean their hands afterwards. Hand sanitiser/hand rub may be used where soap and water are not readily available and hands are not visibly dirty, but it is not a substitute for handwashing and is not effective against all germs, including some causes of gastroenteritis.
- Presenting illness in the setting: child is sick, a call will be made for them to be collected immediately. If a child has 3 loose bowel movements in a day, a call will be made for them to be collected immediately.

Cleaning, Disinfection & Environmental Controls:

- Cleaning and disinfection: all areas and surfaces in contact with food, dirt or body fluids are cleaned regularly. Food preparation surfaces are cleaned before and after use. Cleaning schedules identify the area/item, method, frequency and person responsible. Additional cleaning is implemented promptly during outbreaks or contamination incidents.
- Resources and shared equipment are cleaned regularly, when visibly contaminated and between uses where practicable. Soft toys are cleaned according to manufacturer instructions. Records are maintained where the setting's cleaning or sterilisation schedule requires evidence of completion.
- Colour-coded cloths and cleaning equipment are used in designated areas to reduce cross-contamination and are changed/cleaned appropriately.
- Handwashing facilities are kept clean, stocked and accessible. Toileting and nappy-changing areas are checked regularly and kept visibly clean. Designated sinks are used appropriately and clearly identified where required, including hand washing sinks.

Food Handling & Temperature Control:

- Food refrigeration and storage follow the Food Safety Policy. Chilled food is kept at the setting's specified safe temperature and checked regularly with a thermometer; food is covered, labelled and dated as required.
- Hot food and reheated food are managed in accordance with the Food Safety Policy and current Food Standards Scotland guidance. Temperature controls are recorded where required.
- Kitchen food temperature checks are completed in accordance with the setting's food safety records before food is served.
- Staff involved in food handling receive appropriate food safety training and understand their responsibilities for hygiene, allergen management and cross-contamination prevention.

Breast Milk & Feeding Items:

- Parent provided breast milk is safely in a labelled container showing the child's name, DOB and date. It is kept refrigerated at or below 4°C in the main body of the fridge, not the door, and the agreed individual feeding plan followed.
- Unused breast milk is handled, stored or returned to the family in accordance with the child's feeding arrangements and safe storage requirements.
- Dummies and feeding equipment are cleaned/sterilised in accordance with manufacturer instructions and the setting's agreed procedures. Milton is used only as directed.
- Bottles/feeding equipment provided from home must be clean and appropriately prepared by the family. The setting follows individual feeding plans and manufacturer guidance for storage, warming and use.

Exclusion & Outbreak Management:

- Exclusion: we follow the current Public Health Scotland/UKHSA health protection guidance and the current infectious disease exclusion table. For vomiting and diarrhoea, children and staff should remain away from the setting until at least 48 hours after the last episode, unless specific public health advice requires a longer period.
- Outbreak management: an outbreak includes two or more, or a higher than expected number of, suspected or confirmed cases affecting people using the service and/or staff in the same area. A suspected or known outbreak is reported to the Care Inspectorate immediately and the local Health Protection Team is contacted for advice and support. Additional controls are introduced promptly where advised.
- Current public health information and exclusion guidance is made accessible to families and staff. Families are informed promptly about relevant infections, precautions and any changes to normal arrangements via emails and newsletters.

Training, CPD & Education:

- All staff receive appropriate infection prevention and control training for their role and demonstrate understanding of the procedures relevant to their work. New staff are introduced to these procedures as part of induction.
- Procedures are updated when Public Health Scotland, Care Inspectorate or other relevant national guidance changes, and after learning from incidents, outbreaks, audits or inspections.
- Staff contribute to quality assurance and improvement activity, including observations, checks, audits and reflection on infection control practice.

Handwashing & Routine Hygiene Education:

- Children are supported to wash hands with soap and water after toileting/nappy changing, before snacks/meals, after coughing/sneezing or wiping noses, after outdoor play and whenever hands are visibly dirty. Staff model good hygiene and provide age-appropriate explanations.
- Hand hygiene routines are embedded positively through everyday practice rather than being used in a way that unnecessarily restricts children's play, exploration or outdoor learning.

Dealing with Body Fluids & Waste Management:

- Blood and body fluid spillages are dealt with promptly using appropriate PPE, cleaning/disinfection products and waste arrangements. Staff follow the setting's body fluid spillage procedure and seek Health Protection Team advice where required.
- Cuts and abrasions are covered with a waterproof dressing. Staff use PPE appropriate to the task and risk, particularly during personal care and cleaning of body fluids.
- Suitable handwashing, toileting, nappy-changing and waste facilities are available and maintained. Staff support children with personal care in a way that protects dignity, privacy and infection control.

Communication & Records:

- All staff are made aware of this policy and associated procedures. The policy is reviewed at least annually and sooner following significant guidance changes, an outbreak, a serious incident or identified improvement need.
- Records provide evidence of cleaning checks, infection control training, relevant incidents/outbreaks, actions taken and any required monitoring/audits.
- Care Inspectorate and Health Protection Team notifications are made promptly where required. Notifications and actions are recorded, including advice received and any changes made to practice or risk assessment.

Monitoring & Review

- Management monitors infection control through routine checks, observations, review of records, staff discussion and quality assurance activity, any identified gaps are addressed promptly, and learning is shared with staff.
- We have an annual policy review or sooner where there is a significant change in guidance, an outbreak, prolonged illness, incident, inspection finding or other identified need for improvement.

- Management keeps current links to Care Inspectorate, Public Health Scotland and local Health Protection Team advice and ensures relevant updates are communicated to staff and families.

Ventilation and environment:

- Ventilation is maintained appropriately by using fresh air and opening windows/doors where safe and practical, while maintaining children's comfort and security. Areas, fixtures, fittings and equipment are kept in good repair and capable of being cleaned effectively.

Soiled and contaminated clothing:

- Soiled or wet clothing is handled with appropriate hygiene precautions, placed in the designated sealed container/bag and returned to the child's family or laundered as appropriate. Contaminated clothing is kept separate from clean items.

Outbreak and enhanced cleaning:

- During an outbreak or significant contamination event, management follows Health Protection Team advice and may increase cleaning frequency, remove or isolate contaminated resources, review group activities and strengthen communication with families and staff.

Risk assessment and learning:

- Infection risks are considered through local risk assessment. Risk assessments are reviewed when circumstances change and following incidents, outbreaks or identified concerns. Actions and learning are incorporated into quality improvement planning where appropriate.

Food/infection interface:

- Food preparation and service are managed alongside this policy and the Food Safety Policy to prevent cross-contamination. Staff do not handle food when unwell where this could compromise food safety, and hand hygiene is completed before food handling.

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 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: - Public Health Scotland - Care Inspectorate
September 2026	Management	Full review against current Care Inspectorate Quality improvement framework, Public Health Scotland health protection guidance and current infection prevention and control expectations. Procedures strengthened for hand hygiene, cleaning, outbreaks, ventilation, risk assessment, training and quality assurance.