

**INFECTION CONTROL POLICY AND PROCEDURES**

(See COVID 19 policy for additional guidance)

At Stepping Stones Nursery we promote the good health of all children, staff and families attending through maintaining high hygiene standards and reducing the chances of infection being spread. All the children will be cared for in a clean and safe environment, guided by:

**Infection Prevention and Control in Childcare Settings (Health Protection Scotland, 2018)**

At all times we will keep up-to-date with guidance from the Scottish Government, Care Inspectorate, Environmental Health and any other relevant information/guidance.

**Risk Assessments**

Risk assessments are carried out continuously throughout the nursery following best practice guidance (see links to National Policy)

**Standard Infection Control Precautions (SCIPs)**

**1 - Hand Hygiene:**

Staff will ensure that current best practice guidance will be followed in regard to hand-washing (**Hand hygiene: Information to support improvement – Care Inspectorate, 2014)**. Handwash sinks are available in the playrooms, toilets and outdoors with children and adults encouraged to wash their hands regularly throughout the day, but in particular;

* before and after eating/handling food;
* after using the toilet;
* after blowing your nose/coughing/sneezing;
* when returning from outside play;
* after touching animals/pets and
* after contact with contaminated surfaces

**2 – Respiratory and cough hygiene**

Current best practice guidance should be followed regarding coughs and sneezes.

* Cover the nose and mouth with a disposable tissue when sneezing, coughing, wiping and blowing the nose.
* Dispose of all used tissues promptly into a waste bin.
* If you don’t have any tissues available, cough and sneeze into the crook of the elbow. Wash hands at the first opportunity.

**3- Personal Protective Equipment (PPE)**

Stepping stones will provide all appropriate PPE in line with current best practice guidance from Health Protection Scotland and Environmental Health. Disposable gloves and aprons are available in the following areas and all staff are trained in their proper use;

* Nappy changing
* Cleaning cupboard
* Playrooms
* Kitchen

**4 – Cleaning of the environment**

All staff understand their responsibilities in regards to the cleaning of areas and resources to minimise the spread of germs with general cleanliness checks undertaken continuously.

All rooms have a cleaning schedule with the appropriate cleaning materials needed for each area/task according to current environmental health guidelines.

Any broken fixtures/fittings that are unable to be cleaned are reported to management immediately and noted on corresponding risk assessment form.

**5 – Dealing with spillages of blood and bodily fluids**

All staff are trained in how to safely clean up spillages of blood and bodily fluids with the correct equipment and procedures provided in how to do so (**Infection Prevention and Control in Childcare Settings, 2018**). Spill kits and instructions can be found in the downstairs and upstairs cleaning cupboards.

**6 – Management of waste**

Waste created at the nursery will be disposed of in lidded, lined pedal bins away from the main play areas, (non-hazardous waste can be kept in open bins within the playrooms) and according to current environmental health guidelines. Feminine hygiene bins are provided in the staff toilets and these are emptied monthly by a dedicated contractor.

**7 – Linen/Laundry**

All items required to be laundered within the nursery are cleaned according to best practice guidance using the hottest temperature specified on the garments.

Any soiled clothing is placed directly into a red soluble bag and sealed to prevent further handling prior to the parent/guardian collecting. They are then informed that clothing is dirty and should be washed at the highest possible temperature for the fabric.

**8 - Food and kitchen hygiene**

Staff are all trained in Food Hygiene level 2 (management – Level 3) and are required to ensure that all reasonable steps are taken to ensure that any food stored, prepared and served is safe to eat.

Stepping Stones uses the **CookSafe Food Safety Assurance System (Food Standards Scotland, 2012)** to understand and implement a HACCP based system.

**Outbreaks of infection / Exclusion**

Staff must report immediately if a child has the following signs/symptoms:

* Appears unwell or complains of feeling ill
* Diarrhoea and / or vomiting
* Blood in their faeces
* An unexplained rash

Staff will then keep the child safe and away from other children and contact the parent/guardian to collect.

Staff will ask parents/carers to keep their children at home if they are ill and to inform Stepping Stones as to the nature of the illness. Parents/carers will also be reminded to ensure that 48 hours has lapsed after a child has had any sickness or diarrhoea in order to prevent further spread of infection.

If more than one child has these signs/symptoms then the guidelines contained in the following document shall be followed: **Infection Prevention and Control in Childcare Settings (2018).** An outbreak of 2 or more shall also be reported to the Care Inspectorate. Exclusion criteria for childcare settings are available within the above-mentioned document (appendix 3).

**Links to National Policy**

Infection prevention and control in childcare settings – Health Protection Scotland (2018)

<https://hub.careinspectorate.com/media/1538/infection-prevention-and-control-in-childcare-settings.pdf>

Nappy changing facilities for early learning and childcare services: information to support improvement – Care Inspectorate (2018)

<https://www.careinspectorate.com/images/documents/4404/Nappy%20changing%20guidance%20for%20early%20years%20and%20childcare%20services.pdf>

Management of hygiene waste produced as a result of personal care – SEPA (2013)

<https://blogs.glowscotland.org.uk/st/public/stirlingnurseryteachers/uploads/sites/5712/2018/12/sepa-and-care-inspectorate-hygiene-waste-guidance.pdf>

Hand hygiene: Information to support improvement – Care Inspectorate (2014)

<https://hub.careinspectorate.com/media/1523/hand-hygiene-information-to-support-improvement.pdf>

Cooksafe Food Safety Assurance System – Food Standards Agency (2012)

<https://www.foodstandards.gov.scot/downloads/CookSafe_Manual_-_Complete_copy_2.pdf>

**Further information can be accessed from the:**

Health Protection Team Contact – NHS Highland

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Telephone:01463 704886

Email: [**hpt.highland@nhs.net**](mailto:hpt.highland@nhs.net)

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| UNCRC Article | 3, 6, 24, 27 |
| Health and Social Care Standards | 1.4, 3.14, 4.11, 4.27, 5.4, 5.16, 5.18, 5.22 |

As a staff team we are committed to reviewing and updating our policies annually

This policy was last reviewed; 13/10/2022

Signed: Mo King (Manager)