

Handwashing and Hygiene

05 Nov 2020

Use the checklist below to ensure that your employer/workplace is on top of everything they need to be around hygiene:

- Handwashing facilities/sanitiser?station?
- Enhanced cleaning of all touch points?
- Enhanced cleaning at end of day, regular cleaning during day,?etc.?
- PPE:
 - Available?,
 - Properly stored?
 - Guidance on use available?
 - Appropriate disposal??
- Cleaning stations to enable safe waste?disposal?
- Controlled use of toilet facilities, including access and reducing safe system of flushing toilets with seats down to reduce aerosol spread of Covid-19 infection?
- Controlled use of canteen/rest areas??
- Staggered breaks??
- Review of catering facilities and food preparation and distribution?
- Review of first aid including update on training?
- Isolation area?identified??
- Temporary removal or restriction on use of shared equipment?
- Review of?COSHH?assessments for all cleaning chemicals and appropriate PPE?
- No hot desking?