

Health and Safety Alert No. 6

Prevention of Cross Infection

Following the reported incidences of sickness and diarrhoea on the MVB sites David Hulme and Neil Poole, our Occupational Health Advisor carried out a comprehensive inspection of the site and welfare facilities.

Findings

- Water bottles were found on the site where the employees had been drinking from while working. My concern regarding this practice is that they were opening the water bottles with dirty gloves which are putting contaminant directly over where they are drinking from.
- Majority of employees were using paper cups, but some were using mugs, it is important that all employees use their own mugs to prevent any cross contamination from any viruses.
- Dirty gloves and helmets were found on top of the tables which again was another way to contaminate eating area surfaces.
- There was no provision of any hand sanitizers for employees to use before they start eating their food etc.
- There is suspicion that employees are washing their hands in the kitchen area sink.
- The drying rooms appeared adequate and warm.
- The toilet facilities appear to be missing some bins as hand towels were left strewn all over the floor. Very unhygienic and increased risk dirty contamination from the floor.
- All the hand cleansers were empty, so there were no antibacterial cleansers for the employees to use to wash their hands with.

Recommendations

- Employees should label water bottles and keep them in the kitchen area. They should then have regular water breaks where they can go to the kitchen to drink the water. Gloves should be removed and hands cleaned before drinking. This will greatly reduce contamination.
- Disposable cups should be made available to all employees for hot drinks or each employee is allocated their own mug and provided antibacterial washing up liquid to clean them with to minimise cross contamination.
- Outer clothing, gloves and hats need to be removed in the drying room and employees need to either wash their hands before heading to the kitchen or make use of antibacterial hand sanitizers or wipes, which should be made available in the kitchen area.
- Bins need to be placed in the toilet areas or hand blowers need to be fixed to the walls to prevent or deal with contaminated towels effectively.
- All hand cleansing dispensers should be checked on a daily basis and be replaced as the need arises. Poor toilet hygiene should never happen as viruses can easily spread due to poor personal hygiene.

If any further information is required or any elaboration needs to be made regarding the above points, please do not hesitate to Neil Poole.