

SOP: Infection Prevention and Hand Hygiene Procedures

This SOP details **infection prevention and hand hygiene procedures**, including the importance of proper handwashing techniques, the use of hand sanitizers, appropriate use of personal protective equipment, protocols to minimize cross-contamination, environmental cleaning practices, staff training and compliance monitoring, and guidelines for maintaining a hygienic workplace. The goal is to reduce the risk of infections and ensure a safe and healthy environment for all individuals.

1. Purpose

To outline procedures to prevent infection transmission through effective hand hygiene, use of personal protective equipment (PPE), environmental cleaning, and staff training.

2. Scope

This SOP applies to all staff, visitors, and contractors within the facility.

3. Responsibilities

- **Staff:** Follow infection prevention protocols at all times.
- **Supervisors:** Ensure compliance and provide necessary supplies and training.
- **Management:** Monitor compliance and update SOP as required.

4. Hand Hygiene Procedures

1. Handwashing:

- Wet hands with clean water, apply soap, lather all surfaces for at least 20 seconds.
- Rinse under running water, dry with a disposable towel or air dryer.
- Wash hands before and after direct contact with individuals, after removing gloves, after using the restroom, before food preparation, and after contact with contaminated surfaces.

2. Hand Sanitizer Use:

- Use alcohol-based sanitizer containing at least 60% alcohol when soap and water are unavailable.
- Rub sanitizer on all hand surfaces until dry.

5. Personal Protective Equipment (PPE)

- Wear appropriate PPE (e.g., gloves, masks, gowns, eye protection) as per risk assessment.
- Change PPE between tasks and dispose of single-use items safely.

6. Minimizing Cross-Contamination

- Avoid touching face (eyes, nose, mouth) with unwashed hands or gloved hands.
- Disinfect frequently touched surfaces regularly.
- Use single-use or designated equipment where possible.

7. Environmental Cleaning

- Clean and disinfect high-touch surfaces (e.g., doorknobs, counters, equipment) at least daily or as necessary.
- Use EPA-approved disinfectants and follow manufacturer's instructions.

8. Staff Training and Compliance Monitoring

- Provide training on infection prevention, correct hand hygiene, PPE use, and environmental cleaning.
- Monitor compliance through spot checks, audits, or electronic systems.
- Document training and compliance assessments.

9. Maintaining a Hygienic Workplace

- Ensure sufficient stock of supplies (soap, sanitizer, towels, PPE).
- Encourage reporting and prompt management of breaches in infection control.
- Promote a culture of safety and hygiene throughout the facility.

10. Documentation and Review

Version	Date	Author	Summary of Changes
1.0	2024-06-10	Policy Team	Initial creation of SOP

Review Date: Annually or as regulatory guidance changes.