

Infection is the result of a harmful living agent entering the body and multiplying. Infections can be present with or without any visible signs or symptoms of disease. A person may be infectious before they become unwell (during the incubation period) and during their illness. With some infections people develop chronic disease and remain infectious.

Infection occurs when the infectious agent is passed from a source, for example an ill person or infected organic material such as food, to a person. Infectious agents can be transmitted by:

- direct contact such as skin to skin contact with body fluids
- indirect contact such as sharing contaminated personal items or touching contaminated surfaces
- airborne droplets from sneezing and coughing
- airborne spores, such as mould or fungi, or in contaminated dust particles
- ingestion of infected food or water
- vermin such as rodents and cockroaches

The risk of transmitting infection within residential services is controlled through the use of work practices referred to as standard and additional precautions.

Standard precautions are practices required for the basic level of infection prevention and control and assume all persons are potentially infectious. Standard precautions must be used at all times because a person can be infectious and have no visible signs of illness.

Additional precautions are work practices based on the transmission route and are required in addition to standard precautions to reduce the risk of transmitting specific infections.

Wild Rumpus Community Services follow infection prevention and control procedures by:

- using safe food handling procedures as described in *Food Safety Program Template for Class 2 Retail and Food Service Businesses*
- using appropriate equipment when dealing with body fluid and substance spills
- ensuring that cuts and abrasions are treated and covered with waterproof dressings
- reporting any issues to their supervisor or manager
- implementing hand washing procedures
- covering coughs and sneezes
- implementing additional precautions as required.
- Support staff should also access vaccinations to reduce infection risk.
- infection control procedures are implemented, monitored and reviewed

The following facilities and equipment are provided to implement infection prevention and control requirements:

- Hand washing facilities including liquid soap and paper towel. Liquid soap in a pump pack with single use packs which are disposed of once empty.
- Containers must not be re-used because they can harbour potentially infectious agents that multiply over time. Containers cannot be adequately cleaned before refilling.
- Personal protective equipment (PPE) including gloves, masks, shoe covers and aprons for use in cleaning and personal support.
- Separate cleaning cloths, mops and buckets for food preparation areas and bathrooms. It is preferable to have mop heads that can be removed and washed after use. Sponge mops must not be used as they cannot be adequately cleaned.
- Lidded foot pedal bins or sensor bins with plastic bag liners in kitchen, bathroom and laundry.
- Food preparation and storage equipment as required for safe food handling, see *Food Safety Program Template for Class 2 Retail and Food Service Businesses*
- Body fluid spill kit.
- Impervious coverings or kylie pads for furniture where there is a risk of incontinence.