






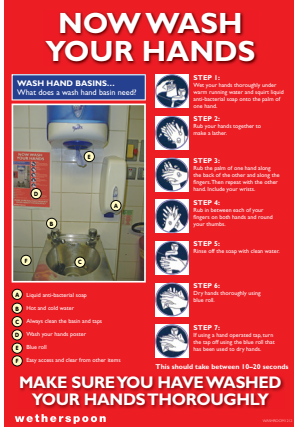



Cloth	Blue
PPE	N/A
Chemicals	• Sanitiser • Antibacterial soap
Reference	• Safety policies • COSHH manual • A4 Handwash poster • DMLB • SOP OF0027 - How to complete Legionella and hot water temperature checks
VideoSOP	To be used together with this written SOP. Tap here to play 

Step 1		<p>All handwash locations must have the following:</p> <ul style="list-style-type: none"> • Hot & cold running water (hot water should be +40°C to +45°C). Refer to SOP OF0027 - How to complete Legionella and hot water temperature checks. • Wall mounted soap dispenser containing antibacterial spray soap. • Wall mounted blue roll dispenser containing blue roll. • A4 'Now wash your hands' poster. • A basin plug.
Step 2		<ul style="list-style-type: none"> • Gloves must not be worn for general food preparation unless stipulated in relevant SOPs. • Gloves are not a substitute for effective handwashing. If gloves are used they must be changed as often as you would wash hands. Refer to step 3. • Gloves must also be changed if they become damaged or torn. • Hands must also be washed prior to putting gloves on and after taking them off.
Step 3		<p>Hands must be washed:</p> <ul style="list-style-type: none"> • Immediately upon arrival at the pub – on commencing your shift – after handling waste – after smoking, eating, blowing your nose, coughing or sneezing – after going to the toilet – after cleaning activities – before and after handling deliveries – after breaks – after touching face or hair – prior to cleaning the ice machine – prior to removing ice from the ice machine – at regular intervals throughout the day – prior to leaving the pub. • Employees must try to refrain from touching nose, eyes and mouth in order to reduce the risk of spreading infection.
Step 4		<ul style="list-style-type: none"> • Soap dispensers must be stocked with liquid antibacterial soap at all times. • The hand pull/push dispenser must be cleaned and sanitised daily, paying particular attention to the underneath.

Step 5		<ul style="list-style-type: none"> • Blue roll must be stocked up at all times and accessible via the pull feed. • Any broken dispensers must be replaced.
Step 6		<ul style="list-style-type: none"> • Using sanitiser and a blue cloth, clean and sanitise the basin and taps as a minimum every hour.
Step 7		<ul style="list-style-type: none"> • An A4 'Now wash your hands' poster must be displayed by the handwash basin. • The poster gives guidance on how to wash hands effectively. • Hand operated taps must be turned off using the blue roll to avoid recontaminating hands. • Dispose of blue roll in the general waste bin. • Using sanitiser and a blue cloth, wipe the poster to keep clean as required. • Replace the poster as required.
Step 8		<ul style="list-style-type: none"> • Keep access to the handwash basin clear at all times. • Never use a handwash basin for any other task including storage – it is for hand washing only. • If the hot water temperature is outside specification, place a maintenance call out via the property maintenance system. • Once the required standards are achieved, the duty manager must record this in the DMLB.