






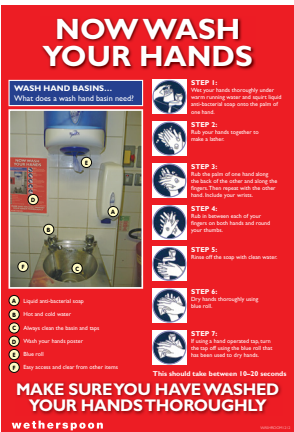



<b>Cloth</b>	Blue
<b>PPE</b>	N/A
<b>Chemicals</b>	• Sanitiser • Antibacterial soap
<b>Reference</b>	<ul style="list-style-type: none"> <li>• Safety policies</li> <li>• COSHH manual</li> <li>• DMLB</li> <li>• A4 Handwash poster</li> <li>• SOP OF0027 - How to complete Legionella and hot water temperature checks</li> </ul>
<b>VideoSOP</b>	To be used together with this written SOP. <a href="#">Tap here to play</a> 

<b>Step 1</b>		<p>All handwash locations must have the following:</p> <ul style="list-style-type: none"> <li>• Hot &amp; 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.</li> <li>• Wall mounted soap dispenser containing antibacterial spray soap.</li> <li>• Wall mounted blue roll dispenser containing blue roll.</li> <li>• A4 'Now wash your hands' poster.</li> <li>• A basin plug.</li> </ul>
<b>Step 2</b>		<ul style="list-style-type: none"> <li>• Gloves must not be worn for general food preparation unless stipulated in relevant SOPs.</li> <li>• 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.</li> <li>• Gloves must also be changed if they become damaged or torn.</li> <li>• Hands must also be washed prior to putting gloves on and after taking them off.</li> </ul>
<b>Step 3</b>		<p>Hands must be washed:</p> <ul style="list-style-type: none"> <li>• Immediately upon arrival at the pub - on commencing your shift - on entering the kitchen - after handling raw meat - after handling raw fish - after cracking raw eggs or handling cracked egg shells - in between handling raw and cooked foods - 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 - at regular intervals throughout the day - periodically when handling cash - prior to leaving the pub.</li> <li>• Employees must try to refrain from touching nose, eyes and mouth in order to reduce the risk of spreading infection.</li> </ul>
<b>Step 4</b>		<ul style="list-style-type: none"> <li>• Soap dispensers must be stocked with liquid antibacterial soap at all times.</li> <li>• The hand pull/push dispenser must be cleaned and sanitised daily, paying particular attention to the underneath.</li> </ul>

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