## **Infection Prevention in Facilities & Venues**



#### Did you know?

Facilities including office buildings, schools and shopping centres can be exposed to a range of pathogenic micro-organisms if appropriate infection prevention practices are not in place. These organisms can be transmitted through contact with contaminated objects such as high touch areas including door handles, railings, work stations and telephones.

#### How can you reduce the risk of infection in your facility?







**Infection Prevention Education & Training** 

### Areas to Display

## **Hand Hygiene Stations**



- Fridge and Kitchen Area
- · Individual Workstations
- Bathroom Entry / Exit Points
- · Common Areas (i.e. Meeting Rooms, Waiting Areas)

## **High Touch\* Work Areas**





**Door Handles** 



**Lift Buttons** 



**Hand Rails** 



Chairs



Edge of Table / Desk



**EFTPOS Machines** 



Fridge and Kitchen Area



**Counter / Reception Area** 



**Bathroom Entry / Exit Points** 



**Computers and Equipment** 



**Gym Equipment** 



Cabinets / Draws

#### **Facilities Include:**

- **Aged Care**
- **Airports**
- **Beauty & Hair Salons**
- **Gyms & Training Facilities**
- **Entertainment venues**
- Hospitality
- **Hotels & Resorts** 
  - Office Suites & Workplaces



Schools & Universities

**Shopping Centres and Food Courts** 









# **Daily Cleaning Checklist**



Building / Level:					Dat	e://	
1. Entry / Common Areas		2. Kitchen / Waiting Areas		3. Bathroom Surfaces		4. Office / Workspaces	
High Touch Areas	Tick	High Touch Areas	Tick	High Touch Areas	Tick	High Touch Areas	Tick
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