

# Health, hygiene & facilities checklist

This checklist will assist you to implement health and hygiene measures at your workplace and do a review of your facilities. Don't forget to also check our COVID-19 website for additional measures for your industry.

## Health & Hygiene practices

### Educate workers on good health and hygiene practices

- Do your workers know not to come to work when they are unwell, even if they feel fit to work?
- Look for signs of 'presenteeism'? Are managers and supervisors modelling the correct behaviours or is there a culture of 'soldiering on' that needs to be discussed as a team?
- Have you informed workers about the importance of hand washing?
- Have you trained workers on how to wash their hands (with soap and water for at least 20 seconds) and dry them correctly?
- Have you trained workers on how to correctly use alcohol-based hand sanitiser?

### Inform workers and others when they need to wash their hands. This includes:

- before and after eating
- after coughing or sneezing
- after going to the toilet
- after changing tasks
- after touching potentially contaminated surfaces

### Inform workers of the following good hygiene measures to limit the spread of the virus:

- cover coughs and sneezes with an elbow or a tissue

- avoid touching the face, eyes, nose and mouth
- dispose of tissues hygienically
- wash hands before and after smoking a cigarette
- clean and disinfect surfaces and shared equipment
- wash body, hair (including facial hair) and clothes thoroughly every day
- stay more than 1.5 metres away from others
- don't shake hands and avoid any other close physical contact where possible
- no spitting
- put cigarette butts in the bin
- Can you set up automatic alerts on computer systems to remind workers about washing hands and good hygiene measures?

### Put measures in place where reasonably practicable to minimise contact between people

- Can you put in a system to provide for cashless transactions?
  - Require workers to minimise contact with others where possible
- See also:  
Physical distancing checklist.

## Hand washing & sanitising stations

Are there an adequate number of hand washing and hand sanitising stations to sustain the increase in workers' practicing good hygiene? Consider:

- the number of workers on site
- any shift arrangements
- entry and exit points
- high traffic areas
- the need for workers to wash their hands before, during or after the completion of a work task
- the location of the workplace or work tasks. Will workers be located outside away from common facilities such as bathrooms?
- Are the hand washing and hand sanitising stations placed in convenient location to ensure workers and others can access them easily and frequently?
- Have you talked to your contract cleaner or responsible worker to discuss if someone can check soap dispensers and monitor rubbish bins more frequently?

## How to set up hand washing facilities

- Check the facilities are in good working order.
- Ensure facilities are adequately stocked with clean running water, soap or handwash and paper towels.
- Is water collecting anywhere it shouldn't?
- Is any paper towel dispenser working?
- Are automatic soap dispensers an option?
- Can you provide touch free bins?
- Put posters up to inform workers and others how to wash their hands correctly and when to wash their hands.

## How to set up sanitising stations

- Does the alcohol-based hand sanitiser have at least 60% ethanol or 70% isopropanol as the active ingredient as per the manufacturer's instructions?

Set up stations at

- entry and exit points to the workplace

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- entry and exit points to common areas
- in areas that have high touchpoints or high traffic flows  
For example:  
Around the photocopier, near lifts
- Put up posters at each station to inform workers and others how to sanitise their hands correctly and when.
- If children may enter the workplace, is hand sanitiser in a position to prevent accidental ingestion?

## Put measures in place that encourage good hygiene in the workplace

- Increase access to closed bins in workplace.
- Put up signs to request customers only touch objects they are going to buy.
- Communicate to workers that they are to report any flu-like symptoms to you, to stay away from the workplace and to seek advice from a health care professional.

## Implement or review existing hygiene standards for common areas to ensure they require workers to:

- Clean up after themselves
- Place rubbish in bins provided
- Avoid putting personal items such as phones on meal surfaces
- Have adequate detergent and disinfectant products

## Put processes in place to regularly monitor and review the implementation of hygiene measures to ensure they are being followed and remain effective.

- Put processes in place to make sure someone checks all hand washing and hand sanitising stations are adequately stocked.
- Put processes in place to enable workers to efficiently raise issues relating to worker hygiene and hand washing or hand sanitising stations.
- Develop infection control policies in consultation with your workers. These policies should outline measures in place to prevent the spread of infectious diseases at the workplace.



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