



12 Tips For Infection Control In A Commercial On-Premise Laundry

Contaminated laundry is one of the main ways harmful bacteria can spread leading to an outbreak of infections. Effective hygiene and infection control processes and practices are key, and here are 12 tips to help maximise infection control.



Personal Hygiene

1

Wear appropriate Personal Protective Equipment (PPE), such as masks, disposable aprons and gloves

Maintain strong hygiene precautions, such as providing handwashing facilities and alcohol gels and requiring stringent use

2

Personal Protective Equipment



Staff Training

3

It is essential to have clear written laundry procedures in place and that these are managed and followed

Turnover of staff in laundries can be a major issue, so employees should be thoroughly briefed and trained

4

Process & Procedure



Linen Storage

5

Movement of linens should be minimised prior to washing to avoid contaminants being spread into the air and onto nearby surfaces

Prior to washing, all linen and garments should be stored in a secured area

6

Handling Contaminated Linen



Separate Laundry Avoiding Cross Contamination

7

Using WRAS approved commercial laundry equipment which is fit for the purpose it is being used with thermal disinfection programmes

Good practice is required at every stage of the linens laundry journey, ensuring soiled linen is collected, stored and transported separately

8

Correct Equipment & Machines



Correct Programmes Are Used

9

If equipment is faulty or poorly maintained the effectiveness of the wash may be impacted along with equipment downtime

Users often do not select the correct temperature programs, using lower temperature non-thermal disinfection cycles

10

Equipment Maintenance & Servicing



Daily Clean Down

11

Perform regular validations to ensure the correct time-temperature relationships are being met to meet recognised disinfection standards

A structured daily wipe down of all surfaces such as door handles and control screens and buttons

12

Temperature Validation

