

Infection Prevention and Control Newsletter



Welcome to the **Spring** edition of the IPC Newsletter.

In this issue we introduce another team member, highlight World Hand Hygiene Day and focus on cleaning of equipment.

Behind the Scenes

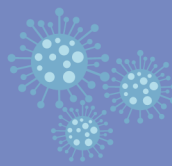
Dominique Chaput, Healthcare Scientist, Diagnostics

Hello! My name is Dominique Chaput. I am a Healthcare Scientist on the IPC Team and am based in the Scottish Microbiology Reference Labs in the New Lister Building, GRI. I am a microbial ecologist by training, having previously worked on water and biofilm microbiology in lots of different environments. I joined the Reference Labs four years ago, where I have been involved in running the pathogen whole genome sequencing service and the pan-bacterial 16S testing service.

My role bridges the microbiology labs and the IPCT. I provide scientific and analytical support to the ICDs and wider team when they are dealing with particularly complex challenges. I also carry out research projects into various IPC issues, particularly around the built environment, to help build the body of scientific evidence that underpins IPC practice in GGC and beyond.



The Darling Bugs of May



You may remember the popular TV programme “The Darling Buds of May”, but are you aware of the Darling Bugs of May?

Summer is a great time to enjoy a BBQ with family and friends. Warm weather and outdoor cooking can be the perfect opportunity for bacteria to grow. There is also the risks of spreading bacteria from raw meat to ready to eat food, along with the risk of undercooked meat. This all means that food poisoning can easily become an unwelcome guest at your barbecue. Food poisoning is more than just a passing ‘tummy bug’ and can be very serious. It can be caused by various bacteria including: *Campylobacter*, *Salmonella*, *Listeria* and *E.coli*.

Food poisoning can be avoided by following good food hygiene practices, such as washing your hands, cooking meat properly and avoiding cross-contamination.

So here’s what you need to do before, during and after your BBQ to protect you and your guests from food poisoning.

- washing hands thoroughly with soap and water before food preparation and after cooking and eating - this is particularly important if you’ve been handling raw meat
- keep food covered and chilled until you are ready to cook it
- keep utensils and serving dishes clean when preparing food - make sure you don’t mix utensils used for raw and cooked or ready to eat dishes
- never wash raw chicken or any other meat - washing raw meat risks splashing germs onto your hands, utensils and worktops



Cleaning of Equipment

Care equipment can quickly become contaminated with blood, bodily fluids, secretions, and infectious agents. This makes it easy to spread infections through shared care equipment during care delivery.

Healthcare equipment refers to any equipment used in the treatment, diagnosis and care of patients, including anything that comes into contact with them and their body fluids, which can be contaminated with microorganisms and increase the risk of cross-infection.

Most of the equipment we use can be routinely cleaned with detergent wipes or a mix of detergent and water, followed by drying.

However, if equipment is contaminated with blood and/or body fluids or the patient is in isolation whether in a single room or a designated area with Transmission Based Precautions, then cleaning should be undertaken with chlorine-based detergent. Currently in NHSGGC we use Titan Chlor Plus or Actichlor which should be prepared to the manufacturer's instructions allowing for the correct contact time on the equipment.

One commonly overlooked piece of equipment that often isn't cleaned between uses is the sharps trays. Both nursing and medical staff sometimes forget that these trays can easily get contaminated with blood, such as when inserting PVCs or bloodletting. Commodes should always be cleaned after each use, and staff must remember to clean all parts of the commode as the underside is frequently forgotten.

Infection Prevention & Control (IPC) is everyone's business, and all healthcare workers have an essential role to play.

**World Hand Hygiene Day
5 May 2025**

**"It might be gloves, it's always hand hygiene
Warming up for World Hand Hygiene Day (5 May 2025)"**

Regardless of whether gloves are worn or not, hand hygiene at the right times and in the right way is still one of the most important measures to protect those receiving care as well as health and care workers. Excessive glove use contributes significantly to the volume of health care waste. Appropriate glove use and hand hygiene can help minimise this waste. Using gloves when not indicated wastes resources and does not necessarily reduce transmission of germs.

You can view short video clips demonstrating Hand Hygiene technique by accessing the QR codes below.



*Look out this month for our hand hygiene quiz.
All completed entries have a chance to win a prize.*

Patient Information Leaflets (PILs)

The Infection Prevention & Control Team (IPCT) have developed narrated videos for the 6 most frequently used Patient Information Leaflets (PILs). A poster has been developed and will be shared with the in-patient wards by your local IPCT for display in your area. These posters have QR codes that can be scanned by patients, their relatives or staff as an alternative to the paper copy of the PILs. When providing a PIL to a patient, staff can use either the patient's own mobile device or on the ward iPad to scan the QR code.

The 6 PILs that are now available as narrated videos are -

Information about Peripheral Venous Catheter (PVC)



RSV Respiratory Syncytial Virus (Parent Guidelines)



CPE Screening Information for Patients



Staphylococcus Aureus Bacteraemia (SAB)



Group A Streptococcus (GAS)



COVID-19 Fact Sheet



Thomas Cunningham, Senior HCSW
has joined the South Adult IPC Team



Visit our web page to access all IPC resources.

www.nhsggc.scot/hospitals-services/services-a-to-z/infection-prevention-and-control