

Blackpool Skills Academy – Hygiene and Infection Control Policy

1. Policy Statement

Blackpool Skills Academy is committed to maintaining high standards of hygiene and infection control to protect the health, safety, and wellbeing of all learners, staff, and visitors. We recognise that effective hygiene practices are essential to reducing the spread of infection and minimising disruption to learning.

This policy outlines the responsibilities, procedures, and preventative measures in place to ensure a clean and hygienic environment across all areas of the Academy, including classrooms, vocational workshops, kitchen areas, and shared facilities.

2. Aims

This policy aims to:

- Promote a culture of good hygiene practice across the school community.
- Prevent and minimise the spread of infection, including respiratory, gastrointestinal, and skin-related illnesses.
- Ensure compliance with public health guidance and statutory responsibilities.
- Provide clear procedures for managing infectious outbreaks.

3. Scope

This policy applies to:

- All learners enrolled at Blackpool Skills Academy
- All teaching, support, cleaning, catering, and administrative staff
- Contractors and visitors to the school premises
- Any activities involving food preparation, personal care, or close contact

4. Hygiene Practices

Hand Hygiene

- Staff and students must wash hands:
 - On arrival at school
 - Before and after eating
 - After using the toilet
 - After coughing, sneezing, or using a tissue
 - After handling shared equipment or materials

- Hand sanitiser is available at key entry points and throughout the site.
- Handwashing signage is displayed in toilets, classrooms, and food areas.

Respiratory Hygiene

- The “Catch it, Bin it, Kill it” approach is promoted across school.
- Tissues and covered waste bins are available in all rooms.
- Students are encouraged to cough or sneeze into their elbow if no tissue is available.

Personal Hygiene

- Learners are supported in developing appropriate personal hygiene habits through PSHE and tutor sessions.
- Staff model good hygiene practices at all times.
- Personal care (if required) is provided in line with individual care plans and dignity policies.

5. Cleaning Procedures

- A cleaning schedule is maintained and reviewed regularly to ensure all areas, especially high-touch surfaces, are cleaned thoroughly and frequently.
- Cleaning products meet COSHH regulations and are stored securely.
- Specialist cleaning procedures are followed after suspected or confirmed cases of infectious illness (e.g. norovirus, COVID-19, flu).
- Shared equipment and vocational tools are sanitised after use, particularly in practical areas such as kitchens and workshops.

6. Infection Control Measures

Illness Reporting

- Staff and students must not attend school if they are unwell with symptoms of a contagious illness (e.g. diarrhoea, vomiting, fever, flu-like symptoms, rashes).
- Absences related to illness must be reported promptly to the school office or relevant line manager.
- In cases of diarrhoea or vomiting, students/staff must remain off site for **48 hours after symptoms have ceased**.

Isolation and Exclusion

- Where a student becomes unwell during the school day, they will be moved to a designated isolation area and monitored until collected.
- Staff will use appropriate PPE when supporting unwell individuals.

- Parents/carers will be informed immediately and advised to seek medical advice if needed.

Outbreak Management

- The school will follow public health guidance in the event of a suspected outbreak.
- Local health protection teams may be contacted for advice on managing communicable illnesses.
- Deep cleaning and temporary adjustments to timetables or grouping may be implemented if necessary.

7. PPE and Protective Measures

- PPE is used when required for first aid, personal care, or managing suspected infections.
- All PPE is disposed of safely in accordance with infection control protocols.
- Risk assessments are conducted for higher-risk activities or learners with complex health needs.

8. Training and Awareness

- All staff receive training on hygiene, infection control, and safe cleaning practices.
- Cleaning and catering staff receive enhanced training appropriate to their roles.
- Hygiene is promoted across the curriculum, including PSHE and life skills education.
- Posters, digital displays, and regular reminders reinforce good hygiene behaviours.

9. Monitoring and Compliance

- Hygiene and cleaning routines are monitored by the Site Manager and SLT.
- The policy is reviewed following significant incidents, changes to guidance, or health and safety audits.
- Concerns about hygiene or infection risks are reported to SLT or the Health & Safety Lead immediately.

10. Links to Other Policies

This policy should be read in conjunction with:

- Health and Safety Policy
- First Aid and Medication Policy

- Safeguarding and Child Protection Policy
- COVID-19 and Emergency Response Protocols
- COSHH Register and Risk Assessments

11. Review

This policy is reviewed **annually**, or in response to updated public health advice or changes in legislation.

Policy Date: September 2025

Next Review Date: September 2026

Approved by: Senior Leadership Team