

Towards Implementing Enhanced Sanitation Programme for Facilities Post Covid-19

TRAINING PROGRAM FOR SANITATION WORKERS

The Sanitation Workers' role in Environmental Hygiene and preventing the spread of some illnesses.

Overview:

This course will introduce the participants to the basic information on disease transmission and their role in preventing the spread of harmful germs in the work place. To ensure regulatory compliance, safe food handling and improve environmental hygiene within the workplace.

Proposed Workshop Course:

1. Infectious Diseases and correct use of Personal Protective Equipment
 - a. Basic overview of some common infectious diseases
 - b. Factors contributing to the spread of diseases
 - c. The Sanitation workers roles of janitors in preventing the spread some infectious disease
2. Cleaning and Sanitisation
 - a. Definitions – cleaning, sanitisation, disinfection
 - b. The different levels of cleaning
 - c. Factors affecting the cleaning process
 - d. Types of cleaning agents
 - e. How to select the best cleaning agent for the job
 - f. Basic steps in cleaning
 - g. Storage of cleaning chemicals and tools
3. Basic Food Handling
 - a. Definitions – germs, microorganisms, food borne illness
 - b. The main causes of food borne illness
 - c. Five Keys to food safety
4. Personal Maintenance and Safety.
 - a. Definitions – Personal hygiene
 - b. Steps to take before getting to work
 - c. Use of Personal Protective gears
 - d. Correct hand washing procedure

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Module 1: Infectious Diseases

Duration : 1 Hour

Purpose: This workshop will provide information some relevant infectious diseases with emphasis on the janitors can break the transmission cycle. Participants should therefore be able to state how their work help to prevent the transmission of diseases.

Benefit:

By the end of this workshop, participants should be able to:

- a. Name some common infectious diseases and the mode of transmission
- b. Identify actions that will help reduce transmissions.

Methodology:

The methodology includes Power Point Presentations, use of props, demonstrations and role-playing.

Competency:

To do a cleaning job effectively.

Module 2: Cleaning and Sanitization

Duration: 3 Hours

Purpose: This workshop will equip participants with the skill needed to select the right cleaning agent for the job to be done. Participants will also be exposed to the various factors that will affect the cleaning process. The participants will be taught how to safely use and handling various cleaning chemicals and tools. Knowing how to appropriately select, use and store cleaning chemicals can reduce dirt and germs load in the work place and prevent poisoning. The janitorial staff play critical roles in ensuring a clean and aesthetically pleasing environment.

Benefit:

By the end of this workshop, participants should be able to:

- c. State the difference between cleaning and sanitisation
- d. Identify factors that can affect the effectiveness of cleaning
- e. Demonstrate the steps to be taken in disinfecting a surface.
- f. Name the best cleaning agent for a given job.
- g. State the importance of reading chemical labels.

Methodology:

The methodology includes Power Point Presentations, use of props, demonstrations and role-playing.

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Competency:

To do a cleaning job effectively.

Module 3: Basic Food Handling

Duration: 2.5 hours

Purpose: This workshop will equip participants with the skill needed to help reduce the risk or preventing the spread of Food borne illness. Janitorial staff are sometime required to assist in food preparation and service. Equipping the staff with knowledge in food safety will reduce the risk of cross contamination and by extension increase the offering of safe foods.

Benefit:

By the end of this workshop, participants should be able to:

- a. Identify at least three signs\symptoms of food borne illness
- b. Identify high risk foods
- c. State the five keys to food safety.

Methodology:

The methodology includes Power Point Presentations, use of props, demonstrations and role-playing.

Competency:

Safe food handling behaviour

Module 4: Personal Maintenance and Safety

Duration: 3 hour

Purpose: This workshop will equip participants with the knowledge and skill required to assist in controlling infection within the work place. During their daily routine sanitation workers are exposed to germs from various settings. As the worker move from cleaning one area to the next; they may pick-up and transfer germs. This course will provide the janitors with the knowledge to protect themselves and others from infectious agents.

Benefit:

By the end of this workshop, participants should be able to:

- a. Demonstrate correct handwashing procedures
- b. State their responsibility for infection control
- c. Identify conditions when PPE should be use

Methodology:

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The methodology includes Power Point Presentations, demonstrations and role-playing.

Competency:

Basic knowledge in infection control