











Best practice is to always:
 Use disposable cleaning cloths and dispose of after use
 Use a general purpose neutral detergent and warm water for cleaning before disinfecting
 Use 1,000 ppm chlorine-based disinfectant solution, after cleaning, or as per manufacturer's instructions
 Ensure pans are replaced when scratched, stained or the handle is rusted

Follow your local 'Safe disposal of waste Policy' for appropriate waste stream to be used and the 'Safe management of blood and body fluid spillages Policy' if there is contamination with blood or blood stained body fluids

 <p>1. Wash hands thoroughly with liquid soap, warm running water, dry with paper towels and dispose of.</p>	 <p>2. Put on disposable apron. Wear eye protection if there is a risk of splashing to the eyes.</p>
 <p>3. Put on disposable gloves.</p>	 <p>4. Starting from the top, clean the back rest and arms (remember to clean under the arms).</p>
 <p>5. Remove the lid and clean the lid of the commode, topside first then underside.</p>	 <p>6. Remove the seat, if the design allows,, and clean the top then underside.</p>
 <p>7. Clean the seat frame, legs, and then foot pedals and wheels if there are any. Dispose of cloth. Then repeat steps 4-7 using the appropriate disinfectant solution. Dispose of cloth.</p>	 <p>8. Remove gloves (these should be removed before your apron) and dispose of. Clean hands.</p>
 <p>9. Remove apron and dispose of.</p>	 <p>10. Wash hands thoroughly with liquid soap and warm running water, rinse and dry thoroughly with paper towels.</p>