

Sound Nursery Laundry Procedure

Usual items laundered: Dish towels, cloths, aprons, dressing up clothes.

Early years practitioners, students and temporary staff must comply with the following procedure to maintain the Health and Safety for the children in their care, themselves and their colleagues.

If a washing machine is located in a kitchen, kitchenette/food preparation area, the washing machine must be for laundering non-soiled materials only. Soiled (faecally or vomit contaminated) clothing should never enter an area where food is prepared.

- Dirty and especially soiled (faecally or vomit contaminated) linen and clothing can be sources of cross-infection. Children's clothing which is dirty or soiled will be put into an appropriate bag and sent home for parents/guardians to wash. Do not rinse soiled clothing by hand including reusable nappies. Put it directly into a named, plastic bag/container and seal to prevent further handling, prior to the child's parent or guardian collecting. Tell the parent or guardian that the clothing is dirty and should be washed at the highest possible temperature for the fabric.
- ***The washing machine should not be loaded, emptied or in use whilst preparing food or serving food.***
- Staff should adhere to distance by time requirements:
 - Wipe all surfaces before food preparation and wash hands thoroughly
 - Prepare and serve food
 - Wash hands thoroughly
 - Wipe all surfaces after food preparation and serving and wash hands thoroughly
 - Once all food preparation is completed for the day, and all surfaces are wiped, the washing machine can be used
- It would be recommended practice, where practicable to use the washing machine once the children have left the setting.
- Wash all linen at the hottest temperatures specified on the fabric.
- If any water/cleaning fluids are spilt clear up immediately, use a wet floor sign if required.
- Fresh, clean linen should be stored in a dry area separate from any used linen.

Storage of Laundry Equipment and Detergents

- A secure room/cupboard should be available to store cleaning and disinfecting chemicals and equipment with enough storage and shelving to enable safe, hygienic storage of equipment.

Storage of Dirty Laundry

- Laundry must be stored in a laundry bag in covered container away from clean laundry.
- Laundry should be transferred to the kitchen in the container and never during food preparation.
- A covered laundry container will be stored in a 'dirty' area until carried through to the kitchen once all food preparation is finished for the day.
- The laundry bag should be lifted out of the covered container and transferred straight into the washing machine, in the bag.

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