

A woman with short brown hair, wearing a white t-shirt, is washing her hands in a white sink. Her hands are covered in white soap suds. A chrome faucet is visible above her hands. The background is a blurred indoor setting with warm lighting.

Sarina Russo
Institute

**INFECTION CONTROL
TRAINING COURSE**

HLTINFCOV001

**COMPLY WITH INFECTION PREVENTION
AND CONTROL POLICIES AND PROCEDURES**

www.sri.edu.au

CRICOS Provider Code: 00607B | RTO: 0427



INFECTION CONTROL TRAINING COURSE

HLTINFCOV001

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AND CONTROL POLICIES AND PROCEDURES**

This unit is for up-skilling individuals who require the skills to decrease the risk and transmission of infection whilst carrying out their daily duties. This course provides the skill sets to support relevant workers to respond to the infection risks posed by the COVID-19 pandemic: Retail, Food Handling, and Transport and Logistics.

The trained workers will help to inspire confidence in their customers while also helping to minimise the risk of spreading the COVID-19 virus as Australia re-opens businesses, rebuilds the workforce and positions for robust and rapid economic recovery.

WHAT YOU WILL LEARN

- Hand hygiene and care of hands
- Use of personal protective equipment
- Handling of waste
- Enforcing clean and contaminated zones
- Limitation of contamination
- Surface cleaning for infection control
- Identify infection hazards and assess risks
- Best practice virus and bacterial infection and control
- Where to find reliable and trustworthy information

Fees

\$350

Duration

25 hours

Delivery Mode

Online plus access to a workplace where the practical component can be signed off.

ASSESSMENT CONDITIONS FROM THE UNIT OF COMPETENCE – HLTINFCOV001

Skills must have been demonstrated in the workplace with the addition of simulations and scenarios where the full range of contexts and situations have not been provided in the workplace or may occur only rarely.

WHAT DOES THE UNIT TRAIN PEOPLE FOR?

ELEMENTS <i>Elements describe the essential outcomes</i>	PERFORMANCE CRITERIA <i>Performance criteria describe the performance needed to demonstrate achievement of the element</i>
1. Follow standard and additional precautions for infection prevention and control	<ul style="list-style-type: none"> 1.1 Follow hand hygiene practices in accordance with organisations policies and procedures 1.2 Implement hand care procedures and cover cuts and abrasions 1.3 Follow organisation procedures for choice and use of personal protection equipment 1.4 Follow procedures for respiratory hygiene and cough etiquette 1.5 Follow procedures for environmental cleaning 1.6 Follow procedures for handling, transporting and processing of linen in a manner that controls the spread of infection 1.7 Follow procedures for disposal of contaminated waste 1.8 Follow procedures for handling and cleaning client equipment that prevents skin and mucous membrane exposures, contamination of clothing, and transfer of pathogens 1.9 Identify and respond to situations where additional precautions may be required to prevent transmission of infection
2. Identify infection hazards and assess risks	<ul style="list-style-type: none"> 2.1 Identify infection hazards associated with own role and work environment 2.2 2.2 Identify own areas of responsibility in relation to infection prevention and control 2.2 Assess risk by determining the likelihood and severity of harm from identified hazards. 2.4 Document and report activities and tasks that put self, clients, visitors and/or other workers at risk 2.5 Identify appropriate control measures to minimise risk in accordance with organisations procedures
3. Follow procedures for managing risks associated with specific hazards	<ul style="list-style-type: none"> 3.1 Follow protocols for care after exposure to blood or other body fluids as required 3.2 Place appropriate signs when and where appropriate 3.3 Remove spills in accordance with the policies and procedures of the organisation 3.4 Minimise contamination of materials, equipment and instruments by aerosols and splatter 3.5 Identify, separate and maintain clean and contaminated zones 3.6 Confine records, materials and medicaments to a well-designated clean zone 3.7 Confine contaminated instruments and equipment to a well-designated contaminated zone

INFECTION CONTROL SPECIALISED INDUSTRY SKILLS

Upon successful completion, students will receive a statement of attainment in one of the following Skill Sets:

HLTSS00064 Infection control Skill Set

Suitable for those working in aged or disability care, health, community services or other areas with direct client care (Skills Set contains the original unit HLTINF001 Comply with infection prevention and control policies and procedures)

HLTSS00065 Infection control Skill Set (Retail)

Suitable for people working in retail, supermarkets, entertainment (without food), salons, gyms and markets.

HLTSS00066 Infection control Skill Set (Food Handling)

Suitable for people working in food outlets, aged & disability care, education, performance venues and food delivery.

HLTSS00067 Infection control Skill Set (Transport and Logistics)

Suitable for all sizes of businesses, e.g. offices, depots, customer sites, warehouses, distribution centres, courier services and service centres.

How to apply?

This is nationally accredited training. To apply, you will need:



a unique student
identifier (USI)

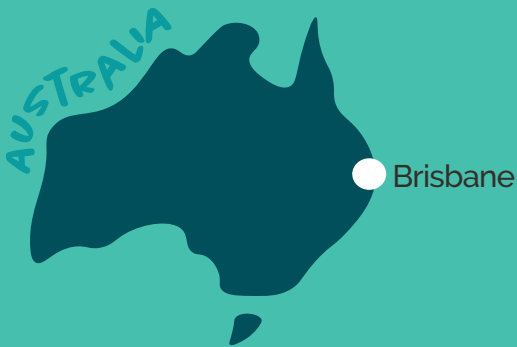


to send us a copy of
your photo id



access to a workplace
in your nominated
industry to complete the
practical assessments.

Apply online at www.sri.edu.au



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