

## COVID-19 RESIDENTIAL SERVICES Agency / Contingent Hospitality Staff Orientation Checklist

## **INSTRUCTIONS:**

- To be reviewed with all agency/contingent staff members at the beginning of their first shift.
- File the original in Agency Orientation Folder.
- File copy of WHS General Evacuation Instruction Form in Fire Cabinet.

Name:	Agency/Service	Date:	
Mobile Number:	Signature:		
Vaccination Status Confirmed: Yes	/ No (Please circle)		
Blue Care Staff Member Name:			
Signature:			

ITEM	KEY INFORMATION REVIEWED	Provided By	Staff Member
Emergency & Security Procedures	<ul> <li>Provide location of key contact numbers</li> <li>Provide details regarding building security process</li> <li>Location of lockers as applicable</li> </ul>		
General Evacuation	Complete Fire Walk using the WHS General Evacuation Instruction Form		
WHS Requirements	<ul> <li>Location of Hazard Forms</li> <li>Process for reporting incidents</li> </ul>		
Infection Control	<ul> <li>Location of PPE</li> <li>Ensure Handwashing Competency current</li> <li>Compete Donning &amp; Doffing training</li> </ul>		
Key Resources	<ul> <li>Location of Hospitality Guidelines</li> <li>Location of Duties Lists</li> <li>Location of Blue Care's and individual service resources</li> </ul>		
Supplies	<ul> <li>Provide process for accessing consumables and equipment</li> <li>If stock is low and supplies need to be ordered, restock and advise supervisor as applicable.</li> </ul>		
Use of Phones/ Pagers/ Buzzers	<ul> <li>Provide details of process for use of telephone system</li> <li>Location of contact numbers as applicable</li> <li>Orientate to facility buzzers and pagers as applicable</li> </ul>		
Spill Management	<ul> <li>Orientate to chemical cupboard, advise of pulse mop and chemicals to be used for spills</li> <li>Location of Spill kits</li> <li>Provide details regarding Chemalert process.</li> </ul>		



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Laundry Management	<ul> <li>Laundry Process for resident personals</li> <li>Linen change days as per schedule &amp; par levels for linen usage</li> <li>Orientate to linen cupboard/trolley</li> <li>Dealing with infectious Laundry – bags to use and how to process</li> </ul>	
Food Service	<ul> <li>Advise of infection control food delivery process</li> <li>Ensure kitchen is advised of any infectious returned meal trays if applicable</li> <li>Communication regarding resident's diet and food/fluid consistency, IDDSI chart and how this information can be accessed.</li> </ul>	
Housekeeping	<ul> <li>Use correct product for process – no linen to be used for bodily fluid spills</li> <li>Using correct infection control chemical and appropriate cloths</li> </ul>	
Breaks	<ul> <li>Provide details regarding meal breaks</li> <li>Orientate to staff room and toilets</li> <li>Provide details regarding Blue Care Smoking Policy</li> </ul>	
Reporting Requirements	<ul> <li>Report any observations to supervisor immediately</li> <li>Report any resident concerns to supervisor including incidents, complaints or hazards immediately.</li> <li>Mandatory Reporting Requirements.</li> </ul>	
Information & Documents to be provided	<ul> <li>Provide a copy of the 'Factsheet for Residential Staff'</li> <li>Provide a copy of the Benestar User guide</li> <li>Provide the Guide to Mandatory Reporting in Residential Aged Care Services</li> </ul> Available to be printed from: <a href="https://www.ucqcovid19.com.au/blue-care">https://www.ucqcovid19.com.au/blue-care</a>	