

Accessible Toilets

Code: ANCMF-AU-HF-AT-01 • Facility: Healthcare Facility • Frequency: daily

Scope of Work

- Thorough cleaning and sanitising of all surfaces, including toilets, sinks, and taps.
- Disinfection of high-touch areas such as door handles, light switches, and grab rails.
- Emptying and sanitising rubbish bins.
- Replenishing toilet paper, soap, and hand sanitiser dispensers.
- Spot cleaning of walls and partitions.
- Floor cleaning, including sweeping and mopping with appropriate disinfectant.
- Inspection and cleaning of ventilation grilles.

Method

1. Prepare the cleaning trolley with colour-coded cleaning cloths and appropriate disinfectants.
2. Wear personal protective equipment (PPE) as per Australian health and safety guidelines.
3. Begin by emptying rubbish bins and replacing liners.
4. Clean and disinfect all surfaces, starting from high to low areas to prevent recontamination.
5. Use separate cloths for toilets and sinks to prevent cross-contamination.
6. Replenish consumables such as toilet paper, soap, and hand sanitiser.
7. Conduct a final inspection to ensure all areas meet quality standards.

Equipment

- Colour-coded cleaning cloths and mops
- Disinfectants compliant with Australian infection control standards
- Cleaning trolley
- Personal protective equipment (PPE)
- Rubbish bin liners
- Floor mop and bucket

Quality Criteria

Performance Level	Criteria
Excellent	All surfaces are visibly clean and free from stains, marks, and odours. High-touch areas are disinfected with no residue. Consumables are fully stocked. No visible dust or debris on floors or ventilation grilles.
Good	Surfaces are mostly clean with minor marks. High-touch areas are disinfected with minimal residue. Consumables are mostly stocked. Minimal dust or debris on floors or ventilation grilles.
Pass	Surfaces are generally clean but may have some visible marks. High-touch areas are disinfected but may have some residue. Consumables are available but not fully stocked. Some dust or debris on floors or ventilation grilles.
Fail	Surfaces are visibly dirty or stained. High-touch areas are not properly disinfected. Consumables are not stocked. Visible dust or debris on floors or ventilation grilles.