

## **SUBJECT: INFECTION CONTROL**

### **LESSON OBJECTIVES:**

- Understand state laws and rules
- List the types and classifications of bacteria
- List types of disinfection and how they are used
- Define hepatitis and HIV and explain how they are transmitted
- Describe how to safely sanitize and disinfect various salon tools and surfaces
- Explain the differences between sanitation, disinfection, and sterilization
- Discuss Universal Precautions and your responsibilities as a salon professional.

Inspirational thought for the day: “A non-doer is very often a critic... that is, someone who sits back and watches doers and then waxes philosophically about how the doers are doing. It’s easy to be a critic, but being a doer requires effort, risk, and change.” – Dr. Wayne W. Dyer

### **I) REGULATION**

#### **A) OSHA**

#### **B) MSDS**

- 1) Product content
- 2) Associated hazard
- 3) Combustion levels
- 4) Storage requirements

#### **C) EPA**

- 1) Product label must contain EPA registration number
- 2) Label lists organisms the product has been test for.
- 3) Label gives directions for use
- 4) Label lists safety precautions
- 5) Label lists active ingredients

#### **D) State regulatory agencies**

- 1) Laws
- 2) Rules

### **II) PRINCIPLES OF INFECTION**

#### **A) Bacteria**

#### **B) Types**

- 1) Nonpathogenic
- 2) Pathogenic

#### **C) Classifications of pathogenic bacteria**

- 1) Cocci
  - (a) Staphylococci
  - (b) Streptococci
  - (c) Diplococci

#### **2) Bacilli**

#### **3) Spirilla**

#### **D) Movement of bacteria**

- 1) Cocci
- 2) Bacilli and spirilla

#### **E) Growth and reproduction**

- 1) Active
- 2) Inactive and spore-forming

#### **F) Bacterial infections**

- 1) Staphylococci

- 2) Local infection
- 3) General infection
- 4) Contagious or Communicable

G) Viruses

- 1) Live by penetrating cells
- 2) Resistant to antibiotics
- 3) Prevented by vaccination

H) Bloodborne Pathogens

- 1) Hepatitis
- 2) Hepatitis A
- 3) Hepatitis B (HBV)
- 4) Hepatitis C (HCV)

I) HIV/AIDS

- 1) Passed through blood and body fluids through:
  - (a) Unprotected sexual contact
  - (b) Sharing of needles with infected drug users
  - (c) Accidents with needles in health care facilities
  - (d) Cuts and sores
- 2) Methods that DO NOT transmit the disease:
  - (a) Hand holding
  - (b) Hugging
  - (c) Kissing
  - (d) Sharing food or household items
- 3) Can be infected for 11 years without symptoms

J) Parasites

- 1) Vegetable parasites or fungi
- 2) Animal parasites

K) How pathogens enter the body

- 1) Break in the skin
- 2) Mouth
- 3) Nose
- 4) Eyes or ears
- 5) Unprotected sex

L) How body fights infection

- 1) Through unbroken skin
- 2) Body secretions such as perspiration and digestive juices
- 3) White blood cells
- 4) Antitoxins

M) Immunity

- 1) Natural immunity
- 2) Acquired immunity
- 3) Human disease carrier

III) PRINCIPLES OF PREVENTION

A) Contamination

- 1) Contaminate
- 2) Contaminant

B) Decontamination

- 1) Sanitation
- 2) Methods of cleaning:
  - (a) Scrubbing with a brush
  - (b) Using an ultrasonic unit
  - (c) Using a solvent

- C) Disinfection
  - 1) Follow directions
- D) Sterilization
  - 1) Steam autoclave
  - 2) Dry heat
- E) Choosing a disinfectant
  - 1) Correct efficacy
  - 2) Hospital-level disinfectant
- F) Proper use of disinfectants
  - 1) Use on precleaned, nonporous surfaces
  - 2) Dilute according to directions
  - 3) Spray on contact time per directions
  - 4) Spray can't be used if complete immersion is called for
  - 5) Use only as directed
- G) EPA-registered disinfectant in pedicure spa

#### IV) TYPES OF DISINFECTANTS

- A) Quats
  - 1) Nontoxic, odorless, fast-acting
  - 2) Most disinfect in 10 minutes
  - 3) Long-term exposure may damage fine steel
  - 4) Complete immersion
  - 5) Effective surface
- B) Phenolics
  - 1) A caustic poison
  - 2) Can damage rubber and plastic
  - 3) Avoid skin contact
- C) Alcohol
  - 1) Methyl alcohol
  - 2) Ethyl alcohol
  - 3) Isopropyl alcohol
- D) Bleach
- E) Fumigants
  - 1) Must be kept in airtight container
  - 2) Vapors are poisonous
  - 3) Incorrect use violates federal law
  - 4) Can aggravate lung problems
- F) Disinfectant safety
  - 1) Wear gloves and safety glasses
  - 2) Add disinfectant to water
  - 3) Use tongs, gloves, or draining basket
  - 4) Keep away from children
  - 5) Don't pour quats, phenols, etc. over hands
  - 6) Carefully weigh and measure products
  - 7) Never place in unmarked container
  - 8) Always follow manufacturer's directions
  - 9) Avoid overexposure
- G) Disinfect or dispose
  - 1) Multi-use
  - 2) Single-use
  - 3) Porous

#### V) DISINFRECTION PROCEDURES

- A) Implements

- 1) Pre-clean
  - 2) Rinse thoroughly, pat dry.
  - 3) Completely immerse
  - 4) Remove implements with tongs, basket, or gloves
  - 5) Rinse thoroughly, air-dry
  - 6) Store disinfected implements
- B) Linens, capes
- 1) Launder and bleach according to label directions
- C) Work surfaces
- D) Individual client packs
- E) Whirlpool foot spas
- F) Detergents and soaps
- G) Additives, powders, tablets
- H) Dispensary
- 1) Keep clean and orderly
  - 2) Maintain MSDS on all chemicals
- I) Handling disposables
- J) Washing hands
- 1) Wet hands with warm water
  - 2) Use liquid soap and scrub hands together for 20 seconds
  - 3) Rinse well with warm water
  - 4) Dry with disposable paper towel or air blower
- K) Waterless hand sanitizers
- L) Universal precautions
- M) Blood spill disinfection
- 1) Stop service and clean injured area
  - 2) Apply gloves
  - 3) Apply antiseptic and/or liquid or spray styptic
  - 4) Bandage cut
  - 5) Clean workstation as needed
  - 6) Discard contaminated objects
  - 7) Disinfect all tools contaminated with blood or body fluids
  - 8) Remove gloves, wash hands

## VI) THE PROFESSIONAL SALON IMAGE

- A) Salon guidelines
- 1) Keep floors clean
  - 2) Keep trash contained
  - 3) Control dust, hair, and other debris
  - 4) Clean fans, ventilation systems, and humidifiers at least weekly
  - 5) Keep all work areas well lit
  - 6) Keep rest rooms clean
  - 7) Supply rest rooms
  - 8) No cooking or sleeping
  - 9) Store food separate from products
  - 10) Prohibit eating, drinking, smoking
  - 11) Empty waste receptacles
  - 12) Mark containers
  - 13) Place tools properly
  - 14) Disinfect tools
  - 15) Properly store tools
  - 16) Don't touch face, mouth
  - 17) Clean work surfaces

18) Use clean lines on clients

19) Use exhaust systems

**B) PROFESSIONAL RESPONSIBILITY**

1) Protect client's safety

2) Never take shortcuts in sanitation or disinfection