

# KEEP YOUR OFFICE SPACE HYGIENIC

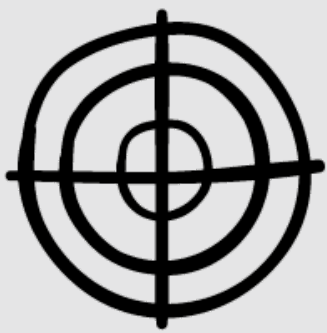
Read the original article here



1

## WASH YOUR HANDS

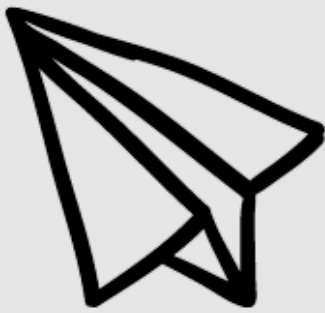
Even though you wash your hands on a regular basis there is no guarantee that your colleagues are doing the same. Wash your hands properly and regularly. **See how...**



2

## SANITISE HOT SPOTS

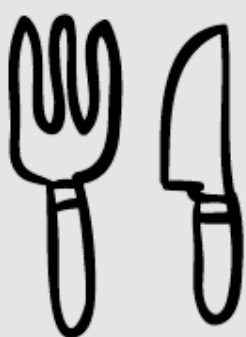
Sanitise office hot spots regularly. These hot spots include door handles, the office printer, shared equipment, your desk and the kitchen kettle. It is important to educate your daily cleaners on how to clean and sanitise these surfaces.



3

## IMPROVE AIR QUALITY

Poor air quality leads to fatigue and increases your risk of picking up airborne germs. Both of these risks can cause illness and negatively influence productivity. Remember to open windows and add office plants where possible to improve air quality.



4

## KEEP YOUR KITCHEN CLEAN

In the office kitchen, you need to practice good hygiene to limit cross contamination. Best practice includes surface sanitising, the separation of raw and cooked foods, hand washing and food storage.



5

## SERVICE YOUR WATER COOLERS

In the article **“Did you know: your office's water cooler could be making you ill?”** we explored how hygienic your water cooler is, and to pay special attention to your supplier's cleaning regime. It's important that the unit, tap and reservoir are cleaned and sanitised regularly.

**Initial**  
The Experts in Hygiene