Job reference number: ANC 167



JOB DESCRIPTION

Job Title: Facilities Assistant – Catering/Domestic/Portering/Linen

Reports to (post title):

Evaluated Banding: Band 2

Role Purpose:

To maintain a high quality patient and customer focused service within the Facilities areas delivering a high standard of cleanliness, infection prevention, provision of safe, nutritious food in line with food hygiene legislation, to be aware of associated health and safety issues and to participate in planned mandatory and professional training

To provide assistance within Facilities Services across Catering, Domestic Cleaning and Portering/Linen services as and when required

Your primary base will be as per discussion at interview, however multi-site work between sites maybe required.

Role Context:

To provide support to Facilities Services in the delivery of a continuously improving high quality service to patients, staff and visitors

To have an awareness of food safety and allergens and to be able to advise patients, staff and visitors in food service outlets

The postholder will contribute to ensuring that work is completed within time limits and service standards are met.

The postholder should work closely with other staff to ensure a safe and pleasant environment is provided for patients, staff and visitors.

Trust Values

All colleagues are expected to demonstrate at interview and throughout employment that they act in line with Nottinghamshire Healthcare NHS Foundation Trust Values:

Trust Honesty Respect Compassion Teamwork

Key Accountabilities	Performance Measures		
To ensure high quality and service standards are maintained in accordance with Facilities Services and Trust procedures	l		
To follow task schedules, method statements and procedures in area of work such as catering, portering, linen and housekeeping in order to maintain services throughout the site.	audits, visual checks		



Ensuring the correct and economical use of materials and cleaning chemicals in line with relevant policies i.e. COSHH.

Training records, visual checks

Completion of relevant paperwork within Facilities

Documentation checks, visual checks

To adhere to Trust Infection Prevention Control to follow the national colour coding system to prevent cross infection.

Training records, visual checks

To operate electrical/mechanical machinery and equipment safely after training and to bring any defects and needs for repair to the attention of the appropriate manager.

Training records, visual checks

Ensure all equipment is cleaned after use and stored securely. Ensure all cleaning products are stored securely.

Visual checks

Accepting, checking and correct storage of deliveries.

Documentation and stock checks, visual checks

Safe removal and storage of waste adhering to waste regulations and Trust policies and procedures

Documentation checks, cleanliness audits, visual checks

To always act in a dignified and responsible manner with patients, visitors and colleagues, using an appropriate language and communication skill which acknowledges cultural differences Performance reviews

Compliance with all Trust policies, procedures and practices and to be responsible for keeping up to date with any changes to these

Training records, performance review, monthly performance reports.

To have an annual appraisal to identify any necessary personal development required to meet the objectives of the Team, and to further develop your own skills and role.

Training records, performance review, monthly performance reports

To report all accidents/incidents including near miss situations that have potential to cause significant injury to their line manager as soon as possible.

Training records, performance review

To maintain a safe and secure working environment following local security procedures of the site e.g. wearing alarms, responsibility of own keys.

Training records, visual checks

Maintaining professional boundaries

Training records, visual checks

To undertake mandatory training and any necessary skills and competency training as appropriate to the post as directed by your Supervisor including initial

Training records, performance review, monthly performance reports



induction

Domestic Responsibilities:

To carry out cleaning tasks, both specific and generic to prescribed work schedules for designated areas in line with Trust policies and procedures.

To clean and disinfect areas after bodily fluid spillages as per Infection Control Policy

Routine flushing of outlets and recording of data (site specific)

Assisting in the cleaning, hanging and removal of curtains (site specific)

Catering Responsibilities:

Assists in providing a high quality, safe and nutritious food service and an awareness of allergens in line with Food Safety Legislation

Work within the HACCP Food Safety Management System completing of relevant paperwork within Facilities

Ensure compliance with the Catering Quality and Auditing standards and any other policies brought to your attention.

All equipment, utensils, working surfaces and areas to be kept clean and tidy, using correct cleaning methods, equipment and chemicals.

Accounting and handling of cash as per procedures laid down in the Trust financial instructions and departments operational procedure document (site specific)

Assist in the food preparation, delivery and service of patient food including hospitality requests as required by the site

Carrying out security checks including counting cutlery (site specific)

Portering Responsibilities:

The transportation, delivery and collection of hospital personnel, equipment, furniture, stationery, provisions, pharmacy, oxygen and other items.

The safe movement of linen to wards and departments within the same guidelines

Cleaning audits, visual checks, performance review, monthly performance reports

Cleaning audits, visual checks, performance review, monthly performance reports

Documentation checks

Cleaning audits, visual checks, performance review, monthly performance reports

Documentation, visual checks, performance review, monthly performance reports, customer feedback

Documentation, visual checks, performance review, monthly performance reports

Documentation, visual checks, performance review, monthly performance reports

Documentation, visual checks, performance review, monthly performance reports

Documentation, visual checks

Customer feedback

Documentation checks, visual checks

Documentation checks, visual checks

Training records, visual checks,



The safe movement, collection and storage of roll cages and tote boxes.

Training records, visual checks

documentation checks

Assist in the sorting issue and delivery of stores and rotating of stock, keeping store areas clean and tidy and recording of issues made.

Documentation checks, visual checks

Collection, sorting, franking, delivery and posting of all internal mail or Royal Mail generated by the Trust (site specific)

Documentation checks, visual checks

Cleaning and simple weekly maintenance of NHS Facilities Vehicles and completion of checklists (site specific)

Cleanliness audits, visual checks

Locking/unlocking of buildings (site specific)

Customer feedback

The movement of patients to and from the mortuary (site specific)

Documentation checks, visual checks

Cleaning of external areas in extreme circumstances

Documentation checks

This job description is a summary of the key tasks and the post holder may be required to undertake other appropriate duties or responsibilities required by the line manager and commensurate with the post

Dimensions

Number of staff supervised: Not applicable. Other dimensions: adhere to time schedules.

Safeguarding

All employees are responsible for taking all reasonable measures to ensure that the risks of harm to children and vulnerable adults are minimised. They should take all appropriate actions to address concerns, working to agreed local policies and procedures including the guidance on Safeguarding, in partnership with other relevant agencies. This includes accessing appropriate training, advice, and support.

Disclosure and Barring Services

Where this post relates to the types of work, activity, employment, or profession as set out in The Exceptions Order made under the Rehabilitation of Offender Act 1974; the post will be subject to a DBS Disclosure check at the point of recruitment and thereafter, as the Trust determines appropriate. The level of the check will be determined by the type of activities undertaken and the level of contact the post holder will have with children and/or adults in receipt of health services.

Infection Control



All employees of Nottinghamshire Healthcare NHS Foundation Trust have an individual responsibility to have knowledge of and employ the basic principles of infection prevention and control practice. All employees must comply with infection prevention and control mandatory training requirements specific to their role.

Equality and Diversity

All staff should be able to demonstrate an understanding of and commitment to Equality, Diversity and Inclusion as identified within the Trust's Equality and Diversity Policy and associated Equality, Diversity and Human Rights legislation.

Sustainability and Net Zero – Supporting Our Green Plan

The Trust places great importance on reducing its carbon footprint and maximising the positive social, economic, and environmental outcomes of Trust actions and activities on its patients and the planet. It is the responsibility of all staff to support the delivery of the Trust's Green Plan and contribute to achieving Net Zero Carbon. This will include using energy and water efficiently, reducing the consumption of materials, reducing waste, and increasing recycling, printing less, reporting faults or heating/cooling concerns promptly and minimising travel.

Data Quality Statement

All staff of Nottinghamshire Healthcare NHS Foundation Trust have a responsibility for data quality, improved data quality leads to better decision-making across the Trust. The more high-quality data, the more confidence the organisation has in decisions. Good data decreases risk and can result in consistent improvements in results. Employees within data roles have a responsibility for inputting high quality data (accurate, valid, timely, complete) and for ensuring that high quality data is maintained.

Communication

Provide and receive routine information orally, in writing and electronically to inform work colleagues, patients and carers to support their needs.

Knowledge, Training and Experience

Level 2 Food Safety Certificate or to work towards within the 12 months of employment (site specific) Understanding of a small number or routine work procedures developed through on the job training / experience.

Cleaning manual and associated training

Infection prevention awareness.

Mortuary training (site specific)

Oxygen cylinder training (site specific)

Organise daily work plan

Reliable and flexible

Clean and tidy in appearance

Valid driving licence – (site specific)

Able to understand and follow routine work procedures including legal requirements

Basic numeracy and literacy skills

Trust mandatory training



Analytical and Judgement Skills

Able to report swiftly to Supervisor of potential risks to services that may jeopardise the standard of service.

To support new Facilities staff in cleaning standards and service delivery.

Planning and Organisational Skills

Assist in the ordering of materials and supplies on specified days and on an ad hoc basis to ensure supplies are available.

Report defective equipment to Supervisor to ensure continuity of service.

Physical Skills

A degree of physical works forms part of daily practices e.g. moving / carrying items of equipment and stores.

To move light furniture, equipment and supplies items to enable effective cleaning

The post holder will be required to place food in hot trolleys and also to manoeuvre hot trolleys

Responsibility for Patient/Client Care

Responsible for providing a safe, clean environment.

Carrying out actions put in place after cleanliness / food safety audits.

To assist in the serving of the food at ward level (site specific).

Responsibility for Policy/Service Development

Work as part of a Facilities Services Team, reporting any problems to the Supervisor.

Responsibility for Financial and Physical Resources

Assist in maintaining stock control in work area.

Assist in use and security of catering stock, equipment, disposables, cash and cleaning materials and equipment.

Responsibility for HR

Support new starters and working colleagues.

Responsibility for Information Resources

May be requested to provide verbal feedback regarding new catering/cleaning equipment and materials on trial.



Responsibility for Research and Development

May be requested to participate in trials of new cleaning equipment and materials for the Facilities Service

Freedom to Act

Regular supervision from Supervisor.

Workload is shared with colleagues of a similar level.

Regular instructions are given to post holder.

Physical Effort

Frequent requirement for exert moderate physical effort in several short periods e.g. lifting of buckets of water and use of cleaning/Catering/Portering equipment.

Standing for long periods, handling catering equipment, movement of stock and trolleys etc.

Mental Effort

Concentration required when completing work documentation and cash handling.

Working within challenging environments.

Emotional Effort

Occasional exposure to distressing or emotional circumstances.

Occasional subjection to verbal and physical aggression.

Working Conditions

Cleaning of sanitary areas can be unpleasant.

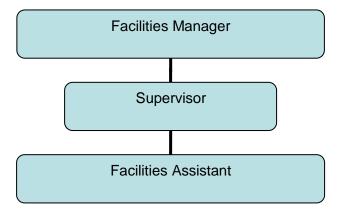
Occasional exposure to bodily fluids and odours.

Occasional exposure to unpleasant working environment due to clients/patients.

Variation in temperatures or noise.



Organisation Chart



Our promise to you

We will ensure that you are supported and lead in line with our Trust Values: Trust, Honesty, Respect, Compassion & Teamwork



Nottinghamshire Healthcare NHS Foundation Trust actively works to fulfil the seven elements of the NHS People Promise.

We will adhere to the promise and support all our colleagues, assuring that we are continuously striving to listen to colleagues, adapting accordingly and striving always to be the best place to work.



Signatures

After reviewing the questionnaire please sign to confirm agreement

Post holder: Date:

Line Manager: Date:

Next level Manager : Date:



EMPLOYEE SPECIFICATION FOR THE POST OF FACILITIES ASSISTANT

All staff should be able to demonstrate an understanding of and commitment to Equality, Diversity and Inclusion as identified within the Trust's Equality and Diversity Policy and associated Equality, Diversity and Human Rights legislation

Attribute	Essential	Weight	Desirable	Weight	How Identified
Values	All colleagues are expected to demonstrate at interview that they act in line with Nottinghamshire Healthcare NHS Foundation Trust Values: Trust Honesty Respect Compassion Teamwork	2			I
	All staff should be able to demonstrate an understanding of and commitment to Equality, Diversity and Inclusion as identified within the Trust's Equality and Diversity Policy and associated Equality, Diversity and Human Rights legislation				
Dispositional attributes	A good understanding of customer service i.e caring, kind, able to hold a conversation with others Friendly, courteous disposition Frequent requirement for standing for long periods	2	Performance focused with the ability to operate within agreed performance standards	2	AF,I
Qualifications - Academic / Craft / Professional	An understanding of cleanliness and good hygiene practices	2	Recognised catering ,cleaning or support services qualification	2	AF,I

Training	Ability to undertake all mandatory training as required by the individual site Ability to undertake any necessary skills and competency training required by the post	2			AF,I
Experience	Able to carry out instructions and duties as detailed in the job description	2	Experience or working within a catering, cleaning or portering environment Experience of working within healthcare environment which may include: a catering, cleaning or portering function. Experience of working within a food safety management system (HACCP)	2	AF,I
Knowledge	Understanding of commitment to the Equality and Diversity principles Basic knowledge of Health and Safety	2	An ability to demonstrate an understanding and commitment to Trust values Knowledge and awareness of special diets and allergens Basic understanding of Infection Control Understanding of the responsibility relating to H&S at work and COSHH Knowledge of Manual Handling Knowledge of NHS policy & procedures Basic knowledge of Food Safety		AF,I

Skills	Good communication skills Basic numeracy and literacy skills Ability to use own initiative to manage the requirements of the job Flexible in managing own time and work duties Ability to work alone and as part of a team	2	A	AF,I
Contractual Requirements	Shift flexibility may be required from time to time, including weekend and Bank Holidays Requirement to attend mandatory and job specific training Comply to Personal Appearance Standards and Personal Protective Equipment (Staff Uniform)	2	A	AF,I

PLEASE NOTE THAT ALL CRITERIA WILL BE SUBJECT TO REASONABLE ADJUSTMENTS WHERE THE APPLICANT HAS DECLARED A DISABILITY AS DESCRIBED IN THE EQUALITY ACT

