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# Adults' Health and Care

## Provider newsletter

**20 December 2024**

### **Thank you, and best wishes for a fabulous festive season**

As we reach the end of another year, I wanted to thank you all on behalf of myself and all of my colleagues within Hampshire County Council for your commitment and ongoing resilience over the past 12 months. It is thanks to all of you that the most vulnerable people across Hampshire continue to receive care – including during the festive season. I'd like to say an extra thank you to those of you that are working or on call over Christmas and New Year. Thank you for keeping residents in Hampshire safe and well. I hope you all have a healthy, safe and happy Christmas.

Jess

Jess Hutchinson, Director of Adults' Health and Care

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### **Hampshire County Council's Local Account**

The Local Account is Hampshire County Council's annual update providing information about our successes, improvements, challenges and areas where developments are underway across Adult Social Care in Hampshire.

The purpose of the Local Account, is to keep you, our providers, informed every year about what we're doing to improve the lives of adults who need care and support in Hampshire.

Watch this [video](#) of Jess Hutchinson, Director of Adults' Health and Care, introducing the Local Account.

### **Why is the Local Account important?**

You may be aware that the Care Quality Commission (CQC) is now responsible for assessing local authority adult social care, this is like a health check-up for the

services provided to adults who need extra help, such as the elderly or those with disabilities.

As part of the CQC assessment inspectors will speak to service users, carers and those we commission services from and work with on a regular basis, to help inform their assessment.

The Local Account provides examples of how we're delivering services and the areas the CQC will look at – as a partner you will find the local account a useful source of information.

We would love to hear from you about subjects you would like included in next year's Local Account.

If you have any thoughts or feedback on this year's local account that you'd like to share with us email [connectsupport@hants.gov.uk](mailto:connectsupport@hants.gov.uk).

[READ MORE ABOUT THE LOCAL ACCOUNT](#)

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## **Seasonal Influenza and COVID-19 Autumn/Winter Vaccination programmes**

Flu and COVID-19 infections spread more easily in winter when we spend more time together indoors, and both viruses can cause serious illness. As a frontline care professional, you're more likely to be exposed to these viruses. See the [full list of eligible cohorts](#) who should receive both winter vaccinations.

To receive free influenza and COVID-19 vaccinations health and social care staff may be required to provide some evidence of eligibility, such as an ID badge, a recent pay slip or letter from an employer. See the [letter template](#) that can be edited and used to support staff to provide evidence of eligibility.

If you are vaccinated and catch flu or COVID-19 this winter, you are likely to have milder symptoms and recover faster, reducing your risk of being hospitalised. We urge you to come forward for both your flu and COVID-19 vaccines as soon as possible to protect yourself, vulnerable service users, and reduce pressure on the NHS during winter.

### **COVID vaccination**

For frontline social care workers and staff working in care homes for older adults, your employer will be able to point you in the direction of the most convenient COVID-19 vaccination offer. You can [book online](#) now.

[Read more information about the vaccine](#)

### **Flu vaccination**

The seasonal flu vaccine will be offered to all frontline social care staff without an employer-led occupational health scheme through their GP, community pharmacy or by [booking online](#).

### **Managing staff with symptoms of respiratory infection**

The Infection, Prevention and Control [guidance](#) for respiratory infection and COVID-19 testing has not changed.

Staff who have [symptoms of respiratory infection](#) and who have a high temperature or do not feel well enough to go to work are advised to stay away from work and try to avoid contact with other people.

They should not return to work until they no longer have a high temperature (if they had one) or until they no longer feel unwell.

Managers should undertake a risk assessment before staff return to work in line with normal return to work processes. The staff member should also follow the [guidance for people with symptoms of a respiratory infection including COVID-19](#).

Staff members should only take a COVID-19 test if they have respiratory symptoms and are eligible for COVID-19 treatments, or if advised by a Health Protection Team.

If a staff member tests positive for COVID-19, they should stay away from work for a minimum of 5 days from onset of symptoms, or the day they took their test if they do not have symptoms and follow the [guidance for people who have a positive COVID-19 test result](#).

After 5 days, they can return to work once they feel well, and do not have a high temperature. If they are still displaying respiratory symptoms when they are due to return to work, they should speak to their line manager who should undertake a risk assessment, which may in exceptional circumstances require medical advice.

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### **Increased norovirus risk in care homes in England, winter 2024/2025**

Norovirus, also known as the 'Winter Vomiting Bug', is the most common stomach bug in the UK. It is typically self-limiting but can lead to severe illness in vulnerable groups, such as older adults, and those who are immunocompromised. There is also a risk of dehydration especially among older residents in care homes.

[Read the letter](#) from the UK Health and Security Agency (UKHSA) which gives information about preventing the spread of norovirus and infection prevention and control (IPC) measures. There is also a [poster](#), which you can display in your care home.

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## New cooking campaign warns ‘turn off the heat before you eat’!

Hampshire and Isle of Wight Fire and Rescue Service (HIWFRS) is reminding members of the community to ‘turn off the heat before they eat’ with their [Recipe for Success COOK campaign](#).

50% of all accidental fires in the home across Hampshire and the Isle of Wight over the last few years started in the kitchen. When life gets busy it’s easy for everyone to get distracted, so HIWFRS wants to remind the community how important it is to ‘keep looking while cooking’.

Lone pensioners were involved in over a third of these cooking-related fires, so the Fire Service is currently trialling a targeted campaign aimed at over 65s in the Southsea area whilst also hoping to raise public awareness of kitchen fire safety. You can help by sharing the top tips from the [Recipe for Success COOK campaign](#).

**CLEAR** – Keep tea towels, cloths and electrical leads away from the oven and hob.

**OVEN** – Switch off the oven and hob when you’ve finished cooking and remove pans from the heat.

**OIL** – A build-up of cooking oil/grease can increase the risk of cooking fires so clean regularly.

**KEEP** – Keep looking when cooking.

Don’t forget we offer free home fire safety visits for over 65s and other vulnerable members of our community. You can [make a referral](#) - make sure to seek the permission of the person you are referring.



## **New legislation- Workplace recycling in effect from March 2025**

From 31 March 2025 (or 31 March 2027 for micro-firms), all workplaces (businesses and non-domestic premises, including care homes) in England have a legal duty to present the following wastes separated in accordance with the arrangements with their waste collector:

- dry recyclable materials - plastic, metal, glass, paper and card (more information on separating recyclable material is in the 'Separating recyclable waste' section)
- food waste
- black bin waste (residual waste)

Workplaces that generate garden waste have a legal duty to manage it in accordance with the waste hierarchy and arrange for it to be recycled or composted if it delivers the best environmental outcome.

Workplaces can decide on the size of containers and frequency of collections based on the volume of waste they produce. You do not need to provide bins for your customers, however, if you provide bins, you will need to separate dry recyclable waste, food waste and black bin waste.

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