CONTROLLING PERSON-TO-PERSON TRANSMISSION OF VIRUSES IN SCHOOLS AND DAYCARES

INSTITUTE CONTROL MEASURES WHEN A VIRAL GASTROENTERITIS OUTBREAK IS SUSPECTED (DO NOT WAIT FOR DIAGNOSTIC CONFIRMATION)

Rapidly implementing control measures at the first sign of a gastroenteritis outbreak can prevent additional cases.

Reporting – when an outbreak is suspected
- Notify the Carson City Health and Human Services Epidemiology Department at 775-887-2190
- Record cases on a log. Include names (staff or student), date and time of symptom onset, symptoms and classroom number (see sample log).

Infection Control
- Thoroughly clean fecal and vomiting accidents promptly – follow recommendations on next page
- Ill students should be placed in a “sick” room away from other students until a parent is able to pick them up. Ill employees should be sent home.
- Increase the frequency of bathroom and toilet cleaning (at least daily), especially faucets, door handles, toilet handles and light switches.

Personnel & Students
- Exclude all ill students and employees with vomiting and/or diarrhea for 72 hours after symptoms stop.
- Maintain the same staff to assigned classrooms, if possible. Limit staff and students from moving between contaminated and uncontaminated areas.
- Exclude parents and non-essential staff from contaminated areas, if possible.
- Request parents do not bring symptomatic family members into the facility.
- Cancel or postpone group activities (i.e. outings, field trips, parties etc.) until restrictions are lifted by the Carson City Health and Human Services Epidemiology Department.

**Hand washing is the single most important procedure for preventing the spread of infection!**

Frequent hand washing with soap and water for at least 20 seconds* of vigorous rubbing, thorough rinsing under a stream of clean water, and drying with disposable towels is recommended.

* It takes 20 seconds to sing Twinkle, Twinkle Little Star *
**CLEANING UP VOMIT, FECES AND OTHER UNPLEASANT TASKS**

*Have a trained “hit squad” with the right chemicals and equipment at all times. Only trained staff should clean and disinfect affected areas.*

Always **clean** with detergent and hot water **prior to** disinfecting:

**Disinfect** with 1000 ppm chlorine solution

**OR**

use an effective virucide.²

**CHLORINE SOLUTION DIRECTIONS**

Prepare 1000 ppm chlorine solution by mixing ½ cup liquid chlorine (bleach) with 1 gallon of water. Make solutions fresh daily, label with date & contents, and store out of reach of children. For questions regarding appropriate usage of chlorinated solutions and effective disinfectants, please call CCHHS Environmental Health Services at **775-887-2190**.

**GENERAL PRINCIPLES OF CLEANING & DISINFECTING**

**Clean Soiled areas**

- Isolate the areas where a vomiting or diarrhea incident has occurred (25 feet surrounding the location of the incident).
- Wear disposable gloves, and masks.¹
- When heavily contaminated, absorb and remove as much of the vomit/feces as possible with paper towels or disposable cloths.
- Clean soiled areas with detergent and hot water prior to disinfecting.
- Dispose of paper towels/cloths in plastic waste bags.

**Disinfect soiled areas**

- Use freshly made 1000 ppm chlorine solution or an effective virucide.² See manufacturer’s instructions for appropriate use.
- Dispose of gloves, mask and cloths in plastic waste bags. Put plastic bags in the regular trash.
- Wash hands thoroughly using soap and water and dry them just as thoroughly with disposable paper towels.
RECOMMENDED ITEMS TO CLEAN AND DISINFECT IN AN OUTBREAK SITUATION

Areas that need to be cleaned and disinfected: All classrooms, multi-purpose room, restrooms, gyms, locker rooms, clinic area, hall lockers, drinking fountains, vending machines, libraries, etc.

Classrooms: Clean and disinfect all areas of the classroom. All desks, chairs, cubbies, white/black boards, TVs / VCR, sinks, storage cabinets, etc.

Hard surfaces, horizontal surfaces, furniture, and soft furnishings: Clean and disinfect within 25 feet surrounding the location of the incident. Clean and disinfect doors, door handles, light switches, toilet handles, sinks, faucets, phones, chairs and tables. If unable to use liquid disinfectants, steam clean with a temperature of 170°F minimum.

Carpets: Use paper towels to soak up excess liquids. Be sure to dispose of towels in a plastic waste bag; clean using a disposable cloth, then disinfect. Carpet should be steam-cleaned with a temperature of 170°F minimum after disinfection. Dry with fan (unit sits over spot-does not blow across). Do not use dry or wet vacuum.

Walls: Clean and disinfect from floor up to 6 feet.

Non-disposable mop heads: Launder in hot water with bleach. Mop head should be used in one area. Mop head should be used in one area only.

Toys and playground equipment: Clean and disinfect all toys, activity tables, books, cubbies, playground equipment, plastic tubs and storage bins.

Front office area: Clean and disinfect front office counter, parent sign-in area, and all door handles multiple times throughout the day.

Food preparation and food storage areas: Destroy any exposed food, food that may have been contaminated, and food that was handled by an infected person. Clean and disinfect all food contact surfaces, refrigerator doors and handles, microwave oven (inside and out), counters, and all cooking equipment and utensils.

Buses: Clean and disinfect inside of all transport buses on a daily basis.