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Control Recommendations for Suspected Viral Gastroenteritis Illness Daycare/Preschool Checklist

Limit Transmission When Initial Cases of Viral Gastroenteritis are Suspected	
Recommendations	
	Any ill students or staff with symptoms of vomiting and/or diarrhea should <u>immediately notify the site director</u> .
	The director or designee should report <u>names and contact information</u> of possible new cases to Public Health.
	Any ill staff, attendees, visitors, or volunteers should <u>stay home for 48 hours</u> after they no longer have symptoms.
	The facility should initiate control measures when an outbreak of viral gastroenteritis is suspected. Do not wait for testing confirmation.
	Report the outbreak to Communicable Disease Control. Update CDCU on newly identified cases daily. Facility and CDCU should agree at onset of outbreak what method will be used to communicate outbreak status DAILY. If email correspondence is to be used, the daily reporting criteria must be included in the email. Daily reporting criteria: (1) Report number of NEW cases in residents and/or staff within past 24 hours; (2) Submit daily, cumulative line list of cases to CDCU via email or fax; (3) Examples of other issues or concerns that may be reported to CDCU: Infection control, isolation issues, resident or staff compliance with outbreak guidelines; Use the line list to track cases and share information with CDCU. Report to CDCU by email or telephone by 12 pm daily.
Cleaning & Disinfection Recommendations for Staff/Custodians	
	<u>Children's hands</u> should be washed at least upon arrival, before and after eating, and after toileting.
	Clean and disinfect fresh vomit and fecal spillages promptly. Use a freshly prepared sodium hypochlorite solution (household bleach, ½ cup per gallon of water, OR 2 TBSP bleach per quart of water) to disinfect surfaces contaminated with vomit or feces. Areas should be first cleaned of any overt vomit or feces, then disinfected by allowing the surface to remain wet for 10 minutes. Do not dry the area with a towel. If unable to use bleach, contact Communicable Disease Control Unit (415) 554-2830.
	Increase the frequency of routine <u>classroom, bathroom, and toilet cleaning</u> to at least twice daily while cases are occurring. Use a freshly prepared diluted bleach solution of ¼ cup bleach per gallon of water, OR 1 TBSP bleach per quart of water. Particular attention should be given to objects that are frequently handled, such as faucet and door handles, toilet and bath rails and toys. Consider the use of respiratory protection for staff who are cleaning in areas where aerosols may be present following vomiting, or generated by cleaning activity.
	Provide <u>soap, paper towels, and covered trash cans</u> .
	Sanitize <u>countertops, tabletops, door and cabinet handles</u> twice daily and whenever soiled.
	Sanitize <u>food service areas</u> before and after each use.
	Mop <u>uncarpeted floors</u> with disinfectant at least twice daily, more often if soiled.
	Clean <u>carpets and soft furnishings</u> with hot water and detergent, or steam-clean per usual procedure and whenever soiled with body fluids, Dry vacuuming is not recommended. Wash small rugs at least twice per week, more often if freshly soiled.
	Wash and sanitize <u>eating utensils</u> after each use.

	Wash and sanitize <u>washable toys</u> that are not contaminated with body fluids at least weekly (daily if possible). During the outbreak, remove <u>non-washable toys and objects mouthed by children</u> from use.
	Send <u>sleeping bags or blankets</u> home to be washed at end of week and when soiled. Wipe down <u>cots</u> weekly and when soiled.
Toilet Areas	
	Wash and sanitize <u>diapering areas</u> after each use.
	Wash and sanitize <u>handwashing sinks, faucets, surrounding counters, soap dispensers, toilet seats and handles, and bathroom door knobs</u> at least twice a day, more often if needed.
	Wash and sanitize <u>toilet bowls</u> daily. Wipe <u>potty chairs</u> after each use with disinfectant wipes.
General Facility/Other Recommendations	
	Wash and sanitize <u>mops and cleaning rags</u> after each use. At ends of day, launder mops and rags and hang to dry.
	Dispose of <u>potentially infectious waste</u> in closed containers. Empty daily and/or when full.
	Wash <u>walls and portable partitions</u> weekly and when visibly soiled.
	Staff members who prepare and/or serve food should NOT help with diaper changing or toileting.
	Food should be served by a staff member (not family style) until at least days after the last person was ill at the school.

Other Follow-up:

- Provide daily updates to SFDPH Communicable Disease Control Program (CDCU) until no new cases among attendees or staff for 6 days.
- Provide FAQs about viral gastroenteritis/Norovirus in language appropriate format.
- Provide exposure notification letter to families and staff.

Approved Disinfectants Effective Against Norovirus:

Handwashing:

Soap and water and the most effective way to clean and disinfect hands against Norovirus. Alcohol-based hand sanitizers should be used as a supplement, but not replace, strict hand washing with soap and water. If used, the alcohol content in the hand sanitizer should be between 60-95%.

Environmental Disinfection:

All areas must be cleaned of visible soil and debris prior to disinfection to ensure maximum effectiveness. Wear disposable gloves when cleaning, and discard in plastic bag after removal. Hands should be thoroughly washed with soap and water immediately after removing gloves.

1. A hypo-chlorite solution (bleach) is the disinfectant of choice. A freshly prepared bleach solution of ½ cup bleach to 1 gallon of water should be used to clean up fresh spills of body fluids. Allow surfaces to remain wet for at least 10 minutes, if possible, and allow to air dry.
2. A freshly prepared bleach solution of ¼ cup bleach to 1 gallon of water may be used for routine cleaning and disinfection of frequently touched surfaces.
3. Heat disinfection with temperature equal to or greater than 60° C (140°F) can be used on items that cannot be subjected to chemical disinfectants.