

## RECOMMENDED CLEANING PROCEDURES FOR NOROVIRUS OUTBREAKS

Please use the following as a guide to increase standard infection control and housekeeping activities during gastrointestinal illness outbreaks, specifically those due to Norovirus. This list is not all inclusive and additional measures may be recommended. All recommendations should be followed as appropriate; all specific recommendations build upon those detailed in previous sections. Please ensure all staff are educated and held accountable for enhanced infection control and cleaning / housekeeping recommendations.

### General Recommendations:

1. Increase employee / resident hand washing to:
  - a. At least once per hour
  - b. Upon entering a kitchen
  - c. After using the bathroom
  - d. After physical contact with anyone (including shaking hands)
  - e. After sneezing
  - f. After touching the face
  - g. After blowing the nose
  - h. After rubbing hands on clothing and similar activities
  - i. After handling raw foods (including fruits and vegetables)
  - j. After handling dirty kitchen utensils and kitchenware
  - k. After cleaning, sweeping, mopping, dusting, etc...
  - l. After a break
  - m. After smoking, eating, or drinking
  - n. Before and after handling any food, especially ready-to-eat foods and ice
  - o. After handling money or other paper products (i.e. registration forms, charts, etc...)
  - p. Before and after providing care to patients
2. Maintain employee / resident hand washing vigilance through active management reminders and correction.
3. Assure strict glove use policy for all food preparation, ready-to-eat foods, and for handling eating utensils (including silverware, plates, and glasses). Ensure that gloves are changed frequently and that hands are washed between glove changes.
4. Discontinue the practice of having staff handle ashtrays and used drink cups without gloves. Do not refill drink cups, use a clean glass each time. Discontinue ALL self-service food activities
5. Inspect the parking and surrounding area for evidence of public biohazardous accidents. Handle any positive findings as outlined under the section titled "Vomit and Feces Removal and Follow-up Environmental Contact Surface Clean-up, and Sanitation".
6. Switch to auto-dispensing paper towel dispensers including all public restrooms, employee restrooms, kitchens, and locker rooms.
7. Use disposable ice buckets and drink cups in all resident/guest rooms and always discard them between occupants. Additionally, all ice buckets and drink cups must be discarded whenever they are visibly soiled.

## **Basic Clean-up / Sanitization Recommendations:**

1. Increase the frequency of cleaning and sanitizing the handles of hand sinks and doors in public restrooms, employee restrooms, and throughout all kitchens to at least once per hour during periods of frequent use.
2. Increase frequency of cleaning and sanitizing employee breakrooms to at least once per hour during periods of frequent use.
3. Use disposable cleaning cloths; use new cloths for each room.
4. Use separate colored cloths in toilet areas.
5. Frequently clean and sanitize (using a virucidal agent\*) high touch areas such as drinking fountains, telephones, door handles, push plates, elevator buttons and panels, light switches, etc...
6. Frequently sanitize public stair rails, balcony / mezzanine rails, bar rails, and similar high frequency human contact surfaces with a virucidal disinfectant.
7. Spray or hand wipe as applicable high frequency human contact equipment and employee areas with a sanitizer effective against viruses at least twice daily. Carefully follow all manufacturer instructions on cleaning, rinsing, and sanitizing equipment being careful not to damage sensitive electronic components.
8. Clean and sanitize, using a virucidal agent\*, the inside of all dish and glass washers.
9. Clean and sanitize, using a virucidal agent\*, all floor surfaces in all public areas. Care should be taken with regards to floor cleaning to ensure that nothing is aerosolized and redeposited on other surfaces.
10. Remove and dispose of bags from vacuum cleaners between uses. Replace with HEPA filter bags.
11. Discard the ice in all ice machines once per week throughout all kitchen facilities followed by thorough cleaning and sanitizing of the machine. Discard ice stored in bins, sinks used to store ice, and other associated equipment once per day followed by a thorough sanitizing of the bin or sink. Sanitize all such bins and sinks again prior to use.

## **Routine Guest / Resident Room Cleaning Procedure:**

1. Observe routine housekeeping procedures to look for common cross contamination issues (e.g., using the same rag to clean bathroom surfaces and wiping down ice buckets.) Correct deficiencies when found and share the information with other managers to standardize better cleaning methods.
2. Use disposable cleaning cloths.
3. Use one cloth for cleaning and a new cloth for disinfecting surfaces.
4. Use separate colored cloths in toilet areas.
5. Use a new set of cloths for each room.
6. Clean and sanitize high touch areas such as handles, faucets, door and drawer handles, door latches, toilet or bath rails, telephones, balcony rails, light and lamp switches, thermostats, remote controls, curtain pulls and wands, covers on guest information books, alarm clock buttons, hair dryers, irons, pencils and pens, etc...

## **Recommendations for Surveillance of Employees and Guests for Signs of Illness:**

1. Require that all employees who report having experienced vomiting, diarrhea, or “stomach flu” symptoms remain off duty for a minimum of 48 hours after their symptoms end. Thorough handwashing and no hand contact with ready-to-eat foods are essential for these employees as some individuals may shed the virus for weeks after infection.
2. Have managers look for obvious signs of employee illness such as increased frequency of restroom use. Send ill employees home as per the recommendation above.

3. Report unusual numbers of employees with symptoms of gastroenteritis to the DeKalb County Board of Health at 404-508-7851.

### **Recommendations for Ill Guests / Residents:**

1. Encourage ill guests / residents to stay in their rooms and report any gastrointestinal illness to the appropriate staff member or member of management.
2. Provide and encourage use of ethanol towelettes or install hand sanitizer stations in public areas and encourage guests / residents to use them. Encourage frequent hand washing.
3. Install reminders in all public restrooms on the need for proper hand washing.

### **Vomit and Feces Removal, and Follow-up Contact Surface Clean-up and Sanitization**

1. Consideration should be given to have a specially trained cleaning team available at all times. Ensure that all (potentially) biohazardous accidents are only remediated by staff trained and properly protected for such clean-up activities.
2. Have staff report all biohazardous accidents to management. Treat all fecal and vomitus events as if they are contaminated with a highly infectious organism. Document all biohazardous events in a log including date, time, location, including room number, persons affected, and clean-up personnel if known.
3. Disposable cleaning cloths should be used.
4. Separate colored cloths should be used in toilet areas.
5. In the event of a member of staff or a member of the public has an en emetic (vomiting) or fecal accident, the area must be cleaned as a matter of urgency. The area where such an incident has occurred should be closed, or cordoned off, for at least one hour and all windows opened to allow thorough air circulation.
6. Increase the frequency of cleaning public toilets.
7. All surfaces in the toilet areas should be cleaned with a virucidal agent\* using disposable cloths.
8. Individuals who clean up vomitus or feces should use the following procedures:
  - a. Wear disposable mask, gloves, eye shield, and plastic disposable apron.
  - b. Use paper towels to soak up excess liquid. Transfer these and all solid waste directly into a plastic bag.
  - c. Clean the soiled area with detergent and hot water, using disposable cloths.
  - d. Disinfect the contaminated area with a virucidal agent\*. In cases of vomit, the contaminate area is the area within at least a 25 foot radius of the incident.
  - e. Dispose of apron, gloves, and cloths into a biohazard waste bag.
  - f. Wash hands thoroughly after completing the clean-up procedure and again after completing the disposal procedure.
  - g. If the soiled area is carpeted, then steam clean using a virucidal agent\* in the reservoir for the cleaning solution.

### **Treatment of Other Contaminated Materials**

1. Contaminated linen and other materials should be placed carefully into separate laundry bags. They should be washed in a hot wash. If an outside laundry service is used, they should be consulted as the laundry is potentially infectious.
2. Soiled mattresses and soft furnishings should be removed for sanitization using a virucidal agent\* and subsequent steam cleaning. If soiling on a mattress exceeds one quart in volume, treat the mattress in place, wrap the mattress in heavy gauge plastic and have the mattress sanitized/disinfected, or in the alternative, discard via normal solid waste disposal procedures.

3. Contaminated carpets should be cleaned with a carpet detergent and hot water, then disinfected with a virucidal agent\*, and then steam cleaned (also using a virucidal agent\*).
4. Contaminated hard surfaces should be washed with detergent and hot water using a disposable cloth, then disinfected with a virucidal agent\*. Cloths should be disposed of as biohazardous waste. Non-disposable mop heads should be washed in hot water using a virucidal agent\*.
5. Horizontal surfaces, furniture, and soft furnishings in the vicinity of the soiled area should be cleaned with detergent and hot water using disposable cloths and sanitized using a virucidal agent\*. Follow this with air-drying in the sun for a few hours (if possible).
6. Fixtures and fittings in toilet areas should be cleaned with detergent and hot water using a disposable cloth, then disinfected using a virucidal agent\*.

### **Cleaning Up Vomitus in Food Preparation or Service Areas**

1. The following procedures should be used to clean up vomitus in food preparation or service areas:
  - a. Using the above principles, carefully remove all vomit and clean the area.
  - b. Thoroughly clean and sanitize all food contact surfaces frequently with a virucidal agent\* approved for food contact surfaces. Follow this action with a thorough rinse with clean water and a food grade sanitizer.  
NOTE: Quaternary ammonia compounds may not be effective for norovirus disinfection.
  - c. Destroy any exposed food (whether raw or cooked) within 25 feet of incident, food that may have been otherwise contaminated, and food that has been handled by an infected person.

***\*Follow manufacturer's direction for use of the virucidal agent.***

These recommendations were delivered to:

Facility Name\_\_\_\_\_

Received By (print):\_\_\_\_\_

Received By (sign):\_\_\_\_\_

Title:\_\_\_\_\_

Delivered By (print):\_\_\_\_\_

Delivered By (sign):\_\_\_\_\_

Title:\_\_\_\_\_

Date:\_\_\_\_\_

# Disinfection Recommendations During Outbreaks due to Norovirus

## Chlorine bleach concentrations and mixing instructions:

### General Warning:

Chlorine bleach may damage fabrics and other surfaces. Please spot test area before applying to visible surface.

- 200ppm (parts per million)
  - Use for stainless steel, food/mouth contact items, toys
  - 1 Tablespoon of bleach in 1-gallon water (1:250 dilution)
- 1000ppm (parts per million)
  - Use for non-porous surfaces, tile floors, counter-tops, sinks, toilets, door knobs, railings
  - 1/3-cup bleach in 1-gallon water (1:50 dilution)
- 5000ppm (parts per million)
  - Use for porous surfaces, wooden floors
  - 1 cup bleach plus 2/3-cup bleach in 1-gallon water (1:10 dilution)

### Contact time

- Leave bleach on surface for 10-20 minutes, and then rinse with clean water.

### Stability of Chlorine Bleach

- Open bottles of concentrated chlorine bleach will lose effectiveness after 30 days. Change bottles of bleach every 30 days for accurate concentrations. For disinfecting, use an unopened bottle of chlorine bleach. Prepare a dilution of fresh bleach every day of use and discard unused portions.

### Other disinfectants

- Glutaraldehyde (0.5%) or Iodine (0.8%) mixed at the manufacturer's recommendations.
- A phenolic environmental disinfectant (Lysol® or Pinesol®) may be effective, but may require a concentration of 2-4X the manufacturer's recommendation. The use of this product at the higher concentration may pose a significant health risk to workers, pets or yourself. Use extreme caution when using these products.

### Please read

the manufacturer's warning.

- Environmental Protection agency (EPA) approved disinfectants  
EPA's Registered Antimicrobial Products Effective Against Norovirus:  
[http://www.epa.gov/oppad001/list\\_g\\_norovirus.pdf](http://www.epa.gov/oppad001/list_g_norovirus.pdf)

NOT ALL DISINFECTANTS SHOWN ON EPA LIST ARE APPROVED FOR USE IN FOOD FACILITIES.

Product label must contain language stating approval for use in (FDA or USDA) food facilities AND provide appropriate directions for use/application rates in these settings. Consult the manufacturer for further information on approval for use on food contact surfaces and/or in food service facilities.

Note: Some of these products now include quaternary ammonia-based disinfectants but in combination with alcohols. These claims of effectiveness are based on in-vitro studies usually using feline calicivirus; field effectiveness in the context of outbreaks has not been evaluated.

AVOID SPRAY BOTTLE APPLICATION WITH ANY DISINFECTANT