

Recommended Steps for Controlling Norovirus Outbreak in a Food Establishment



While these guidelines are specific to norovirus, the information in this document may be applied to a variety of gastrointestinal outbreaks even if the cause is unknown. The goal of these measures is to create a safe zone around the kitchen and kitchen employees for the duration of the outbreak. Rapidly implementing controls can prevent additional illnesses.

KITCHEN

Recommended Bleach Solutions for Norovirus	
Food contact surfaces , stainless steel, food/mouth contact items NOT contaminated by vomit or diarrhea that have been cleaned with hot water and detergent	200 ppm or 1 Tbsp bleach/gallon water (1:250 dilution). Ensure the surface stays wet for a full 5-minute contact time. Air dry.
Food contact surfaces , stainless steel, food/mouth contact items contaminated by vomit or diarrhea that have been cleaned with hot water and detergent	1,000 ppm or 1/3 cup bleach/gallon water (1:50 dilution). Ensure the surface stays wet for a full 5-minute contact time. Follow with a clear water rinse or a pass through the ware wash machine to remove residual chemical. Air dry.
Hard surfaces , non-porous surfaces, tile floor, countertops, sinks, toilets and other areas contaminated by vomit or diarrhea that have been cleaned with hot water and detergent	1,000 ppm or 1/3 cup bleach/gallon water (1:50 dilution). Ensure the surface stays wet for a full 5-minute contact time. Air dry.
Porous surfaces , wooden floors, contaminated by vomit or diarrhea that have been cleaned with hot water and detergent	5,000 ppm or 1 2/3 cups bleach/gallon water (1:10 dilution). Ensure the surface stays wet for a full 5-minute contact time. Air dry.

* Above recipes are based on a 5.25% bleach solution

* Ventilate areas during mixing and application.

* Wear necessary personal protective equipment (PPE); gloves, gown, mask, etc.

* Prepare dilutions daily and discard unused portions of diluted bleach.

* Change in-use bleach solution every 30 minutes and always use a new clean wiping cloth.

- Switch all service items (spoons, forks, knives, plates, cups, trays) to disposable and use individual/portion controlled condiments
 - If certain disposable items cannot be acquired, a sanitizing station must be set up outside of the kitchen area. All dishes that must return to the kitchen will need to be sanitized in 200 PPM chlorine bleach solution before entering the kitchen to be washed.
- Clean and sanitize dining carts each time with a 1000 PPM bleach solution before they return to kitchen
- Increase frequency of cleaning and disinfecting of all high touch areas including but not limited to the handles of sink faucets, doors handles, transportation vehicles, computers, phones, TV, remotes, etc.
- Use disposable cleaning cloths and mop heads for all cleaning and disinfection.
- Discard the ice in all ice machines followed by thorough cleaning and disinfection of the machine
- Restrict access in/out of the kitchen to kitchen service personnel ONLY

DINING ROOM

- Remove all table linens and condiments from dining area wearing appropriate PPE.
- Use paper napkins, plates, and plastic utensils so there is less chance of the virus entering the kitchen area
- Increase frequency of cleaning and disinfecting of all high touch areas including but not limited to doors handles, railings, menus, condiments, tables, chairs, etc.
- Contaminated carpets should be cleaned in a three-step process. First, carpets must be cleaned with carpet detergent and hot water. Second, carpets must be disinfected by applying an appropriate disinfectant. Finally, carpets should be steam cleaned (158°F for 5 minutes or 212°F for

1 minute is needed for complete inactivation). Soft furnishings should be appropriately disinfected. If items are unable to be disinfected, they should be discarded.

- Clean and sanitize walkers, canes, wheelchairs etc. before entry into the dining room
- Refer to your facility's biohazard response plan for safe removal of vomit or diarrhea. If your facility does not have a biohazard response plan, at a minimum follow these steps:
 - Wear appropriate PPE including gloves, shoe covers, gown, and mask as needed.
 - Use cloths, paper towels, or absorbent powder to soak up excess liquid.
 - Transfer these absorbent materials and any solid matter directly into a biohazard bag.
 - Clean the soiled area with detergent and hot water, using a disposable cloth. Then rinse off detergent with clear water or damp cloth.
 - Disinfect the contaminated area with the appropriate disinfectant. Make sure the surface stays wet for the required contact time specified on the disinfectant label.
 - The area to be disinfected should include 25 feet out in all directions and up to 8 feet high on any wall within the contaminated area.
 - Dispose of mop heads, cleaning cloths, other materials used in the cleanup, and PPE into the biohazard waste bag. Be sure to remove PPE carefully to prevent contamination.
 - Wash hands thoroughly after completing the clean-up procedure and again after completing the disposal procedure.

FOOD SERVICE PERSONNEL

- Ensure that any food service employees who are ill are excluded immediately.
- Employees may return to work only after 72 hours symptoms free without the aid of medication.
- Food service employees who are ill should be encouraged to also exclude themselves immediately from any additional food service employment.
- Food service employees must not enter an ill resident's room or apartment
 - Non-food employees may deliver food to a resident
- Designate a food service personnel only bathroom (if possible)
- Implement double hand washing procedure:
 - Warm rinse, lather, warm rinse, dry and repeat (wash hands for 20 seconds each time and only use soap and water)
 - Wash hands between each task and glove change
 - Do not use hand sanitizer for hand washing as it is not effective against norovirus