Best Practices for Norovirus Prevention in Institutional Food Service

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Goals for Today

- Describe why norovirus is a concern in institutional settings
- Describe new resources for norovirus prevention & cleanup response

A Case of Norovirus – Video

What mistakes are made?

Full video available: http://www.nfsmi.org/norovirus

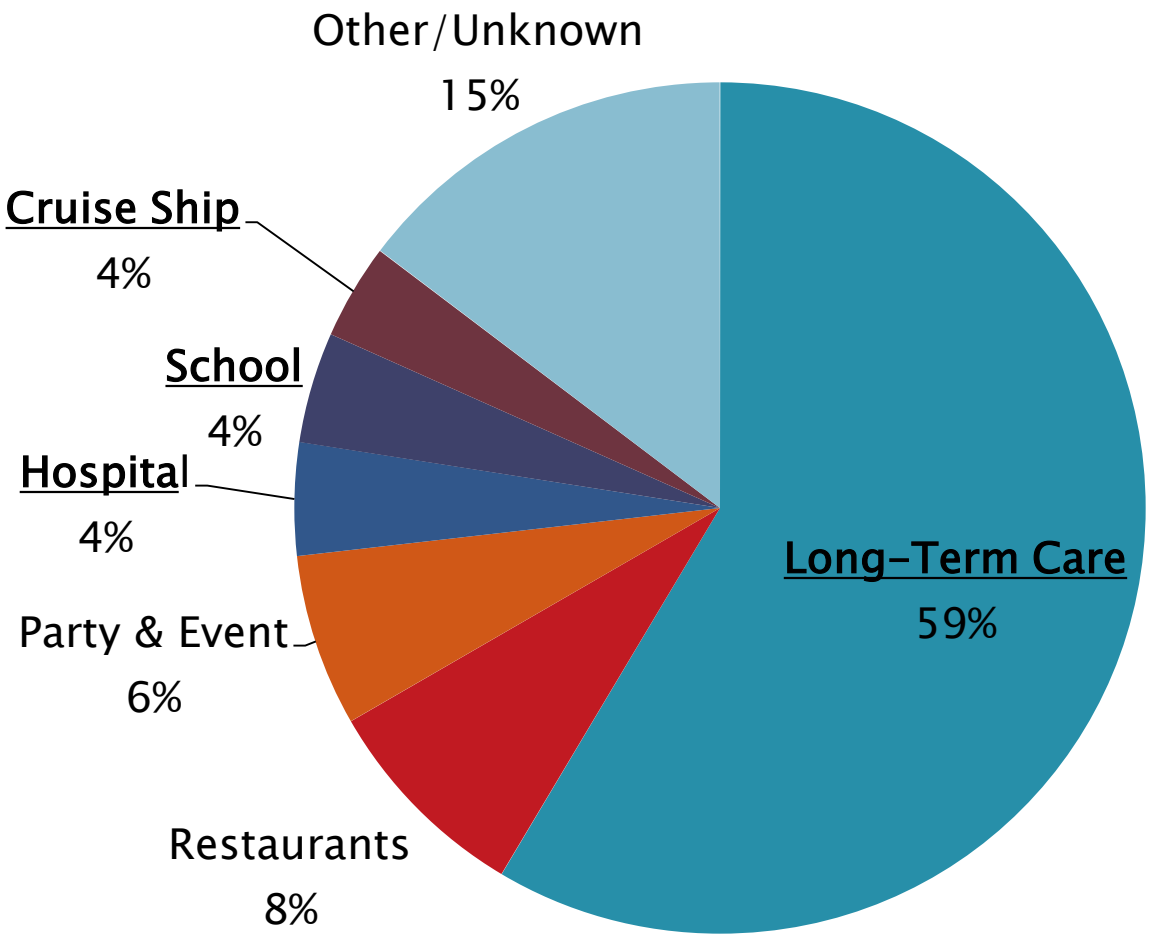
Institutional Settings

- Schools & universities
- Hospitals
- Long-term care
- Daycare
- Military bases
- Correctional facilities
- *Hotel/Resort*
- *Cruise ships*

NFSMI

USDA

Confirmed Norovirus Outbreaks in the US, 2010–2011



CDC; Confirmed Norovirus Outbreaks, U.S., 2010-2011
http://www.cdc.gov/features/dsNorovirus/figure2.html

Institutional Settings

At-Risk Clients

- Y.O.P.I.s
  - Young (<5)
  - Old (>65)
  - Pregnant
  - Immunocompromised

Transmission

- Food & water
- Infected people
  - Food handlers
  - Client: patient, student, etc
  - Non-food service staff
  - Visitors
  - Volunteers
- Fomites: multi-purpose
- Aerosols from vomitus

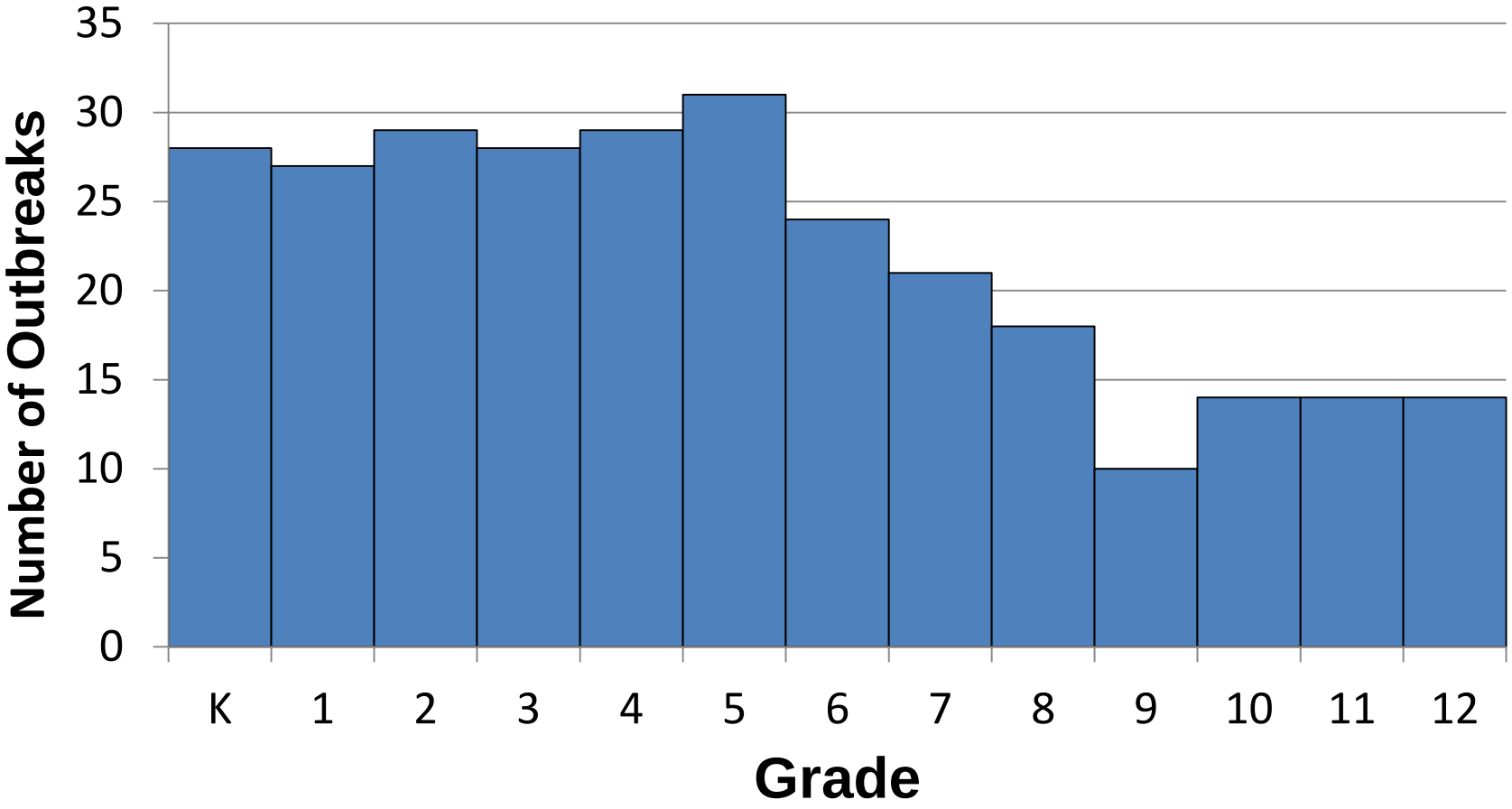
Guideline for the Prevention and Control of Norovirus Gastroenteritis Outbreaks in Healthcare Settings Infect Control Hosp Epidemiol. 2011 Oct;32(10):939-69. Epub 2011 Sep 1

Healthcare – Post Cleaning Reservoirs

- Trolleys/carts
- Computer key boards
- Soap & alcohol dispensers
- Blood pressure equipment
- Pulse oximeters
- Tympanic thermometers
- Bedside furniture
- Toilet & shower fixtures

Norovirus in the Hospital Setting.
J Hosp Infect. 2011 Feb; 77(2):106-12.

Preliminary Data: Number of School-Associated Outbreaks by Grade, 2005-2008



Source: FNS Analysis of CDC eFORS data, 2005-2008 (Preliminary)

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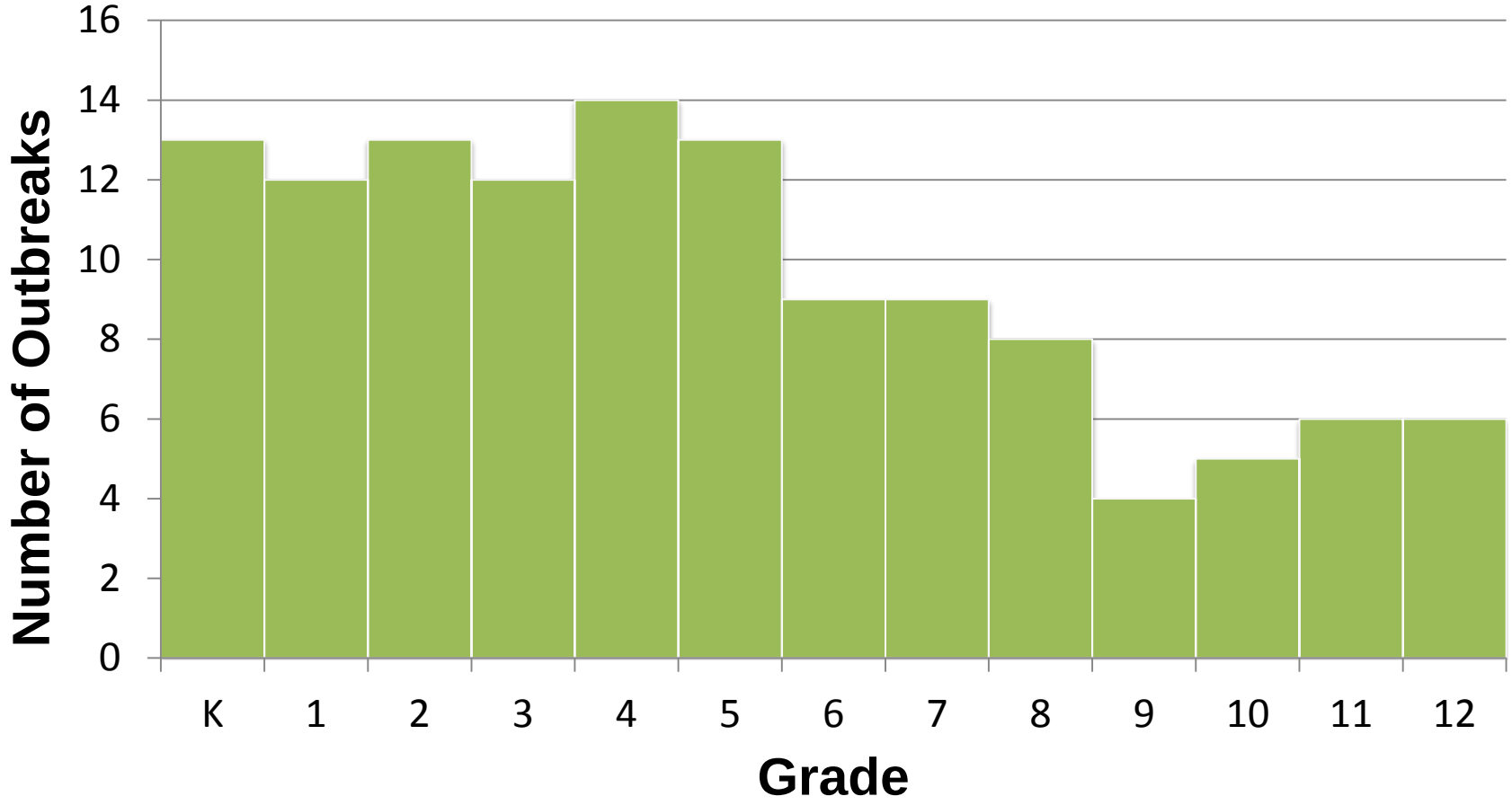

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Guidelines

- FDA – *2009 Food Code & Supplement*
- CFP – *Emergency Action Plan for Retail Food Establishments*
- CDC – *Guideline for the Prevention and Control of Norovirus Gastroenteritis Outbreaks in Healthcare Settings*
- NEAHIN – *The Stomach Bug Book*

Everyone Plays a P.A.R.T.

- **P**revent through good personal hygiene
- **A**ssemble a ***Body-Fluid Cleanup Kit***
- **R**espond correctly to a vomiting incident
- **T**otal cleanup after an incident

Available: www.nfsmi.org/norovirus

Prevent

- Personal hygiene
  - Handwashing
  - No Bare-hand contact

- Employee health
  - Reporting illnesses
  - Exclusion/restriction
- Surveillance

Assemble

- Personal protective equipment
- Cleaning supplies
- Disinfectant effective against norovirus

Respond

- Step-by-step procedures to
  - Stop all food operations & service
  - Remove individuals within 25 feet
  - Dispose exposed foods within 25 feet
  - Use PPE and body-fluid cleanup kit
  - Disinfect surfaces
- Isolation/exclusion/cohort staffing

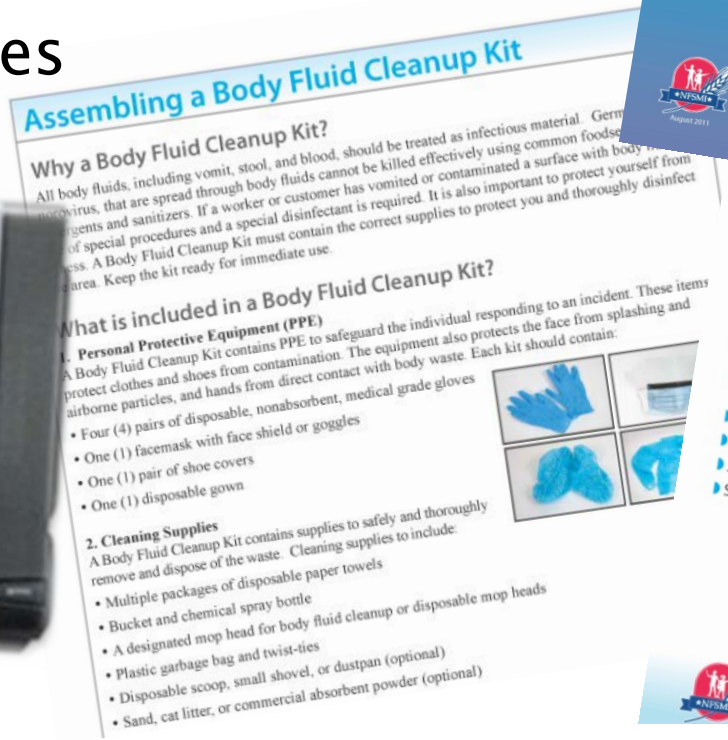
Total Cleanup

- Wash
- Rinse
- Sanitize (routine)
- Air dry

- High-touch areas*

NoV Resource Kit

- Training video (18 minute)
- Mini posters
- Fact sheets
- Standard operating procedures*
- Online courses



Assembling a Body Fluid Cleanup Kit

Why a Body Fluid Cleanup Kit?

All body fluids, including vomit, stool, and blood, should be treated as infectious material. Germ
norovirus, that are spread through body fluids cannot be killed effectively using common foodse
agents and sanitizers. If a worker or customer has vomited or contaminated a surface with body fl
of special procedures and a special disinfectant is required. It is also important to protect yourself from
ess. A Body Fluid Cleanup Kit must contain the correct supplies to protect you and thoroughly disinfect
area. Keep the kit ready for immediate use.

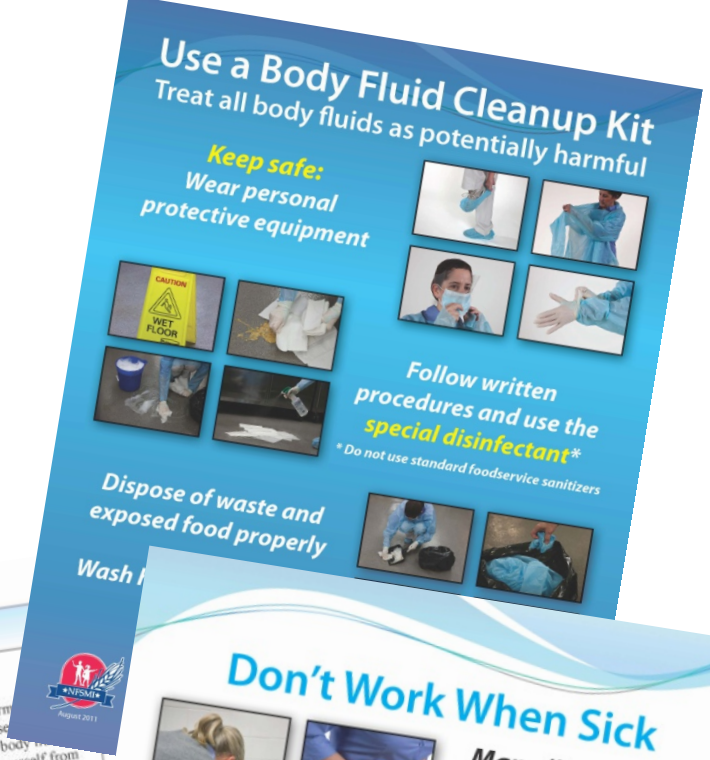
What is included in a Body Fluid Cleanup Kit?

1. Personal Protective Equipment (PPE)
A Body Fluid Cleanup Kit contains PPE to safeguard the individual responding to an incident. These items protect clothes and shoes from contamination. The equipment also protects the face from splashing and airborne particles, and hands from direct contact with body waste. Each kit should contain:

- Four (4) pairs of disposable, nonabsorbent, medical grade gloves
- One (1) facemask with face shield or goggles
- One (1) pair of shoe covers
- One (1) disposable gown

2. Cleaning Supplies
A Body Fluid Cleanup Kit contains supplies to safely and thoroughly remove and dispose of the waste. Cleaning supplies to include:

- Multiple packages of disposable paper towels
- Bucket and chemical spray bottle
- A designated mop head for body fluid cleanup or disposable mop heads
- Plastic garbage bag and twist-ties
- Disposable scoop, small shovel, or dustpan (optional)
- Sand, cat litter, or commercial absorbent powder (optional)



Available: www.nfsmi.org/norovirus

*Pending upload in 2012

National Food Service Management Institute

www.nfsmi.org/norovirus
800-321-3054
nfsmi@olemiss.edu

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Contact Information

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