

POLICY TITLE: Cleanup and Disinfection for Norovirus (Stomach Bug) and Food Employee Health Monitoring

Background

Norovirus is the leading cause of outbreaks of diarrhea and vomiting in the U.S., and it spreads quickly. Norovirus spreads by contact with an infected person or by touching a contaminated surface or eating contaminated food or drinking contaminated water. Norovirus particles can even float through the air and then settle on surfaces, spreading contamination. Norovirus particles are extremely small and billions of them are in the stool and vomit of infected people. Any vomit or diarrhea may contain norovirus and should be treated as though it does. People can transfer norovirus to others for at least three days after being sick.

Definitions

Exclude an employee. Means to prevent a person from working as a food employee or entering a food establishment except for those open to the general public.

Restricting an employee. Means to limit the activities of a food employee so that there is no risk of transmitting a disease that is transmissible through food, and the food employee does not work with exposed food, clean equipment, utensils, linens, and unwrapped single-service or single-use articles.

Policy for Responding to a Vomiting or Diarrhea Accident

1. These directions should be used to respond to any vomiting or diarrhea accident. Anything that has been in contact with vomit and diarrhea should be discarded or disinfected.
2. If clothing or other fabrics are affected, remove and wash all clothing or fabric that may have touched vomit or diarrhea. Machine wash these items with detergent, hot water, and bleach if recommended, choosing the longest wash cycle. Machine dry.
3. Cleanup/disinfection kits will be kept in the kitchen and in the custodial closet consisting of:

- A copy of this policy;
- Kitty litter or similar absorbent material;
- Blue shop towels or similar disposable tough paper towels;
- Bleach;
- Mask;
- Disposable gloves;

All of the above kept in a bucket for ease of access that is labeled “Emergency Norovirus Cleanup Kit”.

Procedure

1. Respond to any vomiting or diarrhea accident in the following manner:

Step One. Clean up

Remove vomit or diarrhea right away. Wearing protective clothing, such as disposable gloves, apron and/or mask, wipe up vomit or diarrhea with paper towels. Use kitty litter, baking soda, or other absorbent material on carpets and upholstery to absorb litter. Do not vacuum material – pick up using paper towels.

Use soapy water to wash surfaces that contacted vomit or diarrhea and all nearby high-touch surfaces, such as door-knobs and toilet handles.

Rinse thoroughly with plain water.

Wipe dry with paper towels.

Step Two. Disinfect

Disinfect surfaces by applying a chlorine bleach solution of $\frac{3}{4}$ cup of concentrated bleach to 1 gallon of water. Leave surface wet for at least 5 minutes.

Rinse all surfaces intended for food or mouth contact with plain water before use.

Make bleach solution fresh daily. Keep out of reach of children. Never mix bleach solution with other cleaners.

Steam cleaning may be preferable for carpets and upholstery. Chlorine bleach could permanently stain these.

Step Three. Wash your hands

Wash your hands thoroughly with soap and water. Hand sanitizers may not be effective against norovirus.

Policy for Food Employee Health Monitoring

1. The COSSA Food Service Coordinator and/or Kitchen Manager (who may be the same person) shall require food employees to report to the Kitchen Manager information about their health and activities as they relate to diseases that are transmissible through food. A food employee (or applicant to whom a conditional offer of

employment is made) shall report the information in a manner that allows the Kitchen Manager to reduce the risk of foodborne disease transmission. This shall include providing necessary additional information, such as the date of onset of symptoms and any illness, or of a diagnosis without symptoms, if the food employee has the following symptoms:

- Diarrhea;
- Vomiting;
- Jaundice;
- Sore throat with fever; or
- Lesions containing pus on the hand, wrist, or an exposed body part (such as boils and infected wounds, however small).

2. Medical diagnosis in food employees of illnesses that are transmissible through food must also be reported to the Kitchen Manager, to include:

- Norovirus;
- Hepatitis A virus;
- Shigella (Shigellosis);
- E. Coli infection (Escherichia coli 0157:H7);
- Salmonella Typhi (Typhoid Fever); or
- Nontyphoidal Salmonella.

3. A food employee who is diagnosed with an illness within the past three months due to Salmonella Typhi without having received antibiotic therapy must inform the Kitchen Manager.

4. A food employee who is exposed to, or is the suspected source of, a confirmed disease outbreak, because the employee consumed or prepared food implicated in the outbreak, or consumed food at an event prepared by a person who is infected with the below listed virus must inform the Kitchen Manager:

- Norovirus within the past 48 hours of last exposure;
- E. Coli or Shigella within the past 3 days of the last exposure;
- Salmonella Typhi within the past 14 days of the last exposure; or
- Hepatitis A virus within the past 30 days of the last exposure.

5. A food employee who is exposed by attending or working in a setting where there is a confirmed disease outbreak, or living in the same household as, and has knowledge about an individual who works or attends a setting where there is a confirmed disease outbreak, or living in the same household as, and has knowledge about, an individual diagnosed with an illness caused by the below listed virus must inform the Kitchen Manager:

- Norovirus within the past 48 hours of last exposure;
- E. Coli or Shigella within the past 3 days of the last exposure;

Salmonella Typhi within the past 14 days of the last exposure; or
Hepatitis A virus within the past 30 days of the last exposure.

6. The COSSA Food Service Coordinator and/or Kitchen Manager (who may be the same person) shall notify Southwest District Health when a food employee is jaundiced or diagnosed with an illness which can be transmissible by food (listed above). The Food Service Coordinator and/or Kitchen Manager is also responsible to exclude or restrict a food employee that exhibits or reports symptoms or who reports a diagnosed illness or a history of exposure.

LEGAL REFERENCE:

Idaho Food Code 2-201.11
Idaho Food Code 2-201.12

POLICY HISTORY:

Adopted: December 17, 2018