

FOOD CONTACT SURFACES

Food contact surfaces can be a potential transmission source. No food contact hard surface sanitizers are currently registered with EPA as effective against Norovirus.

LEVEL GREEN (STANDARD PROCEDURES)

Follow your standard wash, rinse and sanitize procedure. Sanitize with an EPA-registered hard surface food contact surface sanitizer, according to the label directions.

LEVEL YELLOW (RISK REDUCTION)

Follow procedures in LEVEL GREEN.

Considerations:

- ▲ Wash and sanitize food contact surfaces and equipment on a more frequent basis.
- ▲ Change out utensils in buffet line on a more frequent basis.
- ▲ Monitor employee health. Refer to *Tips for Helping to Reduce Norovirus Risk* for more information.
- ▲ Perform training, reinforcing cleaning and sanitizing procedures.
- ▲ Reinforce all personal hygiene requirements, with special attention to hand hygiene. Refer to *Hand Hygiene* procedure.

LEVEL RED (REMEDIATION)

For an incident of vomitus or other body excretions, refer to *Incident CleanUp* procedure.

Follow your standard procedures for low- and high- temperature dishmachines.

1. Use an EPA-registered disinfectant with a claim against Norwalk or Norovirus. Carefully read and follow label directions for use and proper contact times.
2. Thoroughly rinse with potable water.
3. Sanitize with an EPA-registered hard surface food contact surface sanitizer, according to label directions.

Considerations:

- ▲ Discard food that may be in contact with, or in the vicinity of, a vomitus spill.
- ▲ Consider closing buffet, bar and table service.
- ▲ Offer only room service. (Hospitality only)
- ▲ Follow procedures in LEVEL YELLOW.

HARD SURFACES (NONFOOD CONTACT)

It is important to pay special attention to public areas and thoroughly clean them. These areas can easily spread Norovirus.

LEVEL GREEN (STANDARD PROCEDURES)

Follow your standard cleaning procedures.

Considerations:

- ▲ Use an EPA-registered disinfectant.

LEVEL YELLOW (RISK REDUCTION)

Follow procedures in LEVEL GREEN.

Considerations:

- ▲ Use an EPA-registered disinfectant with a claim against Norwalk or Norovirus. Carefully read and follow label directions for use and proper contact times.
- ▲ Clean and disinfect “high-touch” hard surface areas on a more frequent basis (3 times/day): toilets, handles, sinks, counter tops, bathroom stall doors, entrance/exit door handles, paper towel dispensers, soap dispensers, handrails, etc.
- ▲ Perform training, reinforcing cleaning and sanitizing procedures.
- ▲ Reinforce all personal hygiene requirements, with special attention to hand hygiene. Refer to *Hand Hygiene* procedure.

LEVEL RED (REMEDIATION)

For an incident of vomitus or other body excretions, refer to *Incident CleanUp* procedure.

All hard surfaces should be cleaned and disinfected using an EPA-registered disinfectant with a claim against Norwalk or Norovirus.

Considerations:

- ▲ If a restroom is affected, have an alternative plan to redirect customers to another restroom during this time.

HAND HYGIENE

Hand hygiene is critical to help reduce and control Norovirus outbreaks. This is a primary transmission mode, and washing well and often is the best control.

There are no antiviral claims available for hand care products, as they are not recognized by the FDA (FDA Tentative Final Monograph for Healthcare Antiseptic Drug Products). Therefore, hand care products will not list claims against the Norwalk or Norovirus.

LEVEL GREEN (STANDARD PROCEDURES)

1. Wash hands vigorously with an antimicrobial hand wash and very warm water for at least 20 seconds to remove all soil. Rinse under running water.
2. Dry hands thoroughly with towel.
3. Use disposable towels when touching surfaces such as faucet handles on a handwashing sink.

WASH HANDS:

- ▲ When hands are visibly soiled.
- ▲ Before and after eating or using tobacco.
- ▲ After using the restroom.
- ▲ After touching any part of the body.
- ▲ Before and after gloving.
- ▲ When moving from station to station.

ADDITIONAL FOR FOOD HANDLERS

- ▲ At the beginning of the work shift and after breaks.
- ▲ After handling soiled equipment or utensils.
- ▲ When switching from handling raw food and working with ready-to-eat foods.

WHEN TO USE A WATERLESS HAND ANTISEPTIC/SANITIZER (FOR FOOD HANDLERS)

- ▲ Use hand antiseptic/sanitizer only after washing hands.

WHEN TO USE A WATERLESS HAND ANTISEPTIC/SANITIZER (FOR NONFOOD HANDLERS)

- ▲ Only when hands are not visibly soiled.
- ▲ After washing soiled hands.
- ▲ Before and after gloving.
- ▲ When moving from a contaminated site to a clean site.

LEVEL YELLOW AND LEVEL RED (RISK REDUCTION AND REMEDIATION) Follow procedures in LEVEL GREEN.

Reinforce personal hygiene needs, perform training and audit compliance.

Considerations:

- ▲ Clean and sanitize hands on a more frequent basis.

CARPET & UPHOLSTERED FURNITURE

No products contain use instructions or claims for carpet disinfection, as the EPA does not allow disinfection claims on products for carpet. Follow cleaning product label directions for use carefully.

LEVEL GREEN (STANDARD PROCEDURES)

Follow your standard cleaning procedures.

LEVEL YELLOW (RISK REDUCTION)

Follow procedures in LEVEL GREEN.

Considerations:

- ▲ Refer to CDC guidelines (<http://www.cdc.gov/mmwr/preview/mmwrhtml/rr5210a1.htm>)
- ▲ Wash bedding (comforter, blankets) more frequently

LEVEL RED (REMEDICATION)

For an incident of vomitus or other body excretions, refer to *Incident CleanUp* procedure.

Considerations:

- ▲ Discard heavily soiled items.
- ▲ Spin bonneting is not recommended due to aerosolization concerns.
- ▲ Clean all carpeted areas, even if no vomitus or other body excretion is present.

LAUNDRY

Currently, there are no laundry products or procedures that are EPA-registered against Norwalk or Norovirus.

LEVEL GREEN (STANDARD PROCEDURES)

Follow your standard cleaning procedures.

LEVEL YELLOW (RISK REDUCTION)

Follow procedures in LEVEL GREEN.

Considerations:

- ▲ Wash bedding (comforter, blankets) more frequently.

LEVEL RED (REMEDICATION)

Follow procedures in LEVEL YELLOW.

Considerations:

- ▲ Wear gloves if handling soiled linen and laundry. To prevent spread of contamination, do not shake or hold soiled linen close to body.
- ▲ Keep separate by placing in laundry bag and close bag for transport. Ensure that it will not open to contaminate other linen or surfaces throughout cleaning process.
- ▲ Consider using dissolving bags for laundry collection.
- ▲ Wash your hands after removing gloves that contacted soiled laundry.
- ▲ Hot-water washing – temperature of at least 160°F (71°C) - for a minimum of 25 minutes provides an effective means of destroying microorganisms. (<http://www.cdc.gov/mmwr/preview/mmwrhtml/rr5210a1.htm>)
- ▲ Use an EPA-registered laundry sanitizer. Carefully read and follow label directions for use.
- ▲ Thoroughly dry laundry at elevated temperatures.

INCIDENT CLEANUP

For an incident of vomitus or stool contamination, consider the following procedures below.

HARD, NONPOROUS FLOORS AND SURFACES

1. Close or block off the affected area or department using the "Caution – Wet Floor" signs or safety cones until the cleanup procedure is completed and the area is dry.
2. Put on a disposable plastic apron.
3. Put on disposable gloves to prevent contamination of hands.
4. Apply an absorbent material to the spill and allow it to stand until the fluid is fully absorbed and jelled.
5. Apply an EPA-registered disinfectant with a claim against Norwalk or Norovirus to the spill. Use in accordance with the product label.
6. Using a shovel and paper towels, completely pick up the jelled substance and place it in a trash bag. Seal the bag tightly. Put this sealed trash bag into a second trash bag. Do not seal the outer trash bag at this point.
7. Once the spill is completely cleaned up, place the shovel into the outer trash bag or properly clean and disinfect the shovel.
8. Use paper towels and additional EPA-registered disinfectant with a claim against Norwalk or Norovirus to clean up area. Be sure to wipe down all surrounding areas that may have been contaminated by the spill with a disinfectant. Place all soiled paper towels into the outer trash bag.
9. Reapply the EPA-registered disinfectant with a claim against Norwalk or Norovirus to the cleaned area and allow it to air dry. Use in accordance with the product label.
10. Remove disposable apron and place into the outer trash bag.
11. Remove gloves as follows:
 - ▲ With right hand, pinch palm of glove on left hand and pull left glove down and off fingers. Form left glove into a ball and hold in fist of right hand.
 - ▲ Insert two fingers of left ungloved hand under inside rim of right glove on palm side; push glove inside out and down onto fingers and over balled left glove.
 - ▲ Grasp gloves, which are now together and inside out, with left hand and remove from right hand.
 - ▲ Discard gloves into the outer trash bag.
12. Seal the outer trash bag tightly.

INCIDENT CLEANUP

For an incident of vomitus or stool contamination, consider the following procedures below.

HARD, NONPOROUS FLOORS AND SURFACES (CONTINUED)

13. Place the sealed trash bag into a dumpster outside of the facility. Do not discard in an indoor trash receptacle.
14. Thoroughly clean hands following the hand hygiene procedure, before returning to other duties.
15. On food contact surfaces, after disinfection, thoroughly rinse with potable water and sanitize with an EPA-registered hard surface food contact surface sanitizer, according to label directions.
16. Reopen the area once cleaned and disinfected surfaces are dry.

CARPET AND UPHOLSTERED FURNITURE

For an incident of vomitus or other body excretions, secure spill area to eliminate foot traffic until cleanup is complete and dry.

- 1 Spot test to assure product compatibility.
- 2 Apply product to affected and surrounding area.
- 3 Wet-vacuum or extract after application.

Extractor instructions:

- ▲ Add hard surfaces sanitizing solution according to label directions for use and recovery tank.
- ▲ Spot-extract affected area.
- ▲ Empty extractor slowly to prevent splashing.
- ▲ Immediately disinfect recovery tanks and suction side with fresh, EPA-registered disinfectant after machine is emptied.

Considerations:

- ▲ Remove, bag and launder all washable textiles.
- ▲ Discard heavily soiled items.
- ▲ Spin bonneting is not recommended due to aerosolization concerns.