

GASTROENTERITIS OUTBREAK MANAGEMENT

Facility Name:	Outbreak #: 2268 - -	Date: (YYYY-MM-DD)
Outbreak Declaration: <input type="checkbox"/> Suspect <input type="checkbox"/> Confirmed		
Affected Area: Entire facility <input type="checkbox"/> <u>OR</u> Name of unit(s):		
“Client” refers to resident, patient, inmate, child, etc.		
Case definition: determined by the WECHU		
<input type="checkbox"/> Abnormal temperature	<input type="checkbox"/> Nausea	<input type="checkbox"/> Vomiting
<input type="checkbox"/> Abdominal pain	<input type="checkbox"/> Diarrhea	<input type="checkbox"/> Malaise/Fatigue
<input type="checkbox"/> Anorexia (loss of appetite)	<input type="checkbox"/> Other: _____	
CONTACT		
<input type="checkbox"/> For any questions or concerns please contact your area Public Health Inspector or call the intake line at 519-258-2146 Ext 2264 . The WECHU business hours are from 8:30am - 4:30pm Monday to Friday.		
<input type="checkbox"/> The WECHU business hours are from 8:30am - 4:30pm Monday to Friday. Please contact the After-Hours hotline at 519-973-4510 to speak with on call personnel outside of WECHU business hours.		
SPECIMEN COLLECTION		
<input type="checkbox"/> Ensure your facility has non-expired specimen collection kits, stored in a location that is known and accessible to staff.		
<input type="checkbox"/> Additional specimen kits can be ordered online through the Public Health Ontario (PHO) website .		
<input type="checkbox"/> Collect lab specimens from clients who most recently became ill within 48 hours of onset of symptoms and who have the most representative symptoms of the suspected illness. Consult with the WECHU as needed.		
<input type="checkbox"/> Complete the lab requisition form in its entirety (ensure facility name and address on form). Include the outbreak number and at least two client identifiers on both the sample and the requisition form.		
<input type="checkbox"/> Your facility will be required to arrange your own delivery to lab.		
<input type="checkbox"/> A total of five stool specimens can be collected and sent to lab (testing will stop after two positive results).		
LINE LISTS		
<input type="checkbox"/> Update and fax client and/or staff line lists daily to WECHU by 10:00 am to fax #519-977-5097.		
<input type="checkbox"/> Only include clients to line list who meet case definition.		

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COMMUNICATION	
<input type="checkbox"/>	Post outbreak signage at all entrances of building.
<input type="checkbox"/>	<p>Notify all staff (including the house physician, facility pharmacist, DOC, etc.), students, volunteers, client families, and visitors of the outbreak.</p> <p>The WECHU will send your facility an Advisory Notice via e-mail to reflect current outbreak.</p> <p>An Outbreak Notification will be posted on the WECHU website (www.wechu.org/outbreaks) alerting other health care facilities and agencies of current outbreak in your facility.</p>
<input type="checkbox"/>	Your facility should convene an Outbreak Management Team (OMT) meeting daily to review the status of the outbreak.
PUBLIC HEALTH INSPECTOR	
<input type="checkbox"/>	Your Public Health Inspector (PHI) may contact you within 48 hours to conduct a site visit and meet with the OMT.
GENERAL IPAC MEASURES	
<input type="checkbox"/>	Refer to WECHU IPAC Hub (www.wechu.org) for outbreak control measures and the Ministry of Health and Long-Term Care (MOHLTC) Recommendations for the Control of Gastroenteritis Outbreak in Long-Term Care Homes , March 2018 or as current.
<input type="checkbox"/>	<p>Enhanced Environmental Cleaning</p> <p>Increase frequency of cleaning and disinfecting of high touched areas and surfaces to entire facility (e.g., washrooms, handrails, tabletops, chair arm rests, doorknobs, diaper changing surfaces, etc.).</p> <p>Choose product with proven efficacy against identified pathogens. Follow manufacturer's directions on proper concentration and contact times.</p> <p>Dedicate use of equipment when possible, to the ill client or clean and disinfect between use as per manufacturer's directions (e.g., wheelchairs, lifts, scales, blood glucose meters, BP cuffs, thermometers, etc.).</p> <p>Commodes should remain with the client and are to be cleaned and disinfected. If possible, use disposable bedpans.</p> <p>Limit movement of equipment/supplies through affected areas.</p>
<input type="checkbox"/>	<p>Hand Hygiene</p> <p>Ensure ample supply of soap and 70-90% alcohol-based hand sanitizers for hand hygiene.</p> <p>Implement the use of alcohol-based hand rubs in areas where sinks are not readily available.</p> <p>Reinforce handwashing with staff/clients/students in particular after providing incontinence care, using the bathroom, and before handling food.</p>

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<input type="checkbox"/>	PPE	Ensure masks, gloves, gowns, eye protection are available and accessible.
		Masking and goggles or a face shield - when providing care within two metres of case/suspect case; dispose mask after single use or clean and disinfect goggles/face shield.
		Gloving - perform hand hygiene before applying and after removal; discard immediately after use and wash hands.
		Gowning - only if skin or clothing likely to be contaminated during care.
		Provide containers in client's room for the disposal of soiled PPE.
<input type="checkbox"/>	Additional Precautions	All positive cases and high-risk-contacts should be placed on Droplet and/or Contact Precautions in addition to routine practices
		Post additional precautions (droplet-contact) signage on the door of case rooms.
<input type="checkbox"/>	Audit	Increase audits of staff practices (e.g. hand hygiene, cleaning, use of PPE, etc.).
<input type="checkbox"/>	Isolation and Cohorting	Clients with one symptom should be isolated for at least 24 hours using same precautions; extend isolations if symptoms persist or worsen.
		Isolate cases for 48 hours after their last symptom has stopped. NOTE: Do not confine/restrain ill clients to their room if it causes undue stress or agitation.
		All other clients are to cohort within affected areas for meals and activities (i.e., avoid contact with clients in other areas of the home). NOTE: Asymptomatic clients from the outbreak unit/floor may leave the congregate facility to visit in the community as long as they understand they are not to visit other health care institutions.
<input type="checkbox"/>	Dietary	Sick clients should receive meals (tray service) in their room.
		Ensure the staff who deliver meals are practicing proper Hand Hygiene in between rooms.
		DO NOT dispose of food samples until speaking with your PHI.
<input type="checkbox"/>	Activities	Reschedule communal meetings on the affected unit/floor. Visits by outside groups (e.g., entertainers, community groups, etc.) are not permitted during an outbreak.
		Well clients may participate in small group activities and therapies on the unit only; proper precautions should be taken and the outbreak unit should be visited last.
<input type="checkbox"/>	Transfers	Advise ambulance service of outbreak prior to client transfer to hospital.
		Transfers to other facilities are not recommended during an outbreak.
<input type="checkbox"/>	Admissions/Readmissions	For all outbreaks , admissions and readmissions can be considered on a case-by-case basis.

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	Please refer to the “ Admissions and Returns from Absences ” (pp. 45 in the MOHLTC Recommendation for the Control of Gastroenteritis Outbreaks in Long-Term Care Homes, 2018 or as current).
<input type="checkbox"/> Medical/Other Appointments	If possible, reschedule non-urgent appointments until outbreak is over.
<input type="checkbox"/> Staff/Students /Volunteers	Minimize movement of staff/students/volunteers between affected and unaffected areas as much as possible (i.e., consider cohorting staff) NOTE: <i>Where possible, have recovering staff returning to work to care for symptomatic clients.</i>
	Exclude ill staff/students/volunteers for at least 48 hours after their last symptom. NOTE: <i>If a specific causative agent is known, disease-specific exclusions apply.</i>
	If dietary staff become ill while working, discard all ready-to-eat food they prepared while on shift.
	Staff working at another facility should wait at least 48 hours from last exposure at the outbreak facility and be symptom-free. This period may be modified if the causative agent is known.
<input type="checkbox"/> Visitors	Provide education regarding signs and symptoms of illness, hand hygiene, use of appropriate PPE, etc.
	Encourage visitors to postpone visits whenever possible. Discourage children from visiting unless there are exceptional circumstances. Those who do visit should: <ul style="list-style-type: none"> • Practice vigilant hand hygiene • Visit clients in their rooms and avoid communal areas • Visit only one client; do not mingle with other clients • Use appropriate PPE especially if providing direct care Provide visitors with the WECHU pamphlet “ What Visitors Need to Know ” during an outbreak.
	Ill visitors should be advised not to visit while they are ill and wait 48 hours after symptoms have ended to visit the facility.
Signature and Designation:	
Date: (YYYY-MM-DD)	