

Enteric Outbreak Check List

Date: _____

Facility: _____

Investigation Number: _____

Outbreak Criteria: A greater than expect number of epidemiologically linked cases of enteric illness among patrons, patients, residents or staff.

Signs and symptoms may include 1 or more of the following: abdominal cramps, abnormal temperature $\geq 37.5^{\circ}\text{C}$ or $\leq 35.5^{\circ}\text{C}$, chills, nausea, vomiting, diarrhea, headache, etc.

	Start Date	Initials	Recommendations / Comments
Notification			
<input type="checkbox"/> Notify Health Unit - establish contact with outbreak team member 519-258-2146 Ext: 1444			
<input type="checkbox"/> Complete Initial Report - fill out Initial Facility Outbreak Report and fax it to the Health Unit 519-258-8672			
<input type="checkbox"/> Obtain Case Definition - Health Unit to provide after consultation with the Medical Officer of Health			
<input type="checkbox"/> Obtain Investigation Number - Health Unit to provide in consultation with the Public Health Lab			
<input type="checkbox"/> Notify Outbreak Management Team - advise all appropriate individuals within the facility			
<input type="checkbox"/> Notify Other Facilities - Health Unit to complete			
<input type="checkbox"/> Notify Compliance Officer - facility to complete as per LTC Home Program Manual			
Surveillance			
<input type="checkbox"/> Line Listing of Residents - fax to Health Unit by 10:00 a.m. daily at 519-258-8672			
<input type="checkbox"/> Line Listing of Staff - fax to Health Unit by 10:00 a.m. daily at 519-258-8672			
Personal Protection - Appropriate levels of precaution should be based on the procedures undertaken			
<input type="checkbox"/> Handwashing - reinforce, post signs, stock supplies, hand sanitizers			
<input type="checkbox"/> Masking - direct care or face to face contact; dispose once removed, wash hands			
<input type="checkbox"/> Gloving - direct care; discard after single use, wash hands			
<input type="checkbox"/> Eye Protection - direct care or face to face contact; clean or dispose once removed, wash hands			

	Start Date	Initials	Recommendations / Comments
Personal Protection Cont'd			
<input type="checkbox"/> Gowning - if clothing is likely to be contaminated during patient care			
Specimen Sampling			
<input type="checkbox"/> Confirm Specimen Numbers - specimens will be taken from the first 5-10 cases as "first" priority - Specimens taken from <u>asymptomatic</u> dietary staff will be tested only as a "secondary" priority			
<input type="checkbox"/> Complete Specimen Collection - collection should be based on acute symptoms			
<input type="checkbox"/> Complete Lab Slip - fill out all appropriate information including investigation number			
<input type="checkbox"/> Transport to PHL - refrigerate and send to lab within 48 hrs (Public Health Lab should have samples before 4:00 p.m. daily)			
<input type="checkbox"/> Reporting of Results - Health Unit to notify facility			
Residents			
<input type="checkbox"/> Restrict Cases / or Suspected Cases to Room - enteric isolation required - should be separated from well persons at least 48hrs after symptoms stop - longer if confirmed rotavirus			
<input type="checkbox"/> Restricted Residents to Unit - avoid interaction between affected and unaffected units - cohort ill patients if possible			
<input type="checkbox"/> Admissions / Readmissions - consult with Health Unit			
<input type="checkbox"/> Appointments - reschedule non-urgent appointments			
<input type="checkbox"/> Transfer to Other Facility - not to any other LTC facility			
<input type="checkbox"/> Transfers to Hospital - advise hospital and ambulance of outbreak			
<input type="checkbox"/> Communal Meetings and Day Programs - reschedule events			
<input type="checkbox"/> Prevent Dehydration - increase fluid availability			
Staff / Volunteers			
<input type="checkbox"/> Food Handlers and Patient Care Staff - interview for symptoms of illness			
<input type="checkbox"/> Submit Stool Specimens - all symptomatic staff			

	Start	Initials	Recommendations
Staff / Volunteer Cont'd			
<input type="checkbox"/> Suspected Foodborne Outbreaks - all food handlers should submit stool specimens			
<input type="checkbox"/> Exclusion of Symptomatic Staff - consult Health Unit before returning to work			
<input type="checkbox"/> Exclusion of Asymptomatic Staff - If stool specimen is positive, these people may return to work once outbreak is declared over.			
<input type="checkbox"/> Cohort Staff - if possible have dedicated staff to avoid interaction between affected and unaffected units			
<input type="checkbox"/> Working at Other Facilities - symptomatic staff and asymptomatic staff carriers are restricted			
Visitors			
<input type="checkbox"/> Contact Family of ill Resident(s) - advise of illness			
<input type="checkbox"/> Residents and Families Informed of Outbreak - post signs at all entrances			
<input type="checkbox"/> Notification of Visitors - do not visit if ill, or if you do not want to become ill; enforce handwashing			
<input type="checkbox"/> Visiting Conditions - limit visitation to isolated residents; visit only one resident and exit immediately after visit; post signs to visit the nurse station prior to entering room			
Environmental Controls			
<input type="checkbox"/> Enhance Environmental Cleaning - increase frequency for washrooms, touched items such as handrails, door knobs, table tops etc.			
<input type="checkbox"/> Sanitizer - review disinfections procedures, check concentrations, and contact time of sanitizers			
<input type="checkbox"/> Dedicated Patient Care Equipment - for all residents - clean / disinfect between every use			
<input type="checkbox"/> Ensure Availability - of all necessary supplies i.e.: soap, paper towels, hand sanitizers, cleaning detergents and disinfectants			
<input type="checkbox"/> Laundry - handle linen as little as possible, soiled linen to be bagged or put in carts, do not sort or rinse in patient care areas, put wet linen in leak-proof bags, place laundry in bags before sending down a chute, adequate temperature & times for washing / cycles and detergents used according to manufacturer's recommendations			

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Environmental Control's Cont'd			
<input type="checkbox"/> Water Supply - check water supplies, icemakers, hoses, taps, and ensure vacuum breakers are working properly			
<input type="checkbox"/> Waste Management - body wastes and liquids to be flushed down toilet			
Food Service			
<input type="checkbox"/> Menu Cards & Individual Records - save for 7 days			
<input type="checkbox"/> Food Sample - will be taken from previously saved meals, consult with Health Unit			
<input type="checkbox"/> HACCP Inspection - conducted by Health Unit			
<input type="checkbox"/> Sample Results - will be received by Health Unit			
Declare Outbreak Over - 48hrs after no symptoms of illness in facility			
<input type="checkbox"/> Declaration - by Health Unit in consultation with Medical Officer of Health			
<input type="checkbox"/> Notification - by Health Unit to affected facility			
<input type="checkbox"/> Notify Other Facilities - Health Unit to complete			
<input type="checkbox"/> Notify Compliance Officer - facility to complete as per LTC Home Program Manual			
<input type="checkbox"/> Review of Outbreak - Health Unit to complete			

For information or clarification consult "**A Guide to the Control of Enteric Disease Outbreak in Health Care Facilities**" Public Health Branch June 30, 1993 or **Talk to an Outbreak Management Team member at the Windsor Essex County Health Unit at 519-258-2146 Ext: 1444.**