

# Infectious and Communicable Disease Guidance

| Level 1:<br>Daily Operations<br>Preventive Measures   | Level 2:<br>Suspected<br>GI Cluster/Concern   | Level 3:<br>Outbreak   |
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| Regular surveillance of baseline clusters of cases, and absenteeism.  | School District Director of Nursing will notify the School Response Team of the suspected outbreak.   | The school community will be notified of the outbreak, and non-essential after-school events will be rescheduled.  |
| Follow-up with routine vomiting and diarrheal illness reports to ensure appropriate person(s) is/are notified and clean-up procedure is followed. | Complete daily NM DOH Line List. School Director of Nursing will fax the line list to Environmental Health Department and New Mexico Department of Health.  | Complete daily NM DOH Line List. Director of Nursing will fax the line list to Environmental Health Department and New Mexico Department of Health.  |
| Send children home promptly with nausea/vomiting/diarrhea (n/v/d).  | Send children and staff home promptly with n/v/d.   | Send children and staff home promptly with n/v/d.<br>Isolate ill children from the rest of nurses' office visitors.  |
|   |   | Personal Protective Equipment for Nurses.<br>PPE (facemasks and gloves) for kitchen personnel when out of kitchen area.  |
| Utilize District specified cleaners but switch to an EPA Certified Norovirus Disinfectant or Chlorine bleach upon notification of an issue.       | Utilize EPA Certified Norovirus Disinfectant or Chlorine bleach for disinfecting activities.  | Increase frequency of cleanings in high-contact areas like doorknobs, light switches, handles, etc.<br>Utilize EPA Certified Norovirus Disinfectant or Chlorine bleach for disinfecting activities.  |
|   | Collect specimens   | Collect specimens  |
| Routine cleaning of all kitchen and bathroom surfaces.  | Switch all QUAT products to chlorine bleach solutions. Air dry surfaces, or rinse all surfaces intended for food or mouth contact with plain water before use.<br>Kitchen and dining facilities will switch all service items (spoons, forks, knives, plates, cups, trays) to disposable. | Switch all QUAT products to chlorine bleach solutions.<br>Continue to use disposable service items.<br>Clean and sanitize all items including dining carts each time with a 1,000 PPM bleach solution before they return to the kitchen.<br>Clean and sanitize kitchen area and restrict access in/out of the kitchen-to-kitchen service personnel ONLY. |
| Conduct annual Norovirus trainings with nurses and health assistants.   | Identify and notify possible high-risk individuals in the community.  | Designate a food service personnel only bathroom (if possible)   |
| Host annual hand washing education workshops for facility staff, teachers, and students.  |   | Implement double hand washing procedure.   |

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| Employ diarrhea and vomiting clean-up protocol for all reported instances.   | Employ diarrhea and vomiting clean-up for all reported instances.  | Employ diarrhea and vomiting clean-up protocol for all reported instances.<br>The school health office might require more frequent cleanings due to a high volume of ill individuals.  |
| Assure food handlers who are ill with GI symptoms are sent home and stay home for 48-72 hours after symptoms resolve.                            | Assure food handlers who are ill with GI symptoms are sent home and stay home for 48-72 hours after symptoms resolve.  | Assure food handlers who are ill with GI symptoms are sent home and stay home for 48-72 hours after symptoms resolve.  |
| If carpeting or upholstery was contaminated use absorbent to isolate the bodily fluid and then employ the cleanup protocol to sanitize the area. | If carpeting or upholstery was contaminated use absorbent to isolate the bodily fluid and then employ the cleanup protocol to sanitize the area.   | If carpeting or upholstery was contaminated use absorbent to isolate the bodily fluid and then employ the cleanup protocol to sanitize the area.   |
|  | Increase frequency of cleanings in high-contact areas like doorknobs, light switches, handles, etc.  | Contract with outside provider to address detailed cleaning if a larger area was impacted.   |
| Perform site visits to ensure adequate supplies on-site and utilization of cleaning protocols.   | Perform site visits to ensure adequate supplies on-site and utilization of cleaning protocols.   | Perform site visits to ensure adequate supplies on-site and utilization of cleaning protocols.   |
|  | An un-alarming notification to school Principal about the concerns, but do not seek public notification.<br>An un-alarming notification to teachers, coaches, etc. to encourage cleanings and vigilance for ill individuals. | Pre-approved letter to be sent home to all students, including cleaning and precautionary measures.<br>Host a staff meeting, or post to Blackboard, to answer questions and increase understanding.<br>Inform PIO about the issue. |
|  | Inform District PIO about the issue, state that it is being monitoring and school/district are responding but are not yet calling it an outbreak.  | Inform District PIO about the issue, state that it is being monitoring and are responding but are not yet calling it an outbreak.  |