

Clean Up for Gastroenteritis Outbreak Prevention

Proper cleaning is essential – no steps to be missed

Need to know: Gastroenteritis

GASTROENTERITIS is usually caused by a virus and can spread quickly between people. Viruses are hard to destroy (kill) and can survive on surfaces for a long time.

CLEANERS need to protect themselves and others from illness.

HANDWASHING is important.

SOILED LINEN should be washed separately on a hot wash cycle. **SOILED CARPETS** need professional cleaning and disinfection.

Important: Use a spill-kit if provided



1 Put on apron, eye protection and gloves



2 Wipe up spill and discard waste in a sealed bag and place in the bin



3 Remove gloves and apron, put in a sealed bag and place in the bin



6 Disinfect surfaces with chlorine bleach solution¹



5 Clean dirty surfaces/objects with detergent and water



4 Wash hands with soap and water for at least 20 seconds.
Put on new gloves and apron



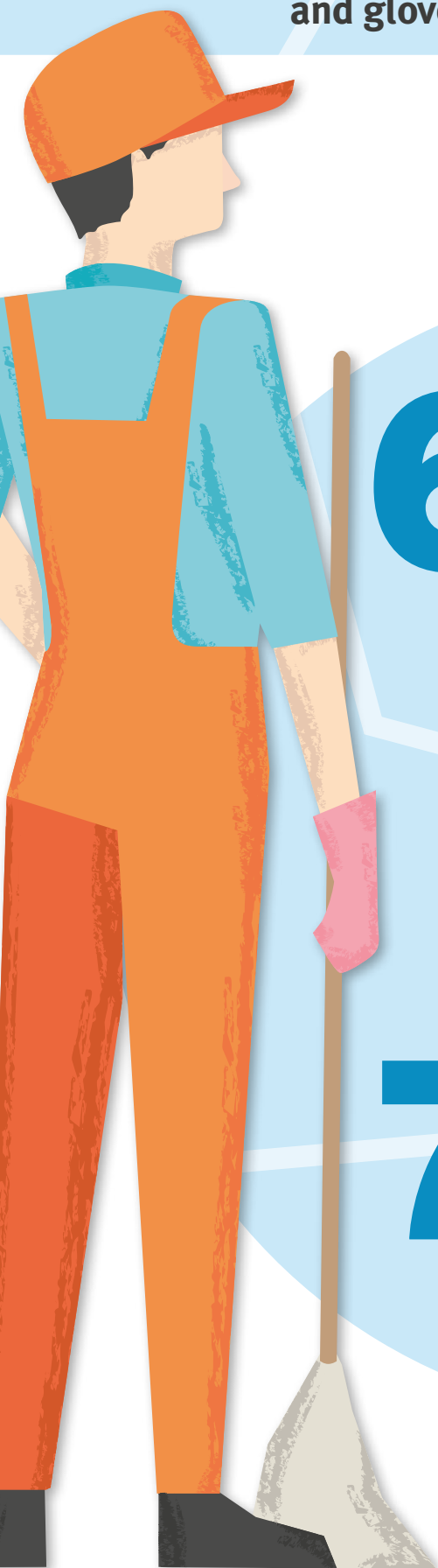
7 Clean and/or dispose of dirty equipment



8 Remove gloves and apron, put in a sealed bag and place in the bin



9 Wash and dry hands. Remove eye protection



¹ Centers for Disease Control and Prevention, 2016, *Prevent the spread of norovirus*, CDC, Atlanta <https://www.cdc.gov/features/norovirus/index.html>