## Gastrointestinal Illness Outbreak

## **Checklist for supportive living accommodations**

This checklist provides general measures for controlling gastrointestinal (GI) illness outbreaks. Refer to the <u>Guide for Outbreak Prevention & Control in Supportive Living Accommodations</u> for detailed recommendations. When applicable, follow site-specific policies.



	Perform cleaning and disinfection wearing PPE and use a disinfectant that kills GI illness viruses.
	Clean and disinfect resident room, moving from clean to dirty. Clean bathroom last.
	Handle soiled linen and laundry safely.
Pla	n safe activities for residents who are not isolating (refer to section 5. 4)
	Postpone/cancel all group activities unless there are extenuating circumstances.
	Consult with the AHS Public Health Outbreak team regarding restricting group activities if they are an essential part of treatment.
Pla	n safe visits (refer to section 5. 5)
	Provide safe visiting guidance to visitors.
	Demonstrate how to use PPE if visiting an isolating resident.
	Advise visitors of risk of exposure to illness and to practice hand hygiene before and after visiting.
Ad	mission, transfers and discharge restrictions (refer to section 3. 6 and 3.7)
	Implement restrictions as directed by the AHS Public Health Outbreak team for the site/unit.
	Use the Risk Assessment Matrix and the Risk Assessment Worksheet as per zone process.
Us	e food service modifications (refer to section 3. 8)
	Initiate outbreak modifications for food service.
	Provide meal service to isolating residents in their rooms.
Specimen collection (refer to section 3. 9)	
	Collect specimens as directed by the AHS Public Health Outbreak team.
	Ensure proper specimen collection, handling and labeling, including the outbreak EI number.