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# Norovirus Toolkit for Camp Outbreaks

## **Introduction**

Preventing and controlling norovirus can be challenging in camp settings. The risk for person-to-person transmission of viral gastroenteritis in camps may be higher due to community dining, group activities, and shared bathroom facilities and sleeping quarters. Camps, especially those in rural areas, may have little or no running water, which can also result in gaps in personal hygiene among campers and staff; this may lead to outbreaks in camp settings. It can also be challenging to differentiate between norovirus and other types of viral gastroenteritis; their symptoms can be similar, and it can be difficult to obtain stool samples to determine the cause of illness though laboratory confirmation. Thus, this is a modified version of a toolkit developed by the California Department of Public Health to assist local health department staff who investigate suspected and confirmed norovirus outbreaks in camp settings. While the intended audience for this toolkit is local health departments, parts of the toolkit may also be useful for camp administrators and staff.

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## General Norovirus Information

**What is norovirus?** Norovirus is a very contagious virus that causes acute vomiting and diarrhea. As few as 18 virus particles can cause an infection. Norovirus can survive for weeks on surfaces, such as walls, doorknobs, handrails, telephones, and toys, if not properly cleaned and disinfected. Norovirus can spread quickly from person to person in places such as camps. It is sometimes called the “stomach flu” but is not related to influenza (flu) viruses, which primarily cause respiratory infection.

**How common is norovirus infection?** Norovirus is the most common cause of acute viral gastroenteritis in the United States, and causes an estimated 19–21 million illnesses each year. The Centers for Disease Control and Prevention (CDC) estimate that norovirus contributes to 56,000-71,000 hospitalizations and 570-800 deaths each year in the United States.

**When does norovirus infection occur?** It is possible to become infected with norovirus any time of the year, but infections are most common between November and April.

**Can a person get norovirus infection more than once?** A person can get norovirus more than once in their lifetime because there are many different strains, which can circulate at different times and in different geographic areas. When new strains emerge, there can also be an increase in norovirus cases.

**How do people get norovirus infection?** Norovirus is found in the vomit and feces of infected people. When an infected person vomits, norovirus can be sprayed into the air and contaminate nearby surfaces. Contamination of surfaces with fecal matter from unwashed hands can also occur. Norovirus can spread easily from person to person through contaminated food or water, or by touching contaminated surfaces. Typically, a person is contagious as soon as they begin feeling sick and remain contagious until a few days after they recover. However, sometimes an ill person can remain contagious for two weeks or longer after symptoms have ended by shedding it in their feces.

People can become infected in several ways, including:

- Having direct or indirect contact with an infected person (for example, by holding hands, or sharing foods or eating utensils with an infected person).
- Eating food or drinking liquids contaminated with norovirus, such as food touched by an ill person, or undercooked shellfish from contaminated waters.
- Touching contaminated surfaces or objects, and then touching one’s mouth before handwashing.
- Sharing toilet facilities with an ill person.
- Cleaning up vomit or diarrhea from an infected person without proper protective equipment, such as gloves, masks, and gowns.

**What are the symptoms of norovirus infection?** Symptoms usually begin 12 to 48 hours after a person has been exposed to the virus and last for 1 to 3 days. The most common symptoms are vomiting, diarrhea, nausea, and stomach cramps. Other symptoms can include a low-grade fever, headache, and body aches. People with norovirus can feel very ill, and may vomit or have diarrhea many times a day. This can lead to dehydration, especially in young children, older adults, and people with underlying medical conditions. Symptoms of dehydration include decreased urination, dry mouth and throat, and feeling dizzy when standing up. Young children who are dehydrated may cry with few or no tears and be unusually sleepy or fussy.

**How is norovirus infection diagnosed?** Norovirus infection can be diagnosed by testing a person's stool for the presence of norovirus. Confirmation of the cause of illness by a public health laboratory during an outbreak is important in determining what prevention and control methods to take.

**How is norovirus infection treated?** There are no specific treatments for norovirus. It cannot be treated with antibiotics because it is not a bacterial infection. A person should drink plenty of fluids to prevent dehydration due to vomiting and diarrhea.

**How can you prevent norovirus infection?** Things you can do to reduce the risk of getting or spreading norovirus infection include:

- Practice good handwashing techniques using soap and water; hand-sanitizers are not usually effective against norovirus.
- Use safe food-handling techniques, such as washing fruits and vegetables and cooking shellfish thoroughly.
- If you're sick, STAY HOME! Isolate yourself and do not participate in group activities until after you are well.
- Do NOT prepare food or care for others when you are sick with norovirus or any diarrheal illness.
- Clean and disinfect contaminated surfaces or objects with bleach as soon as possible.

For more information, please see the [“Control Measures”](#) section.

## Best Practices for Camp Outbreak Readiness

Camp settings pose unique challenges for the prevention and control of norovirus. Community dining, group activities, and shared bathroom facilities and sleeping quarters can increase the risk of person-to-person transmission. The following are guidelines to improve outbreak readiness and to reduce transmission in camp settings.

**Review and Revise Camp Policies and Procedures:** There are many policies and procedures that camps can adopt to help prevent and control norovirus outbreaks.

- Include information in the camp agreement documents about the risk of gastrointestinal illness and other outbreaks, and outline the camp's "send-home" policy. Ensure that parents and guardians are aware that campers should not come to camp if they are sick, and that campers who become sick may be sent home early. Consider offering refunds to parents or guardians if their campers become sick and have to be picked up from camp early.
- Incorporate a health history screen for recent or current symptoms of norovirus illness (vomiting, diarrhea, or stomach cramps) upon arriving at camp. A [sample screening form is available from the American Camp Association](#).
- Ensure that all camp-supplied bedding, such as mattresses, mats, and pads, are covered with impermeable materials that can be easily cleaned. All beds and cots should also be made of materials that are easily cleaned.
- Consider organizing beds, cots, or sleeping bags in a head-to-foot fashion so that each person's head is only next to other people's feet. This may reduce the risk of person-to-person transmission, especially if a person vomits.
- Report all outbreaks to your local health department for assistance, and to review recommended control measures.
- Send notifications to prospective campers about the outbreak, and consider offering refunds to people who choose to cancel their reservations.

**Establish an Ill Employee Policy:** Implement and enforce an ill employee policy for all camp staff, including volunteers. The policy should require camp staff to report illness, especially those involving vomiting and diarrhea, to management immediately. Ill staff should be restricted from working, and should be isolated from well persons for at least 48 hours after their symptoms have ended, or sent home.

**Monitor Illnesses in Campers and Staff:** Consider doing daily illness checks among campers, as they may delay or avoid visits to the health staff or center to avoid missing activities. Those with norovirus symptoms should be isolated from well persons and fully screened by health staff. Also, consider keeping a log at the health center to document all illnesses and injuries. Monitor the log daily to determine if an increase of common symptoms or illnesses are reported; this may help to identify the start of an outbreak.

**Create an Outbreak Management Action Plan:** Assign and document outbreak roles and responsibilities for camp staff. Decide which staff will be assigned to the following duties in the event of an outbreak: coordinating communications (that is, with campers, parents, media groups, emergency response providers, local health department staff, etc.), providing medical care to ill persons, obtaining additional cleaning supplies, tracking illness, cleaning and disinfecting contaminated areas, and overseeing meals and group activities for appropriate dining and hygiene practices. The outbreak plan should also include measures for providing separate housing and bathroom facilities for ill persons.

**Train Staff on Outbreak Prevention and Management Procedures:** When training camp staff, including medical staff, include instruction on the camp's outbreak management action plan. Provide general training to staff on measures to assist with outbreak prevention, including: proper handwashing techniques, cleaning and disinfection practices, and the use of personal protective equipment (such as disposable gloves, masks, and gowns). Consider keeping a "camp manual" for staff, with information on camp policies, including outbreak prevention and management practices, and information on how to report possible outbreaks to the local health department.

**Keep and Distribute a Stock of Necessary Supplies:** Ensure that the camp is fully stocked with enough supplies to properly clean and disinfect contaminated areas. Necessary supplies include disposable rubber gloves, face masks, gowns, soap, bleach, and other cleaning tools (such as buckets, disposable towels, and mop heads). Depending on the camp's size, consider distributing supplies throughout the camp so that cleaning or disinfection is not delayed in the event of contamination. If possible, supplies used to clean and disinfect contaminated areas should be thrown away. Otherwise, supplies that are going to be reused should be cleaned and disinfected after each use to prevent cross-contamination in other areas.

**Prepare for Communication with Staff, Campers, Parents, and the Public:** Keep a database of parent and guardian contact information, so that it is easy to contact them if their campers are ill. Be prepared to respond to questions from concerned parents and guardians or media requests. It may also be useful to have templates for signs or communications that will be used in the event of an outbreak, such as a [notification letter](#) or [press release](#).

**Identify External Resources:** Identify community resources that may be available to the camp in the event of an outbreak, including:

- The local health department
- Local suppliers of portable toilets and/or handwashing centers
- Local companies with expertise in environmental cleaning and disinfection

**Encourage Personal Hygiene:** It is important for persons to wash hands before eating or handling food that will be eaten by others. Hands should also be washed after using the restroom, sneezing or coughing, or handling any possibly soiled items. At camp, persons may be unable to maintain good hygiene, especially if there are few toilets, showers, and handwashing centers, or if there is little or no running water. Of note, hand-sanitizers are not an acceptable substitute for handwashing because they are usually not effective against norovirus. If handwashing centers are limited, consider adding temporary centers, or scheduling handwashing times to ensure that all persons wash their hands often. Buckets of standing water are not acceptable

handwashing centers. Ensure that clean water, soap, and paper towels are always available at all handwashing centers and other areas where toileting may occur. If possible, discourage outdoor toileting. Consider enacting a camp rule that all personal items (such as water bottles, pillows, towels, hairbrushes, makeup, contact lens solution, toothpaste, etc.) are not to be shared by campers. For more information, please see the [“Control Measures”](#) section.

**Test and Treat Drinking and Recreational Water:** Camps using well water should test and treat water sources often to ensure that water is clean. Untested water sources should be marked and should not be used for drinking or cooking. For hikes and other off-site activities where clean water sources may be limited, give persons filtered, boiled, or bottled water and/or water treatment systems, such as iodine tablets. Human-made water sources used for swimming or wading should also be regularly treated and tested. Pools should be properly chlorinated, and ill persons should be excluded from all recreational waters until at least 48 hours after their symptoms have ended. For more information, please see the [“Checklist for Responding to an Outbreak”](#) section.



# Checklist for Responding to a Norovirus Outbreak

If a norovirus outbreak is suspected, camps should immediately employ infection control measures to help prevent the spread of illness. To ensure a comprehensive outbreak response, the following steps are recommended:

- ☐ **Notify the Local Health Department:** Report the outbreak to the local health department immediately. Refer to [Outbreak Detection and Case Definition](#) for more information.
- ☐ **Assign Staff Roles and Responsibilities:** Designate camp staff to handle duties related to outbreak management.
  - ☐ Coordinating communications.
  - ☐ Providing medical care to ill persons.
  - ☐ Obtaining additional cleaning supplies.
  - ☐ Tracking illnesses.
  - ☐ Clean and disinfecting contaminated areas.
  - ☐ Overseeing meals and group activities for good dining and hygiene practices.
- ☐ **Track Ill Persons:** Track the number of ill persons using a log sheet such as the [Sample Norovirus Line List](#).
- ☐ **Educate Staff, Campers, and Parents:** Inform staff, campers, and parents or guardians about the outbreak, symptoms of norovirus, and suggested prevention measures to use at home and camp (that is, frequent handwashing and staying home when ill), during and even after the outbreak to reduce transmission. Useful tools which could be employed together include:
  - ☐ Centers for Disease Control and Prevention “[Norovirus Illness: Key Facts](#)”
  - ☐ Centers for Disease Control and Prevention “[Norovirus: Facts for Food Workers](#)”
  - ☐ [Clean-up and Disinfection for Norovirus](#)
  - ☐ [Sample Notification Letter](#)
  - ☐ [Sample Press Release](#)
  - ☐ Post outbreak notices and [handwashing signs](#) throughout the camp (for example, entrances, restrooms, dining areas) to remind all campers and staff to practice frequent handwashing.
  - ☐ Post the Centers for Disease Control and Prevention “[Diarrhea and Swimming Don’t Mix](#)” poster near recreational water sources to remind campers and staff not to swim if they have diarrhea.

**❑ Implement Camp-Wide Control Measures:**

- ❑ Restrict sick campers and staff from coming to the camp or facility until at least 48 hours after their vomiting and diarrhea have ended. If this is not possible, house ill campers and staff in isolated areas (preferably with their own bathroom facilities) away from well persons until at least 48 hours after their vomiting and diarrhea have ended. Also, do not let ill campers and staff dine or participate in group activities with well persons.
- ❑ Clean and disinfect frequently-touched surfaces and all possibly contaminated areas. Please see the [“Cleaning and Disinfection Guidelines”](#) section for more information.
- ❑ Enforce strict handwashing policies for all campers and staff (have staff supervise the handwashing of younger campers). For more information, please see the [“Control Measures”](#) section.
- ❑ Consider cancelling or postponing group activities.
- ❑ Ensure that human-made recreational water sources are appropriately chlorinated. Refer to the Centers for Disease Control and Prevention [“Your Disinfection Team: Chlorine & pH”](#) factsheet for more information.
- ❑ **Consider Limiting Visitors from Accessing Affected Areas of Camp:** If possible, limit visitor access, especially to areas that may be contaminated (for example, encourage parents or guardians to pick children up at the front of the camp rather than coming inside).
- ❑ **Consult with the Local Health Department on Laboratory Testing:** Work with the local health department to coordinate stool specimen collection and laboratory testing. For more information, please see [Norovirus Laboratory Testing Information](#).
- ❑ **Work with the Local Health Department to Assess How the Outbreak is Evolving:** Outbreaks can be prolonged, sometimes lasting months. An outbreak that begins at one camp can spread to other camps and through the community by person-to-person transmission. Campers, staff, family, and friends can become infected and further spread the virus to other camps, communities, or facilities. It is important to keep the local health department informed about the spread of norovirus infections within your camp and to other facilities, localities, or regions.
- ❑ **Determine When the Outbreak is Over:** In general, an outbreak in a camp may be over if no new illnesses have occurred after two incubation periods (that is, 4 days, since the average incubation period for norovirus infection is 2 days). However, it is important to work with the local health department to determine when the outbreak is over.

## Control Measures

Because norovirus is highly contagious, it is critical that infection control measures are carried out as soon as an outbreak is suspected.

**Handwashing and Personal Hygiene:** It is critical that both ill and well persons wash their hands often. It may be helpful to schedule handwashing breaks for campers and staff to encourage frequent handwashing. During outbreaks, camps may consider periodically broadcasting public announcements to remind campers and staff to practice frequent handwashing, especially before meal and snack times. Proper handwashing includes covering all parts of the hands, including fingernails, with soap; rubbing lathered hands together vigorously for at least 20 seconds; thoroughly rinsing hands with water; and drying hands with a paper towel. Placing [handwashing signs](#) in restrooms and at other locations throughout the camp can be helpful to remind campers and staff to wash their hands frequently, and to provide guidance on proper handwashing techniques. Staff should supervise the handwashing of young campers to ensure that hands are thoroughly washed. Of note, **hand-sanitizers are not an acceptable substitute for handwashing because they are usually not effective against norovirus.** Campers and staff should always:

- Wash hands after using the restroom, changing diapers, sneezing or coughing, cleaning up vomit or diarrhea, handling soiled items, or helping campers in the restroom.
- Wash hands before eating, preparing or serving food, or feeding campers.

**Vomit Containment:** Have buckets or other easily-cleanable or disposable containers available to use in the event of vomiting emergencies. This will help to keep the vomit contained, and reduce the risk of additional transmission. Keep “barf buckets” in all sleeping quarters, dining halls, outdoor activity areas, and in other common spaces. Be sure to immediately remove the “barf buckets” if accidents occur, and clean and disinfect or discard the containers.

**Exclusion:** Exclusion of sick and recovering persons will reduce the likelihood that more campers and staff will be exposed. Campers and staff who are sick with either vomiting or diarrhea should not come to camp, should be sent home, or at least should not participate in group dining or activities for a minimum of 48 hours after symptoms have ended. (For example, if Mary last vomited at noon on Tuesday, then she should not return to camp, or participate in group activities, until Friday.) If ill campers are to be sent home, parents or guardians should be contacted immediately and asked to pick up their children as soon as possible; ill campers should be held in an isolated area until they are picked up. Resident (overnight) camps should designate an area to house ill persons, preferably in buildings that have their own restrooms, away from well campers and staff. Ill campers and staff should not eat in dining areas with well persons. Resident camps can also consider hosting alternative activities for ill persons.

**Grouping:** Try to keep all staff who worked with sick campers in the same sleeping quarters or areas to limit the spread of infection. (For example, if there is an outbreak in “Cabin 5,” then keep the same staff working in “Cabin 5” until the outbreak is over, rather than allowing them to work in other cabins.) Sick campers and staff should use separate toilets and be housed separately from well persons, if possible. Be sure to keep sick campers who are waiting to be picked up in an isolated area away from well persons.

**Cleaning:** Wearing gloves and a mask, immediately remove vomit or diarrhea, and use soap and water to clean any surfaces that may be contaminated. Norovirus can remain on surfaces that have been cleaned and can still cause infection. Be sure to disinfect all surfaces after cleaning. Wear disposable gloves and masks when cleaning contaminated surfaces or handling contaminated items. Machine wash and machine dry laundry soiled by vomit or diarrhea with hot water and detergent right away. Handle items carefully to avoid spreading the virus. For outdoor vomiting and diarrhea accidents, remove as much of the waste as possible, and cover the affected area with dirt or soil. For more information on proper cleaning practices, please see the [“Cleaning and Disinfection Guidelines”](#) section.

**Disinfection:** Bleach is widely recommended because it is the most effective disinfectant for norovirus. Because bleach can be an irritant to some persons and may damage textiles or vulnerable surfaces, products from the [Environmental Protection Agency’s Registered Antimicrobial Products Effective Against Norovirus](#) are also options. Quaternary ammonia solutions (which are often used) are **not** effective against norovirus. For more information on proper disinfection practices, please see the [“Cleaning and Disinfection Guidelines”](#) section.

**Food Handling and Dining:** Norovirus can spread through contaminated food or water, so it is critical that facilities employ safe food-handling techniques, including:

- Excluding ill food service staff from work until at least 48 hours after symptoms have ended.
- Requiring food service staff to wear personal protective equipment (such as disposable gloves and masks) when handling, serving, or preparing food.
- Ensuring that clean water, soap, and paper towels are available in dining areas and other areas where eating may occur.
- Throwing away all potentially contaminated food.
- Cleaning and disinfecting food preparation equipment and surfaces.
- Ensuring that all food service staff have access to a dedicated bathroom facility that is not shared with campers or other non-food service staff.
- Ensuring that all food service staff wash their hands thoroughly before food handling and immediately after using the restroom.
- Prohibiting campers from participating in meal preparation, table-setting, and food service.

- Providing individual meals to campers and staff instead of family-style meals, self-serve buffets, or communal food items. If buffet lines must be used, food should be served by food service staff, and the buffet lines should be covered by sneeze guards.
- Prohibiting the use of shared dining items, such as serving utensils, water pitchers, salt and pepper shakers, and cups.
- Running dishes, utensils, and cups through a dishwasher (using hot water and dishwasher detergent) immediately after use; consider using single-use dining materials if reusable ones are not available and cannot be thoroughly cleaned.

For more information on proper food handling practices, see Centers for Disease Control and Prevention's "[Norovirus: Facts for Food Workers](#)".

**Postponing or Canceling Group Activities:** Consider postponing or canceling group activities, such as communal meals, sporting events, or social/recreational groups, until the outbreak is over. This will minimize person-to-person contact and transmission risk. Resident (overnight) camps can consider hosting alternative activities for ill campers and staff.

**Camp Closures:** In general, camps are not required to close during a norovirus outbreak. However, closures may be considered on a case-by-case basis if a large number of illnesses are occurring, recommended control measures have not been effective, or closure is needed to perform effective environmental cleaning. Consult with the local health department to determine whether camp closure is appropriate. A camp may also be closed by public health order from a local health officer if she or he deems it necessary.

## Cleaning and Disinfection Guidelines

**General Principles:** Remove vomit or diarrhea right away! Remember that norovirus particles can settle on and contaminate objects and surfaces, especially if an ill person has vomited nearby. All areas, items, and surfaces, especially in restrooms, dining halls, and kitchens that may have been contaminated (within a 10- to 25-foot radius of the vomit incident) must be cleaned and disinfected in order to kill norovirus. Cleaning removes visible dirt and debris on objects and surfaces, and results in the removal of some germs. Disinfection kills any remaining germs on the objects and surfaces. If possible, increase the frequency of cleaning and disinfection to at least twice each day.

High-touch surfaces may need to be cleaned multiple times a day. In addition, camps may need to bring in additional cleaning staff to manage the outbreak. Make sure rooms are well ventilated. Campers and staff should stay away from contaminated objects and areas until proper cleaning and disinfection has occurred. Refer to [Clean-up and Disinfection of Norovirus](#) for more information.

Be careful and wear protective materials (such as disposable gloves, masks, safety goggles, and gowns) when handling anything contaminated with vomit or diarrhea, and when cleaning and disinfecting contaminated areas. Start by cleaning and disinfecting surfaces with a lower likelihood of norovirus contamination (such as light switches or door handles) then moving to surfaces likely to be highly contaminated (such as bathroom surfaces and dining areas). Consider using disposable mop heads, and change mopping water often. Wash hands with soap and water after any cleaning.

**Cleaning:** First, soak up vomit and diarrhea using disposable absorbent materials, such as cloth, baking soda, paper towels, sawdust, or kitty litter. Do not vacuum material; using gloves, pick it up using paper towels. Then, use soap and water to wash and rinse the area or object. Wipe dry with paper towels. Dispose of all waste in a plastic trash or biohazard bag and immediately close and dispose of the bag.

**Disinfection:** After an area or object has been cleaned, it must be disinfected. Although there may be health concerns with using bleach because it can be an irritant, a bleach solution is recommended for norovirus outbreaks. Please note that bleach should never be mixed with other cleaners/disinfectants as it can create poisonous gases. Bleach may damage metal surfaces, floor finishes, carpets, clothing, and other textiles.

To prepare a bleach solution, use 3/4 cup concentrated bleach (or 1 cup of regular strength bleach) to one gallon of water; the disinfection method will vary depending on the type of surface or material being disinfected (see below). Be sure to prepare fresh bleach solutions daily, because bleach can lose effectiveness if left out and exposed to air. When disinfecting, leave bleach on the surface for at least 5 minutes covering the entire surface and then rinse thoroughly with clean water.

An Environmental Protection Agency (EPA)-approved disinfectant for norovirus ([EPA List G](#)) can be used in certain situations. However, these disinfectants were tested against a different virus similar to norovirus and may not be as effective as bleach. The use of a bleach solution is recommended for use during norovirus outbreaks whenever possible. Be sure to read the product labels, as there may be separate directions for using the products as disinfectants versus as

cleaners. Follow the manufacturer's instructions to ensure appropriate dilution and contact time, which will vary depending on the type of surface.

#### **Cleaning Specific Surfaces/Items:**

- **High-Touch Surfaces:** Objects that are frequently touched include door handles, hand rails, light switches, toilets, faucets, tables, counters, chairs, walls, toys, phones, recreation/gym equipment, mats, blankets, sheets, keyboards, and shared items. Carefully remove any vomit and diarrhea, and clean contaminated objects and surfaces with soap and hot water. Then, disinfect with the bleach solution. Be sure to clean nearby objects that may also have been contaminated by vomit or diarrhea. This should be done multiple times a day if possible.
- **Non-Porous (Hard) Surfaces:** For toilets, sinks, furniture, walls, floors and other hard, non-porous surfaces, carefully remove vomit and diarrhea, and clean contaminated objects and surfaces with soap and hot water. Then, disinfect with the bleach solution.
- **Porous Surfaces (Carpets/Upholstery):** For carpets, upholstery, and other porous surfaces, carefully remove as much vomit and diarrhea as possible, and clean with soap and hot water. Then, steam clean at a temperature of 158° F for five minutes or 212° F for one minute. To minimize aerosolization of particles, do not vacuum.
- **Food/Mouth Contact Items:** For objects that may come in contact with food or the mouths of people (such as toys or dishes), carefully remove vomit and diarrhea. Then, disinfect with the bleach solution. Rinse thoroughly with clean water afterwards. Alternatively, dishes, utensils, and cups can be cleaned with a dishwasher (using hot water and dishwasher detergent) immediately after use.
- **Cloth and Plush Items:** For clothing/linens/textiles and plush items, including stuffed animals, bedding, curtains, and mattress covers, carefully remove as much vomit and diarrhea as possible. Then, wash items in a pre-wash cycle, followed by a regular wash cycle with detergent. Dry items at a temperature greater than 170° F. Do not mix contaminated and uncontaminated items in one load; it is better to discard soiled materials than to risk exposure during cleaning. If there are no on-site laundry facilities, double wrap soiled items in plastic bags, and take them to an off-site facility to be washed and dried. If soiled items are sent home, be sure to provide guidance on proper washing and drying procedures to parents or guardians.
- **Diaper Changing Surfaces and Potty Chairs:** For diaper changing stations and potty chairs, clean with soap and hot water, and disinfect using the bleach solution after each use (including equipment or supplies that were touched). Rinse thoroughly with clean water afterwards.
- **Objects Not Easily Cleaned:** Items that are difficult to clean, like board games, playing cards, books, puzzle pieces, crayons, and clay, should be discarded.

**Outdoor Areas:** Remove waste and cover the affected area with dirt or soil.



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