

# Weapons of Mass Disinfection

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# Developed by:

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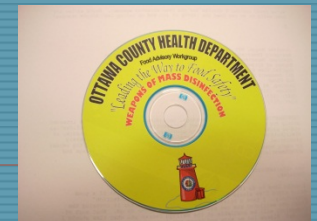
## Special Thanks to:

- Ottawa County Health Department
    - Food Advisory Workgroup
  - Katherine Voight - Ottawa County
  - Peggy Hoover - North Ottawa Community Hospital
  - Cheryl Hines - Holiday Inn Express Holland
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# Weapons of Mass Disinfection

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- Simple cleaning & sanitizing guidance
- To contain outbreaks
- To prevent secondary spread
- Based on:
  - MDCH Guidelines for Environmental Cleaning and Disinfection of Norovirus
  - CDC Norovirus in Healthcare Facilities



# Contributing Factors

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- Several outbreaks
  - Facilities not inspected by us
  - Questions from facilities/general public
  - Long and technical Norovirus guidance
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# Gastrointestinal Illness Investigations

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- Improper cleaning techniques
  - Lack of cleaning prior to disinfecting
  - Improper chemicals
  - Improper chemical concentrations
  - Improper PPE
  - Not following contact times
  - Recontamination
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# Weapons of Mass Disinfection

- CD containing:
  - Instructions for disinfection
    - Hard surfaces
    - Carpet
    - Linens/clothing
  - Posters
  - Power point
  - Quiz/answers
  - Norovirus Guidance
  - Disaster box

ISOLATE



CLEAN



REMOVE



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# Use What They Have

What to pack in a Disaster Box?

-Gloves



-Mask



-Disposable aprons

-Measuring cups

-Measuring spoons

-Cleaning and disinfecting instructions



-Dilution and contact time instructions

-Rope

-Wet floor signs



-Bags

-Disinfectant

-Absorbent material/rags/cloths

-Tape/stickers/marker

-Bucket/spray bottle

-Material Safety Data Sheets (MSDS) for chemicals



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- Readily available
- Train
- Prepare
- Act Quickly

# Recipe for Success

- Simple
- Short
- Handed out
- Multiple formats
  - CD
  - Website
  - Printed

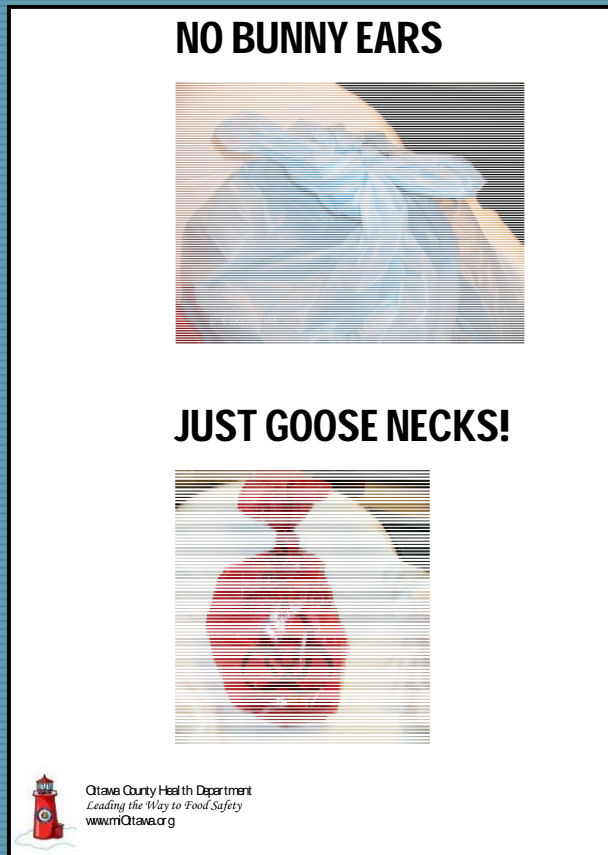
## **Disinfecting Hard Surfaces**

- Put on PPE
  - a. Examples: gloves, mask, apron.
- Prepare disinfectant listed on the EPA registration list.
  - a) Be sure to follow the correct dilutions.
  - b) Do not mix chemicals! Mixing chemicals can be deadly.
  - c) Not all disinfectants shown on EPA list are approved for use in food facilities.
    - i. Product label must have language stating approval for use in food facilities AND provide appropriate directions for use.
- Clean-up area.
  - a) The surrounding area should be included.
    - i. Tables, menus, light switches, touch screens, etc.
  - b) Use absorbent material
    - i. Recommended method
  - c) Use mop
    - i. The mop must be sent to a laundry service after use, or
    - ii. Dispose of the mop.
  - d) Allow disinfectant to remain on area for the entire contact time listed on EPA registration list (twenty minutes for bleach).
- Bag the mop or the absorbent material in a plastic bag to minimize aerosols.
  - a) Either mark the bag or use a color coded bag.
    - i. Check with your laundry company to see if they already have a procedure in place they want you to use.
- Remove your gloves and other PPE carefully.
- Put your PPE in a plastic bag for disposal.
  - a) It may be the same bag used for clean-up if you are disposing of the contents.
- Seal the bag.
- Dispose of properly or separate out for laundry service.
- Wash hands.
  - a) Dispense paper towels.
  - b) Rinse hands with warm water.
  - c) Apply soap to your hands.
  - d) Lather for 20 seconds.
    - i. Vigorously rub hands together cleaning hands, finger tips, between the fingers, under the finger nails and exposed arms.
  - e) Rinse with warm running water.
  - f) Dry you hands completely with paper towels.
  - g) Use the paper towels to turn the water faucets off.





# Weapons of Mass Disinfection



- Distributed to:
  - Food service
  - Schools
  - Hotel/motels
  - Illness/complaint investigations
  
- Minimal CD cost
- Larger mail cost

# Impact on Community

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## Protect Yourself



## Protect Others



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- No formal study
- Positive feedback
- No increase in reported illnesses
- Residential use
- Provided to other counties

# Impact on Food Service

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- Increased bleach friendly facilities
  - Increased cleaning then sanitizing
  - Increased contacting of OCHD
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# For Next Time

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- Short video
- Grant to build disaster boxes
- Spanish version
- Before/After survey
- Periodic updates

## REMEMBER:

-**Isolate** Area

-**Protect** Yourself

-**Eliminate** Debris

-**Disinfect** Surfaces

-**Dispose** Properly



# Thank you! Be prepared.

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