

Initial Reporting Form for Suspected or Confirmed Gastroenteritis Outbreaks

General Information					
Today's Date:	___/___/___	County:		Region:	
Local Health Department:	Outbreak # KY: __ - __				
Primary Contact for Investigation:		Telephone:			
LHD Nurse (if different from above):		Telephone (if different from above):			
LHD Environmentalist (if different from above):		Telephone (if different from above):			
Regional Epidemiologist (if different from above):		Telephone (if different from above):			
Facility/Establishment Information					
Facility/Establishment Name (if applicable):					
Facility/Establishment Type:					
Facility/Establishment Contact Person:					
Facility/Establishment Phone Number:		Fax Number:			
Facility/Establishment Location:		City:	County:		
Outbreak Information					
Date index case became ill?	___/___/___	Index case = resident, staff, visitor, or other?			
Number of ill residents/persons today (x_1):		Number of Ill Staff today (x_2):			
Total Number of residents/persons (y_1):		Total Number of Staff (y_2):			
Resident/Persons Attack Rate % ($x_1/y_1 \times 100$)		Staff Attack Rate % ($x_2/y_2 \times 100$)			
Illness Characteristics					
List of predominant symptoms:					
List of other symptoms:					

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Average Duration of Illness (hours or days):			
Number of Residents/Persons Admitted to the Hospital:		Number of Staff Admitted to the Hospital:	
Number of Residents/Persons seen by a Healthcare Provider:		Number of Staff seen by a Healthcare Provider:	
Number of Residents/Persons who have died:		Number of Staff who have died:	
Case Definition:			
Control Measures Implemented (Provide a brief description of control measures being implemented by the facility)			
Environmental Assessment:			
Conducted:	<input type="checkbox"/> Yes <input type="checkbox"/> No	Date (conducted/will be conducted)	___/___/___

Review of Guidelines to Limit Transmission

General Prevention of GI Illness:

- Practice good hand hygiene. Wash hands frequently with soap and water. Alcohol-based sanitizing hand gel (> 62% ethanol content) may be used to complement hand washing with soap and water.
- Wash fruits and vegetables, and cook all foods thoroughly
- Promptly refrigerate prepared foods
- When sick, do not prepare food or care for others who are sick.
- Clean and disinfect contaminated surfaces
- Avoid recreational water venues while symptomatic and for the appropriate time after symptoms have resolved

Food Handlers, Healthcare Workers, and Child Care Workers

- Exclude from food handling, patient care, and child care during the acute phase of illness and for a specified time after symptoms have resolved.
- Inform environmental health specialist and KDPH Reportable Disease Section if a food handler has been excluded.

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Child Care Center or School Outbreaks

- Contact the Regional Child Care Health Consultant assigned to the county where the outbreak is occurring to advise them of the outbreak and to coordinate information sharing and control measures.
- Exclude child until asymptomatic and for the recommended time period after symptoms resolve, if appropriate. Contact Reportable Disease section nurse or Foodborne Epidemiologist for explicit exclusion recommendations when needed.
- Recommend supervised hand washing of all children in the classroom/childcare center, if handwashing practices are questionable.
- Inform parents of outbreak by sending letters or signage.
- Clean and disinfect diapering area and potty chairs after each use and bathroom toilets, sinks, toys, desks/tables, and other high-touch areas at least daily and when soiled.
- Clean and sanitize mouthed toys, objects, and surfaces at least daily and when soiled.
- Encourage ill individuals to seek medical care and testing for suspected pathogens.

Long Term Care Facility/Medical Facility/Institutional Setting Outbreaks

- Exclude symptomatic individuals until asymptomatic
- Suspend group activities (including group meals)
- Close facilities/units to new admissions
- Advise EMS/hospital/facility when transferring symptomatic persons.
- Limit outside visitors
- Inform visitors, suppliers, and vendors of outbreak by posting signage around the facility.
- Segregate ill individuals from well individuals
- Cohort ill individuals, if possible
- Avoid cross-coverage of staff between units with illness and without illness.
- Use appropriate contact precautions (Personal Protective Equipment (PPE) – gowns, gloves, and surgical mask, as appropriate).
- Clean and disinfect high-touch areas and bathroom surfaces at least daily and repeat cleaning when visibly soiled.
- Clean and sanitize food/mouth contact items, stainless steel, and food contact surfaces at least daily and repeat cleaning when soiled.
- Clean and sanitize kitchen, including food prep areas, serving areas, food contact equipment, utensils, bus carts, food transport carts, dining room tables and chairs, and ice machines.
- Limit access to ice machines to designated food service staff only.
- Recommend environmental health inspect facility and health department personnel educate on appropriate control measures.

Additional LHD Actions

Please collect appropriate specimens for testing.

Conduct a site visit with an environmentalist so an inspection can be done.