

Recreational Camp Enteric Outbreak Management Checklist

Outbreak Number: _____

Recreational Camp Name: _____

Enteric Outbreak Management Checklist	Date Initiated
<p>1. Definitions</p> <ul style="list-style-type: none"> • Suspect Outbreak: 2-3 campers and/or staff in the same cabin/area are experiencing similar symptoms within 48 hours. • Confirmed Outbreak: More campers and/or staff in the same cabin/area develop similar symptoms within 48 hours. 	
<p>2. Notify the Simcoe Muskoka District Health Unit (SMDHU)</p> <ul style="list-style-type: none"> • During business hours: 705-721-7520 ext. 5744 • After-hours: 1-888-225-7851 	
<p>3. Camp Overview:</p> <ul style="list-style-type: none"> • Camp director's name and contact number: _____ • Medical director for camp: _____ • Total number of staff: _____ • Total number of campers: _____ • Number of cohorts/cabins: _____ • Cabins currently experiencing illness: _____ • Frequency of camper changeover (please circle): Weekly Bi-weekly Other • Current outbreak plan: <ul style="list-style-type: none"> ○ Will cases remain onsite: (please circle): Yes No ○ SMDHU recommends campers return home if possible. 	
<p>4. Identify Cases and Line Lists</p> <ul style="list-style-type: none"> • Use a separate page for staff and a separate page for campers. • Who to include on the line list? <ul style="list-style-type: none"> ○ Staff or campers who have had more than one episode of diarrhea and/or vomiting within a 24-hour period, i.e.: <ul style="list-style-type: none"> – at least 2 episodes of diarrhea, or – at least 2 episodes of vomiting, or – at least 1 episode of vomiting and 1 episode of diarrhea ○ Staff or campers who have had at least 1 enteric symptom and have received a laboratory confirmed result of an enteric pathogen. ○ As directed by your public health inspector. • Update the line list each day with new and resolved cases and submit to SMDHU: <ul style="list-style-type: none"> ○ Secure file upload – www.smdhu.org/secureupload ○ Fax: 705-733-7738 ○ Do not email the line list directly to the inspector. 	
<p>5. Hand Hygiene and Respiratory Precautions</p> <ul style="list-style-type: none"> • Increase Handwashing – review with staff/visitors/campers and review use of alcohol-based hand rubs (ABHR), have ABHR readily available throughout camp. • Ensure adequate supply of personal protective equipment (PPE). 	

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<p>6. Staff Movement and Assignments</p> <ul style="list-style-type: none"> • Staff should not work at other recreational camps or high-risk settings (e.g., long-term care homes) for the duration of the outbreak. • In an outbreak, staff assigned to an established cohort/cabin should remain with the camper cohort and not mix with other staff. • Review staff assignments (staff providing care should not handle food). 	
<p>7. Isolation/Exclusion</p> <ul style="list-style-type: none"> • Immediate isolation of symptomatic campers/staff with enteric symptoms. Campers should be sent home if camp session is ending within 48-72 hours. • Campers/staff who are remaining onsite are isolated until symptoms have fully resolved for 48 hours. • Dedicated staff should be assigned to care for those in isolation. 	
<p>8. Admissions/Activities</p> <ul style="list-style-type: none"> • New cohorts should be delayed until outbreak is over unless approved by the Medical Officer of Health. • Wilderness expeditions and field trips must be reviewed with SMDHU before they occur. Ill campers/staff should not participate in group activities. 	
<p>9. Education</p> <ul style="list-style-type: none"> • Post signage indicating outbreak. • Increase education to staff responsible for caring for ill campers/staff. • Increase education to entire camp community regarding outbreak control measures including self-monitoring for signs and symptoms and reporting any symptoms to staff. 	
<p>10. Environmental Cleaning and Laundry</p> <ul style="list-style-type: none"> • Thorough cleaning then disinfection must occur with a Health Canada approved disinfectant that has the ability to kill non-enveloped viruses (e.g. Poliovirus, Norovirus, Rotavirus, etc.). • Frequency of cleaning/disinfection of high-touch surfaces and activity equipment should be increased in outbreak situations. Items that are challenging to clean (wood, aquatic foam materials) should not be used. • Laundering of linens, towels, and personal clothing/toys and should be increased during an outbreak. 	
<p>11. Specimen Collection (Stool Samples)</p> <ul style="list-style-type: none"> • To be reviewed with SMDHU prior to sampling. 	
<p>12. Food Safety</p> <ul style="list-style-type: none"> • Ill kitchen staff are not to work until, at a minimum, symptoms have resolved for 48 hours. 	
<p>13. Communication</p> <ul style="list-style-type: none"> • Camp must identify an outbreak lead for the purposes of communication with SMDHU, if the lead is not available a backup staff must be identified and SMDHU must be updated on the camp contact. • Communication to the camp's families/staff regarding the outbreak should be reviewed by SMDHU prior to being sent. 	
<p>Completed by:</p>	