



Outbreak Number:	
Recreational Camp Name:	

Outbreak Management Checklist		Date Initiated	
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1.	Simcoe Muskoka District Health Unit (SMDHU) notification when numbers of ill campers are above baseline levels		
2.	Enteric precautions:		
	 Increase hand hygiene – staff/volunteers and campers Review use of alcohol-based hand rubs (ABHR) in areas where there is no running water and before entering dining hall/consuming foods. 		
	• If individual camper cabins do not have dedicated washrooms, ABHR to be available in each cabin.		
	 Review staff assignments (staff providing care to ill campers shoul Staff to use routine practices and additional precautions when procampers who are ill. 	•	
3.	Identify cases ☐ Start Enteric Line List (separate lists for camper/staff cases).		
	Case Definitions should include: more than one episode of diarrhea and/or vomiting within a 24 hour period; or laboratory confirmation of a known gastrointestinal pathogen.		
4.	Isolate any symptomatic campers and staff (i.e. medical unit or designated building including designated washroom facilities)		
	☐ Isolation period to be reviewed with SMDHU		
	☐ III campers & staff may be sent home as per camp's policy or in consultation with SMDHU. ☐ If campers are to return to camp, exclusion period to be reviewed with SMDHU. Reduce mixing of camper groups that have been affected with illness with those that have not been affected with illness.		
5.	Cohort care of ill campers (i.e. designate specific staff to only tend to symptomatic individuals).		
6.	Communication to parents of all campers of outbreak status. Educate visitors/parents/volunteers re: routine practices and additional precautions.		
7.	Field trips, overnight trips, exchange trips to other camps should be reviewed with SMDHU before they occur.		
8.	Review activities planned and some may have to be suspended in consultation with SMDHU.		
9.	All bedding, soiled clothing, towels and plush toys laundered on high heat.		
	Note: proper Personal Protective Equipment (PPE) should be worn when handling soiled articles.		
10.	Thorough cleaning then disinfection with a product effective against non-enveloped viruses (e.g. Poliovirus, Norovirus, Rhinovirus, Rotavirus) should occur.		
	☐ All common touch surfaces (i.e. door handles, handrails, sinks, toilet handles, light switches, water fountains).		
	☐ All sports and activity equipment.		
	☐ All water fountains and water fill stations.		
	Note: some equipment cannot be adequately disinfected with chemical solution be reviewed with SMDHU.	ns and disinfection alternatives should	
11.	Specimen collection:		
	☐ To be reviewed with SMDHU prior to sampling.		
12.	Complete documentation – i.e. Line Listing including age, cabin assignment, and guardian information.		
	☐ Daily update of new and resolved cases to be faxed to SMDHU – CD Team.		
	☐ If a staff member meets case definition, it is an "occupational exposure" and the camp must notify the Ministry of Labour.		
13.	Food safety inspection to be conducted by SMDHU.		
	☐ Food services staff should not be working if symptomatic or for 48 hours after symptoms resolve.		
Reviewed by:		with:	
Date:		Copy faxed to rec camp ☐ Yes	
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