



Child Care Settings



HAND WASHING

Encourage frequent hand washing by children and staff, with soap and running water for at least 20 seconds — hand washing is especially important after using the toilet or changing diapers, and before eating.



CLEANING

After throwing up or having diarrhea, immediately clean and disinfect contaminated surfaces. Use a chlorine bleach solution with a concentration of 1000–5000 ppm or other disinfectant registered as effective against norovirus by the Environmental Protection Agency (EPA).

Particular attention should be given to high traffic areas such as bathrooms and high-touch surfaces (e.g., door knobs, toys, light switches, hand rails, etc.).



FOOD PREPARATION

Carefully wash fruits and vegetables before preparing and eating them. Cook oysters and other shellfish thoroughly before eating them. Be aware that noroviruses are relatively resistant. They can survive temperatures as high as 140°F and quick steaming processes that are often used for cooking shellfish.

Food that might be contaminated with norovirus should be thrown out.



SICK PERSONS

Ensure any child or staff with acute gastrointestinal illness stay home and away from the childcare setting until at least 24 hours after symptoms have resolved (ARM 37.95.139)

Recommend staff members caring for infants, children, or other adults stay home until at least 48-72 hours after gastrointestinal symptoms have resolved.



LAUNDRY

Use disposable gloves when handling laundry soiled with feces or vomitus. Handle soiled laundry carefully and without agitation to avoid spreading the virus.

Wash soiled laundry in a washing machine using detergent and the maximum cycle length followed by machine drying.



FOOD HANDLING

Wash hands frequently with soap and water before preparing or handling food. Do not prepare food for others while ill with an acute gastrointestinal illness and for at least 48-72 hours after symptoms end.