

BROOKDALE CENTER for Healthy Aging & Longevity

nyc **adult care | EP CENTRAL**

Emergency Preparedness Forum - Session 17

Date: November 16th, 2010

Foodborne and Gastrointestinal Illness in Adult Care Facilities

Audio Conference Agenda

Dial-in number: 888-808-8526

Participant Access Code: 250023

Call Facilitators: Christopher John Godfrey, PhD; Matthew Khaled, MPA, CEM

Guest Speakers: Vasudha Reddy, MPH

Topic: GI Illness Prevention: Keeping Your Facility Healthy and Infection Free During The Holidays

Objectives: To provide information on the following:

- Provide background on foodborne and gastrointestinal illnesses such as Norovirus and Salmonella infections
- Discuss issues regarding prevention of foodborne and gastrointestinal illness in adult care settings
- Review important control measures that should be implemented when illnesses occur among staff and residents

12:50pm– 1:00pm

Adult Care Providers Dial-In

1:00pm – 1:05pm

Administrative

- Welcome
- Caller Etiquette
- Review Agenda
- Introduction of the Guest Speaker

1:05pm – 1:45pm

Speaker Presentation: “ GI Illness Prevention: Keeping Your Facility Healthy and Infection Free During The Holidays ”

1:45pm – 2:00pm

Question and Answer Session and Conference Wrap Up

- Summary of Key Points
- Announcements
- Program Evaluation Reminder
- ‘Save the Date’ for the next Audio Conference – January 18th, 2011

Audio Conference Program Evaluation

**Topic: Foodborne and Gastrointestinal Illness (GI)
in Adult Care Facilities**

*Thank you for completing this evaluation. Your feedback is very important to us.
Completion of this evaluation will help us to improve future offerings to meet your needs.*

Please, rate each aspect of the EP Central Audio Conference using the following scale:	Strongly disagree 1	Disagree 2	Agree 3	Strongly agree 4
The audio conference 1. Met its described objectives/purposes <i>(Discussed illnesses that can come from consuming food or beverages, GI illnesses that can be transmitted from one person to another and ways to stop them from spreading in ACFs.)</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Provided information that was useful for my work	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
After participating in this audio conference, I learned (or was reminded of)...				
3. Different types of germs that can cause foodborne/GI illness including norovirus, salmonella and E. coli 0157.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Some ways that foodborne diseases can be prevented.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. When noroviruses outbreaks are most likely to occur and some tips on how to prevent them	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. When and how to report an outbreak to DOHMH and how DOHMH can help deal with an outbreak	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Some ways that DOHMH can help you deal with an outbreak	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Please tell us what you thought about the audio conference's organization.				
8. The audio conference was presented in an organized manner.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. The pace of the conference was appropriate.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. There was adequate time for questions and answers.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
The presenter (V. Reddy)...				
11. Appeared to be competent in the subject matter.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Appeared to be prepared.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

(over ↩)

The Brookdale Center for Healthy Aging and Longevity

Faxback # 212-481-3791 Attn: Matthew Khaled

Please, rate each aspect of the ACF EP Central Audio conference using the following scale	Strongly disagree 1	Disagree 2	Agree 3	Strongly agree 4
The moderators (C. Godfrey, M. Khaled)...				
13. Encouraged audience participation	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Summarized material to emphasize essential points.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15. Provided appropriate guidance for call participants.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16. Gave an appropriate overview of the call agenda.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Please, rate each item below using the following scale	Poor 1	Adequate 2	Good 3	Excellent 4
17. Overall , how would you rate today's audio conference.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
18. Overall, please rate the sound/audio quality of the conference (<i>Did you have any difficulty hearing the call, that you think was due to Brookdale's technology?</i>).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

18. What topics that were not included in today's discussion would you like to hear more about?

19. Please share any comments you have about today's audio conference.

May we contact you regarding your evaluation?

If so, please provide your contact information here.

Name: _____

Facility: _____

Phone: _____

Email address: _____

Thank you!



Foodborne and Gastrointestinal Illness in Adult Care Facilities

Vasudha Reddy, MPH
New York City Department of Health
and Mental Hygiene



Impact of Gastrointestinal Illness among Adults in the US

- 267,000,000 episodes diarrhea
- 612,000 hospitalizations
- 3,000 deaths
- Etiologic agent identified < 10%

Foodborne Gastrointestinal Illness

- Caused by consuming contaminated food or beverages
- > 250 foodborne illnesses caused by:
 - Bacteria (*Salmonella*, *Shigella*, *E. coli* O157)
 - Viruses (Norovirus and hepatitis A)
 - Parasites (*Giardia* and *Cyclospora*)
 - Toxins (*Staphylococcus aureus* and ciguatera)
- Some foodborne infections can also be spread by other mechanisms

Foodborne Disease Basics

- Foods such as meat and eggs have pathogens that can cause illness if eaten raw or undercooked
- Any food can become contaminated if not handled properly
 - Contamination by ill food handler
 - Cross contamination
- Foodborne infections can be contagious and transmitted person to person

Preventing Foodborne Disease



To view additional food safety information for kitchen operators, go to <http://www.nyc.gov/html/doh/html/inspect/insp.shtml>

Foods to Avoid

- People at high risk for complications such as the elderly should avoid some foods:
 - Raw oysters
 - Unpasteurized juice
 - Raw or undercooked eggs
 - Raw or undercooked ground beef or chicken
- Pregnant women
 - Cold Cuts
 - Soft Cheeses
- Everyone
 - Unpasteurized milk





Viral Gastrointestinal Illnesses: Noroviruses

- Acute onset of nausea, vomiting, abdominal cramps, diarrhea
 - Sometimes vomiting is the only symptom
- Illness can be mild or severe
- Is very contagious and can be spread by droplets, person-to-person, and environmental contamination
- Can live on environmental surfaces

Norovirus Outbreaks

- Occur throughout the year, but more common in the winter months
- Majority of outbreaks are caused by person to person transmission facilitated by:
 - Enclosed living quarters
 - Improper hand hygiene
- May also occur by eating contaminated food
 - And subsequently transmitted person to person

Prevention: Stopping the Spread of GI Illness



- Promote hand hygiene among staff, residents, and visitors
 - Encourage frequent and proper handwashing
 - Display handwashing posters
 - Ensure that adequate soap and paper towels in hand washing facilities are available
 - Supply alcohol based hand sanitizers

Prevention: Stopping the Spread of Gastrointestinal Illness

- Employees (including food handlers) must stay home when ill until symptoms have resolved
 - Food handlers with some infections (*Salmonella*, *Giardia*, *E. coli O157*) are excluded until followup specimens are confirmed to be negative
- Ask visitors who are sick not to visit
 - Display DOHMH poster "Visitors are welcome, but germs are not"

Additional Control Measures During Outbreaks

- Staff education
 - Increase emphasis on using gloves and hand washing and review enteric precautions through an in-service training or written information
 - Do Not float staff
- Ill residents should be restricted to their rooms or apartments without compromising care to the residents
- Temporarily discontinue group activities, including communal dining
- Temporarily restrict any new admissions to the facility until the outbreak is over
- Advise visitors of the need for careful hand washing

Environmental Issues

- Ensure adequate supply of liquid soap and paper towels are available
- Housekeeping, laundry and patient care staff should wear appropriate gloves and gowns when cleaning
- Clean soiled surfaces immediately with 10% bleach solution
- Clean commonly touched surfaces frequently
 - Elevator control buttons and stair rails
 - TV remotes
 - Computer keyboards
 - Game pieces

Surveillance and Reporting

- Train staff to recognize symptoms
- Ensure that residents inform administration when they become ill
- NYC DOHMH can provide guidance. Call (212) 788-9830 during business hours or 212-POISONS after hours
 - When you have 3 or more residents who have gastrointestinal illness around the same time
 - When you have questions about specimen testing
 - When you have questions about prevention and controlling outbreaks.

Food Safety and GI Illness Prevention Resources

- To view or download a publication available in many languages, go to <http://www.nyc.gov/html/doh/html/cd/materials.shtml>
- Call 311 to request material

Posters

Magnets


