

# Managing spills of body substances in school settings

Norovirus is the most common cause of gastroenteritis in the western world. It is known to survive and persist in an uncleaned environment for up to several weeks. **Bleach is the recommended disinfectant to effectively destroy norovirus which is a common cause of outbreaks of gastroenteritis in school settings. See your supervisor regarding instructions for its safe usage.**

These resources have been developed to assist staff in schools to safely manage spills of vomit, blood, faeces and urine. Prompt management of spills, cleaning and disinfecting the area reduces the risk to children, staff and others.

## Care of Children

Ensure that you attend to the child as a priority. Remove soiled clothing and wash any substances from skin and hair. Redress child in clean clothing. Place soiled items in labelled plastic bag to give to caregiver for laundering.

## Spill kit

A spill kit is readily accessible for staff to use. Spill kits are located: .....

The spill kit consists of a large reusable plastic container or bucket with fitted lid containing the following items:

Disposable gloves suitable for cleaning	Detergent
Roll of paper towel to contain and cover a spill	Bleach (sodium hypochlorite)
Disposable cloths	Disposable scraper and pan to scoop
Leak proof bags for disposal of waste material	Sachet/snaplock bag containing sufficient absorbent granules/kitty litter to cover a spill

\*Note: If the spill is large use absorbent granules at Step 2 in the cleaning process (see attached poster)

## Safe use of bleach

Household bleach comes in a variety of strengths ranging from 2—5% sodium hypochlorite solution as indicated on the product label. **A bleach solution of 0.1% is required to disinfect effectively.** The table below provides approximate dilution recipes to achieve this depending on the original strength of the bleach product\*.

Original strength of bleach (Read the label on the bottle)	Recipe to achieve 0.1% bleach solution (1000ppm) * (1 cup = 250mls; 20 cups = 5 litres)
2%	1 cup bleach to 19 cups water
3%	$\frac{3}{4}$ cup bleach to $19\frac{1}{4}$ cups water
4%	$\frac{1}{2}$ cup bleach to $19\frac{1}{2}$ cups water
5%	$\frac{1}{3}$ cup bleach $19\frac{2}{3}$ cups water

\*Volumes to achieve 1000ppm dilution are approximate for ease of preparation

### Always:

- Ensure the area is well ventilated (open doors / windows – turn fans on etc.)
- Read and follow the safety and handling instructions on the label of the bottle
- Dilute bleach according to directions
- Wear gloves and protective eyewear when handling and preparing bleach
- Check the use-by date before using bleach, because it can lose effectiveness during storage
- Make up a new batch of bleach each time you disinfect—it loses its effectiveness quickly once it has been diluted
- **Refer to your organisation's workplace policy for safe usage and storage of bleach in schools.**

### Do not:

- Use bleach in a spray bottle or hot water to dilute bleach
- Mix bleach with any other chemicals
- Use bleach on metals other than stainless steel—bleach is corrosive and not for use on carpet or soft furnishings

### Cleaning of vomits and faeces on carpets / soft furnishings:

- Clean carpets and soft furnishings with detergent and warm water then steam clean and disinfect professionally if possible.
- Do not vacuum carpets as norovirus particles aerosolise in the air.
- Surfaces that have been in contact with norovirus particles can remain infectious for several weeks.

## Notification process

Contact the school administration office as soon as possible to advise of a vomit or other type of spill and approximate size of the spill. Isolate or restrict access to the area as a priority. Identify if there is a cleaner or grounds-person who can attend to the spill immediately/as soon as possible. The school office will advise of any delay in attending to the spill and inform you whether the class is to be moved to an appropriate alternate location.



# Clean Up for Gastroenteritis Outbreak Prevention

## Need to know: Gastroenteritis

**GASTROENTERITIS** is usually caused by a virus and can spread quickly between people. Viruses are hard to destroy (kill) and can survive on surfaces for a long time.

**CLEANERS** need to protect themselves and others from illness.

**HANDWASHING** is important.

**SOILED LINEN** should be washed separately on a hot wash cycle. **SOILED CARPETS** need professional cleaning and disinfection.

Proper cleaning is essential – no steps to be missed

Important: Use a spill-kit if provided



1

Put on apron, eye protection and gloves



2

Wipe up spill and discard waste in a sealed bag and place in the bin



3

Remove gloves and apron, put in a sealed bag and place in the bin



4

Wash hands. Put on new gloves and apron



6

Disinfect surfaces with chlorine bleach solution<sup>1</sup>



5

Clean dirty surfaces/objects with detergent and water



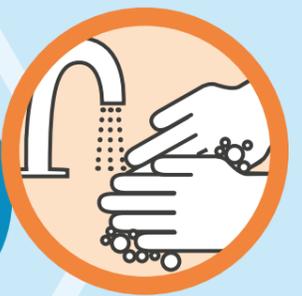
7

Clean and/or dispose of dirty equipment



8

Remove gloves and apron, put in a sealed bag and place in the bin



9

Wash and dry hands. Remove eye protection

