

CHESTER COUNTY HEALTH DEPARTMENT

§404. SANITATION OF INSTITUTIONS.

404.1. GENERAL PROVISIONS.

404.1.1. PURPOSE.

404.1.1.1. The purpose of this Section is to provide for the protection and promotion of the public health and welfare by establishing regulations regarding the operation, maintenance, and sanitation of institutions, in the manner provided herein.

404.1.1.2. The provisions of this Section shall apply to all those areas under the jurisdiction of the Chester County Health Department, and shall apply to all existing institutions and those hereafter constructed, reconstructed, altered or remodeled.

404.1.1.3. The provisions of this Section shall not excuse failure to comply with the rules and regulations of any governmental agency having the authority to regulate institutions.

404.1.2. DEFINITIONS. The following words and terms, when used in this Section, shall have the following meanings, unless the context clearly indicates otherwise:

404.1.2.1. "Garbage": All putrescible wastes (except sewage and body waste) including but not limited to animal and vegetable offal.

404.1.2.2. "Institution": A facility or establishment which is operated or maintained for the purpose of providing care, treatment, or custody of two (2) or more persons not related to the proprietor or his/her agent, and which includes (without being limited to): convalescent homes; nursing homes; short and long term rehabilitation facilities; homes for the aged; assisted living facilities; county institutions; maternity homes; facilities providing care for dependent, neglected, or delinquent children; detention homes; day care centers for children and/or adults; hospitals; schools for emotionally disturbed and retarded children; boarding homes for infants and children and any other type of residential facility for which residents or their families are charged a fee.

404.1.2.3. "Refuse": All nonputrescible wastes, generally regarded and classified as rubbish, trash, junk, and similar designations.

404.1.2.4. "Sewage": Any substance which contains any of the waste products, excrements, or other discharge from the bodies of human beings or animals and any noxious or deleterious substance which is harmful or inimical to: the public health; animal or aquatic life; or the use of water for domestic water supply or for recreation.

404.1.2.5. "Sewerage system": Any community or individual system, publicly or privately owned, for the collection and disposal of sewage and industrial wastes of a liquid nature, including various devices for the treatment of such sewage or industrial wastes.

404.1.2.6. "Solid wastes": All refuse (including garbage), and all putrescible material originating from the preparation, cooking, and consumption of food, market produce, and institutional wastes.

404.1.2.7. "Source": Any well, spring, cistern, infiltration gallery, stream, reservoir, pond, or lake from which, by any means, water is taken either intermittently or continuously for use by the public.

404.1.2.8. "Water supply": A source or sources of water, and any or all water treatment, storage, transmission, and distribution facilities.

404.1.2.9. "Waters of the Commonwealth": Any and all rivers, streams, creeks, rivulets, lakes, dammed water, ponds, springs, and all other bodies of surface and underground water, or parts thereof, whether natural or artificial, within or on the boundaries of the Commonwealth of Pennsylvania.

404.1.3. SUBMISSION OF PLANS TO DEPARTMENT.

404.1.3.1. Before work is begun in the construction, remodeling, or alteration of an institution, or in the conversion of an existing establishment or facility to an institution, two (2) sets of properly prepared plans and specifications shall be submitted to and approved by the Department.

404.1.3.2. The plans and specifications shall include, where applicable, data relating to the grounds, buildings, equipment, sewage disposal, water supply, refuse disposal, and such other information as may be required by the Department.

404.2. GENERAL STANDARDS.

404.2.1. WATER SUPPLY.

404.2.1.1. All institutions not connected to a public water supply shall be provided with an adequate supply of safe, potable water as required by Chapter 500. §501. of these Rules and Regulations.

404.2.1.2. Every supply outlet or connection to a fixture or appliance shall be protected against backflow.

404.2.1.3. Hot water outlets delivering water above 110oF. temperature, must have a mixing valve.

404.2.2. SEWAGE DISPOSAL.

404.2.2.1. Where an institution is not connected to a public sewer system, it shall dispose of its sewage by a method approved by the Department as required by Chapter 500. §503. of these Rules and Regulations.

404.2.2.2. The sewage disposal facility shall be operated and maintained so as not to create a public health hazard or pollute the waters of the County.

404.2.3. INSECT AND RODENT CONTROL.

404.2.3.1. Each institution shall be maintained in such a manner, through the use of proper sanitary measures, as to prevent and control the infestation or harborage of insects and rodents and other vermin.

404.2.3.2. Each institution shall comply with the relevant provisions of Chapter 600. §603. of these Rules and Regulations.

404.2.4. SOLID WASTES.

404.2.4.1. STORAGE. All solid wastes shall be stored in fly- tight, nonabsorbent containers.

404.2.4.2. TRANSPORTATION AND DISPOSAL. All solid wastes shall be transported and disposed of so as not to create a health hazard or nuisance. Solid wastes which contain infectious materials such as dressings, bandages, and other similar materials, shall be kept separate from other solid wastes and shall be stored and disposed of so as not to create a health hazard. Solid waste transportation and disposal shall comply with the relevant provision of Chapter 500. §504. of these Rules and Regulations.

404.2.5. BATHING PLACES. The construction, modification, maintenance, and operation of any bathing place in an institution shall be subject to the provisions of: Chapter 600. §602. of these Rules and Regulations; and, the "Public Bathing Law" (35 P.S. §672 et seq.).

404.2.6. LAUNDRY. Laundry shall be handled, transported, stored, and processed in a manner so as to prevent the spread of infectious organisms.

404.2.7. FOOD SERVICE.

404.2.7.1. All food service facilities and operations shall be approved by the Department.

404.2.7.2. Approval of food service facilities and operations shall be based upon satisfactory compliance with the relevant provisions of Chapter 300 (relating to food protection) of the Rules and Regulations.

404.3. OUTBREAKS OF GASTROINTESTINAL DISEASE IN THE FACILITY.

404.3.1. Incorporation by Reference of Other Applicable CCHD Rules and Regulations: The terms, definitions, reporting and other requirements of Chapter 200, Preventive Medicine, as currently amended, and of Chapter 404. Sanitation of Institutions, as currently amended, are hereby incorporated by reference, as essential components of this Sub-chapter.

404.3.1.2 An institutional outbreak shall be suspected and reported to CCHD when 5% of residents on one unit are ill or 2 or more residents and/or staff have sudden onset of unexpected, recurrent nausea, vomiting, and/or diarrhea and stomach cramping with no other apparent cause. This reporting is in addition to that required by the PA Department of Health.

404.3.1.3. When such an outbreak occurs the following requirements set forth in this subsection 404.3 shall be instituted and remain in effect for the duration of the outbreak (cf. 200.5.18.1.15 of these Rules and Regulations).

404.3.2. HANDWASHING.

404.3.2.1. Frequent, vigorous hand washing with soap or hand sanitizer and hot running water under pressure shall be practiced by employees, volunteers, clients and visitors. All employees, volunteers, clients and visitors shall wash their hands:

- Upon arriving at work
- After using the toilet, changing diapers, cleaning up vomitus or diarrhea, handling soiled clothes or linens
- After contact with a symptomatic person
- Immediately before eating meals or snacks
- Before preparing food or serving food to patients/residents
- As dictated by food service and care giving standards, and
- Immediately before exiting the building

404.3.3. DISINFECTION OF ENVIRONMENTAL SURFACES

404.3.3.1. Either chlorine bleach or disinfectants approved by the U.S. Environmental Protection Agency (EPA) for use in controlling Norovirus outbreaks shall be used on environmental surfaces during an outbreak period. The approved disinfectant shall have to have been registered by the EPA with specific claims for activity against Noroviruses or against feline calicivirus (FCV) as a surrogate for Norovirus.

404.3.3.2. Chlorine bleach is to be applied to hard, non-porous, environmental surfaces at a minimum concentration of 1000 ppm (generally a dilution of 1 part household bleach solution to 50 parts water). This concentration has been demonstrated in the laboratory to be effective against surrogate viruses with properties similar to those of Norovirus.

404.3.3.3. All disinfectants shall be used on clean surfaces for maximum performance. In areas with high levels of soiling and resistant surfaces, up to 5000 ppm chlorine bleach may be used.

404.3.3.4. There shall be an increase in the frequency of routine cleaning of wards, bathrooms and toilets. Frequently touched objects, such as doorknobs, faucets, hallway railings, elevator car railings, tabletops, countertops, hand-holds of physical therapy equipment, toilet rails and bath rails, shall be cleaned and disinfected several times per day with an approved disinfectant as described above.

404.3.3.5. Vomitus and feces shall be quickly cleaned using a standard protocol. Flush any vomitus and/or stool in the toilet and disinfect the surrounding area.

404.3.4. Personal Protective Equipment (PPE): Healthcare facility employees shall be supplied with, and shall use, appropriate PPE (gloves/mask/gown/eye protection) when working with disinfectants and when cleaning and sanitizing potentially contaminated surfaces.

404.3.5. EMPLOYEE HEALTH REPORTING

404.3.5.1. Upon arriving to work each day, a facility operator shall require all food employees, all caregivers, and all volunteers to report to the person in charge any information about their health and activities as they relate to diseases transmissible through food, or transmissible by contact, droplet or airborne means, to include symptoms associated with an acute gastrointestinal illness, such as any of the following symptoms with an abrupt onset:

- Vomiting and/or nausea
- Diarrhea
- Stomach cramping

All symptomatic food service employees shall remain off work until 72 hours after their illness is resolved. All other symptomatic staff and volunteers shall remain off work until 48 hours after their illness is resolved.

404.3.5.2. Any food items which may have been contaminated by an ill kitchen employee shall be properly disposed of, except when, in the case of a reportable outbreak, at the direction of the Department, such items must temporarily be saved for health inspectors to obtain samples for laboratory testing.

404.3.6. SANITIZERS IN FOOD SERVICE: Only those sanitizers approved for use in food service, and registered by the EPA for use on food contact surfaces, shall continue to be used in food service areas during Norovirus or Norovirus-like outbreak periods. Any deviation may result in chemical adulteration of food items.

404.3.7. NO BARE HAND CONTACT OF READY-TO-EAT FOODS: Except when

washing fruits and vegetables, food employees shall not contact exposed, ready-to-eat foods with their bare hands, but shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment.

404.3.8. CONSUMER SELF-SERVICE OPERATIONS: During an outbreak period there shall be no consumer self-service operations such as buffets and salad bars.

404.3.9. LAUNDERING AND CARPET CLEANING

404.3.9.1. Clothing or linens/bedding which may be contaminated with the virus, especially after an episode of illness, shall be immediately washed with as little handling as possible, and with minimal agitation. Launder such items with hot water and detergent on the maximum cycle length and machine dry.

404.3.9.2. Clean soiled carpets and soft furnishings with hot water and detergent, or steam clean. Dry vacuuming is not recommended since the virus may become airborne.

404.4. PUBLIC NOTIFICATION: Public notification of the outbreak shall be posted at the facility and shall remain posted throughout the outbreak period, or until permission to remove it is granted by the appropriate public health authority.

404.4.1. Posted notices shall be on durable material and placed so as to assure reaching visitors, residents, employees or newcomers.

404.4.2. Notices shall be posted at entryways, on bulletin boards, outside administrative offices, and at any other appropriate central locations.

404.4.3. The format shall be such that everyone passing by will see and read the most important information first. This shall consist of:

- a title designed to catch their attention,
- information on the population at risk
- actions which employees, clients, volunteers, and visitors should take
- a short description of the outbreak situation
- where to obtain additional information

CERTIFICATION

**COMMONWEALTH OF PENNSYLVANIA
COUNTY OF CHESTER ss**

I, Margaret C. Rivello, Secretary of the Chester County Board of Health, hereby do certify the within to be a true and correct copy. In witness whereof I have hereunto set my hand this 23rd day of September, 2009.

A handwritten signature in dark ink, reading "Margaret C. Rivello". The signature is written in a cursive style with a large initial "M".

Margaret C. Rivello, M.B.A..

SEAL

Amended effective Monday, October 26 close of business (4:30 p.m.)