



# FLU GUIDANCE FOR ATTRACTIONS

## H1N1 PREVENTION: GUIDANCE FOR ATTRACTIONS

### ATTRACTIONS

As influenza spreads, entertainment facilities and attractions can offer protection to employees and visitors, and reduce illness associated with the flu. Planning and communication can help keep you and your employees healthy, especially during busy seasons.

Influenza viruses are spread in respiratory droplets that are expelled into the air when a person coughs or sneezes. The virus is then inhaled by someone else, or falls on a surface where it can be picked up by someone and introduced into their body through their eyes, nose or mouth.

There are several ways to delay or reduce the impact of the flu. Guidance from the Centers for Disease Control and Prevention and your local public health department offer the following recommendations.

To prevent the spread of viruses, frequent handwashing is recommended. The use of alcohol-based hand sanitizer dispensers, disinfecting cloths for visitor use, tissues and trash receptacles should be placed throughout the facility. Employees should be encouraged to wash their hands frequently with soap and water.

### CLEANING

Routine cleaning and disinfecting will kill flu viruses. Flu viruses can survive on cloth, paper and tissues for up to 12 hours. Contaminated items should be thrown away immediately. The virus can survive on non-porous surfaces such as plastic and stainless steel for up to 48 hours. Viruses that are left on a stainless steel surface and picked up by a person within 8 hours can lead to infection.

Flu viruses can be destroyed by heat (above 167°F). They can also be destroyed by several chemical germicides—chlorine, hydrogen peroxide, soap detergents, iodine based antiseptics and alcohol—if used in proper concentration for sufficient length of time.

Frequently used surfaces should be wiped down routinely. These may include:

- **Entrances and Exits**  
Doors and door knobs, shopping carts, baskets, strollers, benches or other furniture, handrails, elevators
- **Check-out Counters**  
Rotating belts, ledges where money transactions occur, computer stations, cash registers, cash drawers, telephones
- **Admission Centers**  
Glass windows, ticket dispensers, cash registers, computer stations and keyboards
- **Credit Card Machines**
- **Displays and Visitor Attractions**  
Hands-on experiences for children, product displays, food sampling areas
- **Break Rooms**  
Tables, counters, sinks, refrigerators, vending machines
- **Restroom Facilities**
- **Food Service Areas**  
Door handles, handrails, tables, chairs, counter surfaces, food displays, office equipment, computers, keypads, cash registers, trash receptacles, condiment stations, ice scoops, refrigerator and freezer handles, telephone.

continued on next page

For more information, contact your local public health department or visit [www.FightTheFluMO.com](http://www.FightTheFluMO.com)

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**FIGHT**  
**THE FLU**

Dishes used in food preparation should be washed in a dishwasher or by hand with soap and water between every use.

Use an EPA-registered disinfectant effective against influenza A viruses and follow these cleaning tips:

- Carefully read and follow directions on product label.
- Wear disposable gloves while cleaning and disinfecting.
- Discard gloves after use and wash and/or sanitize hands before and after gloving.
- Remove items from surface to be sanitized, where possible, and follow normal cleaning procedures.
- Rinse off detergents to avoid diluting or inactivating the disinfectant.
- Follow disinfection of food contact surfaces with a potable water surface rinse and then a hard-surface EPA registered sanitizer according to label directions.

### **EMPLOYEE ILLNESS**

One of the best ways to slow and stop the spread of flu is to keep sick people away from healthy people. Employees with flu-like symptoms (fever, runny or stuffy nose, cough, sore throat, headache or muscle aches, vomiting and diarrhea) should be encouraged to notify a supervisor immediately. Sick employees should stay home and not come back to work until at least 24 hours after their fever has gone away without the help of fever-reducing medication.

Employees that are well, but have a sick family member, may work as usual. They should take normal, everyday precautions, including washing their hands often with soap and water, especially after they cough or sneeze. They should also wear disposable gloves when cleaning. They should be encouraged to monitor their health and notify their supervisor if they begin to feel sick.

Federal regulations require that any person who is sick and has a reasonable risk of contaminating food, food-contact surfaces, or food packaging materials must be excluded from operations that might allow such contamination until the health condition is resolved. These regulations are contained in the Current Good Manufacturing Practice in Manufacturing, Packing or Holding Human Food, in Part 110.10 of Title 21 of the U.S. Code of Federal Regulations: [http://www.access.gpo.gov/nara/cfr/waisidx\\_08/21cfr110\\_08.html](http://www.access.gpo.gov/nara/cfr/waisidx_08/21cfr110_08.html).

The FDA Food Code also stipulates that employees experiencing persistent sneezing, coughing or a runny nose that causes discharge from the eyes, nose or mouth may not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service or single-use articles.

### **VISITOR ILLNESS**

If a visitor becomes ill, staff should follow these recommendations:

- Attraction management should consider practicing a health policy for visitors. This policy should include a statement that directs people to refrain from entering the attraction while experiencing any flu-like symptoms. This policy should be displayed at all entrances.
- If staff are notified of a visitor that displays flu-like symptoms, the health policy may be referenced and the visitor can be asked to leave. Copies of the document on this web site called “**What to do when you think you have the flu**” may be helpful to the visitor. A map with healthcare facilities and services may be distributed to any visitors that are experiencing flu-like symptoms and are not familiar with the area.
- Any equipment or exhibits that were handled by an individual with flu-like illness should be cleaned and disinfected.

Contact your local public health department for additional guidance or consultation.