

Salmonella Paratyphi Type B Control Measures for Long-term care facilities, Nursing homes, and Residential Care Populations

Personal Hygiene

Hands should be washed after visiting the restroom, before working with food, between working with different types of food (e.g. raw foods, ready-to-eat foods, uncooked produce and vegetables, and raw species such as pork, chicken, beef, seafood), and after engaging in other activities that contaminate hands. Food employees should clean their hands and exposed portions of arms for at least 20 seconds using antibacterial soap in a handwashing sink. The following cleaning procedure should be used for hands:

- rinse under clean running warm water;
- apply soap;
- rub together for 10-15 seconds, paying attention to removing soil from fingernails and between fingers;
- thoroughly rinse under clean running warm water; and
- dry with a disposable towel or approved hand drying device.

Personal Items and Facilities

Do not share personal items, such as towels, bed linens, and utensils. Wash and disinfect these items frequently. Disinfect towels and linens by using 50 ppm chlorine in the wash cycle of a washing machine or by washing in 160° F water for twenty minutes. Some dryers may also have a "sanitize" cycle that can be used.

Shared Facilities

Clean shared bathrooms or other facilities often by using household disinfecting cleaner per manufacturer's directions.

Employee Exclusion

Exclude any person diagnosed with or exhibiting symptoms consistent with Salmonella Paratyphi Type B from food service work per Buncombe County Health Department's "Control Measures for Persons with Paratyphoid Fever." If a food employee becomes ill on the job or has worked while ill, contact Buncombe County Department of Health's Disease Control Program at 828-250-5109 immediately.