Zoonotic Disease Prevention Toolkit for Fairs

This toolkit was developed by the Washington State Department of Health. It introduces a consumer protection plan approach to the control of disease hazards associated with animals in the fair environment. It is intended as a supplement to compliance with the Washington state rule, WAC 246-100-192 Animals in Public Settings.

October 2016

To obtain copies or for additional information, please contact:

Zoonotic Disease Program PO Box 47825 Olympia, Washington 98504-7825 Phone: 1-800-485-7316

Email: zd@doh.wa.gov

Website: www.doh.wa.gov/zoonosescontact

For persons with disabilities, the document is also available upon request in other formats. To submit a request, please call 1-800-525-0127 (voice) or 1-800-833-6388 (TTY/TDD).

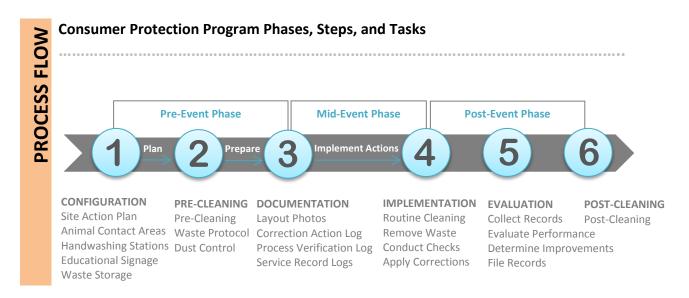
Publication #333-220 October 2016



OVERVIEW

The purpose of the Fair Toolkit is to help prevent disease outbreaks associated with animals in public. All recommendations are based on Centers for Disease Control (CDC) recommendations, the National Association of State Public Health Veterinarians' (NASPHV) Compendium of Measures to Prevent Disease Associated with Animals in Public Settings (compendium), and best practices. This document is intended as a supplement to consumer protection plan training programs such as that available through the International Association of Fairs and Events.

Three phases make up Consumer Protection Plan (CPP) development: pre-event planning, mid-event implementation, and evaluation.





Pre-Event Phase

STEP 1: Grounds Layout

Handwashing is the most important way to prevent the spread of disease.

Hands should always be washed immediately when exiting animal areas, after removing clothing or shoes, and before eating or drinking.

Ensure a sufficient number of handwashing sinks are available for anticipated peek attendance and that secure boxes or stepstools are provided to make the handwashing station accessible to children.

There are many calculators from vendors online that can help you determine how many handwashing stations you need. One easy basic formula is to have one handwashing station for every 225 square feet of area accessible to people in the barn. This does not include the area of the barn that animals occupy.

So for a 40 X 100 foot barn you have 4,000 square feet. Inside the barn the animals occupy a 15 foot strip on each side for 3,000 square feet. That leaves 1,000 square feet for visitors. If you divide the 1000ft² by 225ft² per handwashing station, you get a recommendation of about 4 handwashing stations for that building.

Place handwashing sinks, soap, and towels as close to barn exits as possible; you want to make sinks impossible to miss and very attractive to use. Every time someone washes their hands, your risk of a disease outbreak goes down!

Clean and restock handwashing facilities regularly to ensure sinks are ready to use – if staff are finding sinks dry, or soap and paper towels empty, increase frequency of refilling until they are finding supplies low but not out and record this on corrective action log for future events. If sinks aren't available due to financial or building constraints, discuss alternative handwashing possibilities with your health officer.

Animal Contact Areas

Transition areas between animal and non-animal areas can serve as spaces to educate visitors, and provide storage for personal belongings, such a strollers, diaper bags and toys. Any item brought into an animal barn can spread disease and children are especially at risk. See sample barn layout diagram showing transition zones in NASPHV compendium.

- Use double barriers to prevent direct contact with animals (such as exhibitor animals) and potentially contaminated surfaces, except in specified animal interaction areas.
- In animal interaction areas such as petting zoos, staff must intensively supervise barrier-only animal interactions with managed handwashing after animal contact. Discontinue admitting visitors to animal pens; children and adults pick up germs and become capable of infecting self and others through carrying germs on clothing, hands, face, feet, and strollers, if present.

Indirect contact

- Avoid transporting manure or soiled bedding through non-animal areas or transition zones.
- Store pitch forks, shovels, and bedding transport so curious children can't touch.
- Disinfect railings, doorways and barriers at least daily or more often after dirt/soil is cleaned.

Food and animals

- Keep animals and animal buildings such as barns or show rings separate from food service and eating areas.
- Position fair staff in the barns to discourage visitors from bringing in food or eating in barns and move exhibitor picnics to eating areas outside of barns.
- Do not use animal barns for non-animal use, even after cleaning.
 - o NUMEROUS and serious illnesses occur yearly from using animal barns for non-animal activities even when animals are no longer present.

Education

It is important that fair managers and their staff understand the risks for disease from animals, how diseases spread, and share prevention tips with visitors. Visitors who understand risks are more likely to

use hand washing to protect themselves and family. Plan transition zones for barn exits where handwashing volunteers will stand and how closely you can place volunteers to sinks.

- Staff or handwashing volunteers should instruct visitors to wash hands and direct them to the nearest handwashing facility.
- If you have sufficient handwashing volunteers at exit, place volunteers at entrance transition zone asking parents to leave strollers and child gear in 'stroller parking' and asking people to please not bring food, drink or pacifiers into barns because the hand-mouth contact makes them likely to get sick. Have them ask older children to put their hands in their pockets while in the barn.
- Plan variety of handwashing messaging methods; stickers, temporary tattoos or stamps, bracelets, posters and staff interaction with visitors.
- Post signs with specific risk messages as required under <u>WAC 246-100-192</u> ("Animals carry germs, no food, no strollers, etc." are required at barn entrances, while different messages are required at the barn exit).
 - Washington State Department of Health (DOH) provides <u>free downloads</u> of WACcompliant signs; be sure to put the right sign in the right place!



STEP 2: PRE-CLEANING

Clean and Disinfect

Avoid any dry cleaning that can stir up dust, such as sweeping and leaf blowers. Barn dust often contains pathogens such as E. coli or Salmonella and has been associated with outbreaks – just because it's dry or the first spring event of the year does not mean it can't make you or guests sick; fair barns have been found contaminated even after several cleanings, almost a year after an outbreak.

Contaminated dust can easily disperse throughout a building and settle onto surfaces, including railing, blenchers, and benches where visitors may be exposed. Barns can't be cleaned to food safety or non-animal event standards due to their construction and known contamination from animal 'dust'; remember that non-animal uses such as home and garden shows, swap meets, and other events increase risks of illness even further, because visitors don't expect risks since no animals are present.

Pathogens can be reduced, which is why removal of solids is so important; when present they protect pathogens from being reached; this is why wet cleaning of solids including walls, railings, pen dividers, and floors with copious water and some scrubbing is so important.

Disinfection is useful, but only after all solids have been removed using wet clean methods. 1:32 dilution of bleach (1/2 cup to 1 gallon of water) can be used, as can many commercial disinfectants. Follow label instructions, mix fresh so disinfectant is not deactivated (bleach is inactivated by sunlight and metals), and allow a soak time of at least 10 minutes. More information on disinfection is available at lowa State University at www.cfsph.iastate.edu/disinfection/.

Waste Management

- Set up storage areas for manure and tools in a way that prevents public contact
- Design traffic areas for the movement of animal waste separate from visitor pathways.



STEP 3: DOCUMENTATION

Site Action Plan and Supporting Documents

Develop a site action plan; an expanded version of the pre-event checklist below, listing your specific barns, animal areas in other buildings, eating areas, children's play areas, food service and exhibitors who may give out food samples. Include a site map with planned transition zones, handwashing sinks, and shaded areas of possible animal exposure and no-risk-of-animal-exposure areas. Ideally you could fence animal areas from non-animal areas and institute monitored handwashing when crossing between zones; however, most fair layouts are not conducive to complete separation of uses in this way.

An action plan for a small fair can be as simple as a large printed map with hand-drawn transition zones with sign placement and circles or big X's where handwashing sinks and transition zones will go and a log sheet with instructions for staff. For example: "Joe please check/fill every 3 hours" written across the top of the sink resupply log and Joe's initials, time, date and comments as he performs sink refills during the event.

Another important and valuable consideration: Work with volunteers and / or staff to create "handwashing ambassadors." Basic training for this important position should be simple but emphasize the importance of risk lurking about when animals are or have been in the environment. They should be reminded that it's a serious risk, and that handwashing combined with no mouth contact (such as eating in barns, pacifiers, kissing pigs, nail biting, or putting mouth near fencing) can help greatly to protect people from that risk. Their instructions should be simple: remind people to wash hands with plenty of soap as they leave the animal areas; wash again before eating and after taking off shoes/clothes. Place reminders at the entrances to the animal areas cautioning fairgoers to avoid bringing in strollers, gear, and food/drink. If they want one additional piece of information; children under-five seem most at risk for getting sick; likely this is because they don't yet follow instructions well, like to touch everything including their mouths, have inexperienced immune systems, and are relying on adults to remember to wash their hands for them.

Develop a site action plan with building layout, hand wash locations, and an action plan for servicing each station. Assign a staff member to manage the site action plan on a daily basis during the fair event.



Mid-Event Phase

STEP 4: IMPLEMENTATION

Monitor and Implement Actions

During the event, put your site action plan to work. Follow procedures you've developed and keep written records to support your disease prevention activities. Remember to increase frequency of

handwashing restocks if you find them empty and if staff find dirty rails or contamination of visitor traffic areas, check them more frequently during the event .



Post-Event Phase

STEP 5: EVALUATION

Evaluate and Improve

Gather and review all records to determine whether your CPP was implemented properly and is protecting you, your visitors, and exhibitors from disease. Evaluation is not solely a post-event task; periodically assess your CPP throughout the year.



STEP 6: POST-CLEANING

Clean and Disinfect

Consider any environment where animals have been, such as barns, contaminated with germs.

Completely remove all bedding and perform full wet clean of animal areas, being careful to remove all solids on walls and railings, following with bleach disinfection as described above.

Fair Pre-Event Checklist

Ву а	pplying reco	mmendations provided in the NASPHV compendium, you can pro	tect the	e healt	h of your visitors and exhibitors.
Hand	dwashing Fa	cilities	Yes	No	Comments
1	(use calcula Child-acces	number of handwashing facilities for the maximum attendance ation, above)? ssible stool or sturdy stepstool per sink group?			
2	Locate han	dwashing near exit of barns, within 10 feet where feasible			
3	Alternative	handwashing approved by Health Officer?			
4	Restocking	plan for handwashing? Who and how often?			
Anin	nal Contact		Yes	No	Comments
6	reminders If suffice them to lead drink, pacifi get sick. Ha while in the	area at entrance for sign messages, stroller and bag storage, not to bring food or drink into barns cient volunteers at exit, approach parents at entrance, asking ave strollers, gear in 'stroller parking' and discourage food, fiers because the hand-mouth contact makes them high risk to ave them ask older children to put their hands in their pockets e barn. area at exit with handwashing as close to barn as possible			
	☐ Car ☐ Foo	n you recruit volunteers to remind public to wash hands? od service and eating areas separate from animal areas			
7	☐ Cai	area at exit with handwashing as close to barn as possible n you recruit volunteers to remind public to wash hands? od service and eating areas separate from anima areas			
8	□ Dai a □ Cle	st control to limit contamination of surfaces; wet clean only ily or more frequent cleaning and disinfection of fencing, walls and rails can animal areas between events, removing all solids with water no dust) then disinfecting with 1/2c bleach per gallon of water			
Educ	ation		Yes	No	Comments
9	Staff need	to be able to explain why people are at risk of animal disease			
		o reduce risk so they can educate visitors and exhibitors			
10	Explain staff members' role in animal contact areas Instruct visitors to wash hands and direct them to nearest handwashing facilities				
11	Provide disease prevention messages in various formats such as signs, videos, stickers, bracelets, and interaction of staff with visitors				
12		compliant signs at entrance and exit (see website for specific required at barn entrance and exit and free posters)			
Obse	ervations an	d Recommended Improvements			
Item	Number	What needs to change? Describe your plan here.			

Service Record: Handwashing Facilities

Check of sinks includes sanitized sink and area, restocked water, soap, towels, trash, and replaced signage if needed.

Facility Number	Date	Time	In Service Check	Out of Service	Initials	Description
Number			CHECK	Service		

Clean and disinf at minimum of o	f ect hand ra	ailings and kid- ely more frequ	height rails or fencing in animal areas including show and sale arenas lently.
Date	Time	Initials	Description
Dute	111110	mitials	Description

BARN_

Cleaning Record: Hand Railings

Remove bedding, remove ALL solids from floor, walls, rails, washing and scrubbing with water (no dust!) until walls, etc, "look clean". Apply disinfectant or bleach at ½ cup per gallon of water for at least 10 minutes. Pay extra attention to seats, bleachers, areas where people might want to eat, and child-height rails or fencing.

Date		Time of Service		Description	
	Start	End			
			1		

Corrective Action Log						
Location & Description of Issue	Corrective Action; To solve problem					
	Responsible Party's Action	Frequency				