

Clean-up Procedures of Vomiting and Diarrheal Events

Regulation 2-501.11: 2017 FDA Food Code

The 2017 FDA Food Code requires that all food establishments have a procedure for employees to follow when responding to vomiting or diarrheal events that contaminate surfaces in the food establishment.

Vomit and diarrhea spreads viruses quickly

When there is a vomit or diarrheal event there is a high potential for the spread of viruses. A proper response to such an event in a timely manner can reduce the likelihood that food may become contaminated and that others may become ill as a result.

Norovirus

Norovirus is the leading cause of foodborne disease outbreaks in the United States. It is highly contagious and requires a very small amount to make someone sick. Transmission occurs via foodborne, person-to-person contact, airborne inhalation of vomitus droplets, and through contact with contaminated surfaces. Norovirus can survive at room temperature on surfaces for 5 days unless a disinfectant specifically made to kill Norovirus is used.

Environmental Protection Agency Disinfectants

www.epa.gov/oppad001/chemregindex.htm

Center for Disease Control—Prevention of Norovirus Infection

www.cdc.gov/norovirus/preventing-infection.html

For more information contact the Eau Claire Health Department at (715) 839-4718 or visit our website at <https://www.eauclairewi.gov/government/our-divisions/health-department/>

Supplies You Will Need for Clean-up

You can purchase a ready made Biohazard Clean-Up Kit that includes supplies you would need. Or you can create your own to include the following:

- ◇ ‘Caution! - Wet Floor’ signs, safety cones and/or caution tape
- ◇ Eye protection
- ◇ Disposable gloves
- ◇ Disposable mask
- ◇ Disposable plastic apron or gown
- ◇ Shoe covers
- ◇ Paper towels
- ◇ Several plastic trash bags and bag ties
- ◇ Liquid spill absorbent material such as kitty litter
- ◇ Disinfectant and applicators (effective against viruses, including Norovirus)
- ◇ Sanitizing solution (see below)
- ◇ Buckets for cleaning solutions
- ◇ Spray bottles and/or portable hand pump spray applicator
- ◇ Note: mops are not recommended for clean-up unless the mop head can be immediately discarded after use

Sanitizing Solution Requirements:

Mix 1 and 2/3 cup bleach per gallon of water

Let sit on surface while wet for 5 minutes



Clean-up Procedures:

Follow the recommended procedures of your food establishment or follow these sample procedures.

NOTE: These may have to be adjusted to fit your facility.

1. Train staff on proper clean-up procedures.
2. Close or block off an area 10 feet in all directions of the vomit or diarrhea using the 'Caution! - Wet Floor' signs, caution tape or safety cones.
3. Put on your personal protective equipment (PPE) in this order: disposable gown or apron, face mask, eye protection, shoe covers and disposable gloves.
4. Vomit or diarrhea should be immediately covered with kitty litter, other absorbent material, or paper towels to minimize spread. If using an absorbent material, allow it to stand until all liquid is absorbed.
5. Open garbage bag and fold it open to easily put soiled paper towels inside.
6. Using a disposable shovel and paper towels, completely pick up all of the substance. Place it in the trash bag and seal this bag with bag ties and place in a second trash bag. Keep second trash bag open.
7. Working from the outside of the 10 foot circle inward, apply a generous amount of sanitizing bleach solution or other EPA disinfectant to all surfaces (equipment, floors, walls, chairs, tables, etc.) within the defined area. Allow to sit for 5 minutes while wet on all surfaces and air dry.
8. Disassemble all exposed food preparation equipment within contamination area and apply disinfectant solution per manufacturer's label. Allow surfaces to remain wet per contact time recommended on chemical manufacturer's label instructions.
9. Consider repeating steps 8 & 9 above as a precautionary measure to further ensure the norovirus agent is fully inactivated.
10. All exposed food items and single service items should be discarded into the trash bag and immediately taken to the outside dumpster.
11. For surfaces that were disinfected, rinse the surface and resume routine cleaning and sanitizing procedures.
12. Place all PPE used along with disposable mop heads, paper towels into the trash bag.
13. Seal the bag tightly and place in the dumpster outside having a second employee who is wearing proper gloves open doors and the dumpster to prevent cross-contamination.
14. After re-entering the facility immediately wash face and hands (giving extra attention between fingers and under fingernails) using defined procedures and soap. Hand sanitizer can be used after washing with soap and water, however should not replace washing with soap and water.

IMPORTANT: Special attention should also be given to areas such as restrooms and drinking fountains and other common areas with high potential for hand contact. Even though vomitus or fecal material may not be visible, it is common for sick individuals to use public restrooms following an incident. **Please ensure that you have all of the supplies needed to implement this procedure.**