

Vomit and Diarrhea Clean-Up Procedure

Employees should be trained in all of the procedures below, within the first week of hiring. Refresher trainings will be done for all food service staff on an **ANNUAL** basis.

VOMIT / DIARRHEA CLEAN-UP KIT

A vomit/diarrhea clean-up kit should contain:

- 1) Personal Protective Equipment (PPE)
disposable gloves (nitrile or non-latex), face and eye shields, disposable shoe covers, disposable aprons, masks, goggles, hair covers
- 2) Paper towels
- 3) Absorbent material: baking soda, Red Z powder, or kitty litter
- 4) Scoop or scraper, preferably disposable
- 5) Large plastic bags with twist ties
- 6) Caution tape, or floor signage for closing off areas

Also needed: Buckets, wiping cloths, detergent and sanitizers

PROCEDURES: WHEN A VOMITING OR DIARRHEA INCIDENT OCCURS

- 1) Remove the following from the area if no contact with vomit or diarrhea:
 - a) employees and/or customers
 - b) packaged food or food in closed containers
 - c) portable equipment, linens and open single-use and single-service articles.

For diarrhea, the immediate area that is visibly soiled should be the focus area of clean-up.

For vomiting, an area of 25 feet in all directions should be considered the clean-up area, since particles can be airborne.

This is very important, when considering which employees or customers need to be removed; the food; and open single-use and single-service articles that need to be discarded; the linens that will need to be washed; and the equipment that will need to be cleaned and sanitized.

Manager/owner/Person in Charge will determine what areas will need to be cleaned and sanitized. Food establishment may remain open with limited service, unless the incident occurs in the only food prep area.

- 2) If vomiting occurred, completely close off area around the spill for 25 feet in all directions. Use caution tape from the Clean-up Kit, or floor signage.

Some small food service establishments will have to close during the clean-up of a vomiting incident either by an employee or a customer. In the case of closure, the Regulatory Authority should be called immediately to report the incident. A sign can be put at the entrance stating that the food service establishment will be closed until a time judged to be sufficient to accomplish the required clean-up.

- 3) A trained employee should put on Personal Protective Equipment, gloves last.
- 4) Sprinkle absorbent powder or substance on vomit/fecal matter to soak up liquid. Using the scraper or scoop from the Clean-up Kit, and paper towels, carefully wipe up vomit/fecal matter and discard in a plastic trash bag. Then remove and discard gloves.
If staffing allows, a separate employee, wearing gloves and a mask, can hold the trash bag open by folding the top back over their hands so that the top of the bag is not contaminated in the process of discarding the paper towels, gloves, etc.
- 5) Wash hands and put on new disposable gloves and wash the areas involved with detergent and warm water. These areas will then be sanitized.

All surfaces within the incident area, plus all doorknobs, railings, wall corners or other places that you know are frequently touched should then be washed with soap and water. All restrooms should be cleaned also, even if they were not known to be affected by the incident. They are often used by employees and customers when they are not feeling well and the infectious germs will be there even if they cannot be seen.
- 6) Sanitize hard or porous surfaces with chlorine bleach solution 5000 ppm, (5.25% Sodium Hypochlorite 1 2/3 cup bleach per gallon of water), allowing the area to remain wet for at least 5 minutes. Follow manufacturer instructions for other EPA approved sanitizer for Norovirus.
- 7) When totally finished cleaning up, dispose of all paper towels and PPE in the plastic bag. Tie the bag closed and double bag it before putting it in your regular trash.
- 8) Rinse food contact surfaces with clean water to remove chlorine residue left on the surface and re-sanitize with your usual 100 ppm sanitizer.
- 9) Open windows or increase ventilation as much as possible during the clean-up.