

Clean Up Procedures for Vomiting and Diarrheal Events

Effective clean-up of vomit & diarrhea in a food establishment is handled differently from routine cleaning procedures, and involves a more stringent cleaning & disinfecting process. This clean-up and response plan is intended to address proper procedures to reduce exposures to Norovirus or other contaminants. Timely effective clean-up is imperative.

First Steps:

- Remove all individuals within a 25 foot radius and ask them to wash hands immediately.
- Block entry to contaminated area.
- Dispose all uncovered food, and single use containers and utensils within 25 foot radius.
- Wash all utensils and equipment within 25 foot radius.

Clean Up:

- Remove vomit or diarrhea right away!
- Wear protective clothing, such as disposable gloves, shoe covers, apron and face mask. Change if they become contaminated.
- Wipe up vomit or diarrhea with paper towels – place the paper towels over the waste then carefully remove the towels and its contents – do not vacuum the material!
- Work from the clean areas towards the most contaminated areas to minimize the spread of infectious material.
- Use baking soda, or other absorbent material on carpets and upholstery to absorb liquid.
- Dispose of paper towels/cleaning clothes and waste in a plastic trash bag or biohazard bag.
- Place contaminated table cloths, cloth napkins, and cloth towels into a separate plastic bag for transport to laundry or discard.
- Use soapy water to wash surfaces that contacted the vomit or diarrhea and all nearby surfaces, such as door knobs and toilet handles.
- Rinse thoroughly with plain water and wipe dry with paper towels.
- Clean and disinfect any non-disposable tools (mop heads) used.
- Place disposable protective clothing, rags, and towels in a sealed garbage bag. Seal and place in disposal area.

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- Remove all clothing or fabrics that may be contaminated. Machine wash and dry with detergent and hot water on longest cycle and high heat setting.
- Disinfect surfaces by applying a chlorine bleach solution. Steam cleaning may be preferable for carpets and upholstery. Chlorine bleach could permanently stain these. Mixing directions are based on EPA-registered bleach product directions to be effective against Norovirus.
- Prepare a chlorine bleach solution and use a spray bottle and saturate the area and surfaces (25 foot radius).
- Leave surface wet for at least 5 minutes.
- Rinse all surfaces intended for food or mouth contact with plain water before use.
- Wash your hands thoroughly with soap and water. Hand sanitizers may not be effective against Norovirus.
- **If you have any questions on procedures or require additional training, please see a Manager.**