

Clean-up Procedures for Vomit/Fecal Events

The 2013 Georgia Department of Public Health Food Service Rules requires that all food establishments have a procedure for responding to vomiting and diarrheal events. This requirement is specified in 511-6-1-.03(6) and states:

A food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food service establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

Note: Effective cleaning of vomitus and/or fecal matter accidents in a food service establishment should be handled differently from routine cleaning/sanitizing procedures.

Vomiting and diarrheal accidents should be cleaned up using the following recommended steps:

- Minimize the risk of disease transmission through the prompt removal of ill employees, customers and others from areas of food preparation, service, and storage.
 - Exclude all employees that are experiencing symptoms of vomiting and/or diarrhea and follow the employee health policy of when to restrict/exclude an ill food employee.
- Segregate the area, and cover the vomit/fecal matter with single use disposable towels to prevent aerosolization.
- Mix a chlorine bleach solution that is stronger than the chlorine solution used for general sanitizing (the Centers for Disease Control and Prevention recommends 1000-5000 ppm or 5-25 tablespoons of regular household bleach (5.25%) per gallon of water).
 - Note: some quaternary ammonia sanitizers are effective for Norovirus (see the reference section of this document for a link to find a list of EPA listed sanitizers).
- Wear disposable gloves during cleaning. To help prevent the spread of disease, it is highly recommended that a disposable mask and/or cover gown, (or apron), and shoe covers be worn when cleaning liquid matter.
- Ensure the affected area is adequately ventilated (the chlorine bleach solution can become an irritant when inhaled for some individuals and can become an irritant on skin as well).
- Soak/wipe up the vomit and/or fecal matter with towels and dispose of them into a plastic garbage bag.
- Apply the bleach solution onto the contaminated surface area and allow it to remain wet on the affected surface area for at least 10 minutes. Allow the area to air dry. Dispose of any remaining sanitizer solution once the accident has been cleaned up.
- Discard all gloves, masks, and cover gowns (or aprons) in a plastic bag and dispose of the bag immediately.
- Take measures to dispose of and/or clean and disinfect the tools and equipment used to clean up the vomit and/or fecal matter.
- PROPERLY WASH YOUR HANDS - AND IF POSSIBLE TAKE A SHOWER AND CHANGE YOUR CLOTHES.
- Discard any food that may have been exposed in the affected area.

Clean-up and Disinfection for Norovirus ("Stomach Bug")

THESE DIRECTIONS SHOULD BE USED TO RESPOND TO ANY VOMITING OR DIARRHEA ACCIDENT

Note: Anything that has been in contact with vomit and diarrhea should be discarded or disinfected.

1 Clean up

- Remove vomit or diarrhea right away!
 - Wearing protective clothing, such as disposable gloves, apron and/or mask, wipe up vomit or diarrhea with paper towels
 - Use kitty litter, baking soda or other absorbent material on carpets and upholstery to absorb liquid; do not vacuum material: pick up using paper towels
 - Dispose of paper towel/waste in a plastic trash bag or biohazard bag
- Use soapy water to wash surfaces that contacted vomit or diarrhea and all nearby high-touch surfaces, such as door knobs and toilet handles
- Rinse thoroughly with plain water
- Wipe dry with paper towels

DON'T STOP HERE: GERMS CAN REMAIN ON SURFACES EVEN AFTER CLEANING!

2 Disinfect surfaces by applying a chlorine bleach solution

Steam cleaning may be preferable for carpets and upholstery. Chlorine bleach could permanently stain these.

a. Prepare a chlorine bleach solution

Make bleach solutions fresh daily; keep out of reach of children; never mix bleach solution with other cleaners

IF HARD SURFACES ARE AFFECTED...
e.g., non-porous surfaces, vinyl, ceramic tile, sealed counter-tops, sinks, toilets



1/3 CUP BLEACH + 1 GALLON WATER



CONCENTRATION ~1000 ppm

IF POROUS SURFACES ARE AFFECTED...
e.g., wooden floors or unsealed concrete or natural stone surfaces



1 2/3 CUPS BLEACH + 1 GALLON WATER



CONCENTRATION ~5000 ppm

- Air dry surfaces unlikely to have food or mouth contact or...
- Rinse all surfaces intended for food or mouth contact with plain water before use

3 Wash your hands thoroughly with soap and water

Hand sanitizers may not be effective against norovirus



Facts about Norovirus

Norovirus is the leading cause of outbreaks of diarrhea and vomiting in the US, and it spreads quickly.

Norovirus spreads by contact with an infected person or by touching a contaminated surface or eating contaminated food or drinking contaminated water. Norovirus particles can even float through the air and then settle on surfaces, spreading contamination

Norovirus particles are extremely small and billions of them are in the stool and vomit of infected people.

Any vomit or diarrhea may contain norovirus and should be treated as though it does.

People can transfer norovirus to others for at least three days after being sick.

IF CLOTHING OR OTHER FABRICS ARE AFFECTED...

- Remove and wash all clothing or fabric that may have touched vomit or diarrhea
- Machine wash these items with detergent, hot water and **bleach** if recommended, choosing the longest wash cycle
- Machine dry



disinfect-for-health.org

Scientific experts from the U.S. Centers for Disease Control and Prevention (CDC) helped to develop this poster. For more information on norovirus prevention, please see <http://www.cdc.gov/norovirus/preventing-infection.html>.



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