

Name of Food Establishment: _____

Policy on Response to Vomiting and Diarrheal Incidents

- A. Vomit and diarrhea have millions of microorganisms that can cause foodborne disease. To prevent the spread of these microorganisms, all foodservice establishments must have in place a policy for how they will respond to vomiting and diarrheal incidents.

- B. This policy for response to vomiting and diarrheal incidents has been implemented in this food establishment effective on _____, 20____.

- C. A kit for clean-up of vomit and diarrhea has been assembled. (See "Recommended Contents of a Kit for Clean-Up of Vomit and Diarrhea") The clean-up kit and a copy of the attached clean-up procedure are stored in the following location: _____.

- D. The Person-In-Charge (PIC) of the food establishment will assure that this policy and the attached "Procedure for Vomit and Diarrhea Clean-Up" are followed should a vomiting or diarrheal incident occur.

- E. Food workers should not clean up vomit or diarrhea.**

- F. The following employees have been trained in how to use personal protective equipment, how to properly wash and disinfect surfaces after a vomiting or diarrheal incident, and how to properly dispose of materials contaminated with vomit or diarrhea:

- G. The attached training record documents the initial training of these employees and their annual refresher training.

- H. When a vomiting or diarrheal incident occurs, the PIC of the food establishment will immediately remove the ill customer(s) and/or employee(s) from all areas where food is prepared, served, or stored.

- I. When a vomiting or diarrheal incident occurs, the PIC will determine what parts of the food establishment have likely been contaminated and need to be closed until the clean-up is complete. If the only food preparation area or the only customer area is contaminated, the entire food establishment shall close until the clean-up is complete.
- J. The PIC will assure that any uncovered food within 25' of the diarrheal or vomiting incident as well as any food handled by the person who was sick is not served or moved before it can be discarded.
- K. The PIC will assign staff trained in the "Procedure for Vomit and Diarrhea Clean-Up" to perform the clean-up should an incident occur.
- L. _____ will be used on vomit/fecal matter to soak up any liquid.
- M. On hard surfaces, _____ will be used as a disinfectant. The sanitizer will be left wet for a minimum of _____ minutes before rinsing or drying.
- N. Any ill food establishment employee having an episode of vomiting or diarrhea will be excluded or restricted as specified in §2-201.12 of the Food Code.
- O. For seven (7) days after any vomiting or diarrheal incident, the PIC will closely monitor the health of any employees that were in close proximity to the incident when it occurred or participated in the clean-up. Ill food establishment employees will be excluded or restricted as specified in §2-201.12 of the Food Code.
- P. This policy has been approved by _____ on behalf of management.

Recommended Contents of a Kit for Clean-Up of Vomit and Diarrhea

You can buy a clean-up kit from a supplier* or assemble your own. Clean-up kits should contain personal protective equipment and cleaning supplies.

**Note: One readily available clean-up kit (PURELL Body Fluid Spill Kit in Clam Shell Carrier) can be mounted on a wall where it will be easily accessible. It can be purchased online from retailers like Amazon for about \$70.00.*

Personal Protective Equipment*

- 2 pairs of single-use gloves
- 1 face mask
- 1 pair of goggles
- 1 single-use gown with sleeves
- 1 single-use hair cover
- 1 pair of shoe covers

**Note: At a minimum, your kit should have single-use gloves and a pair of goggles.*

Cleaning Supplies*

- 1 sealable, plastic bag with twist tie
- 1 scoop/scrapper
- 1 roll of paper towels
- Absorbent powder/solidifier (such as kitty litter)
- 1-quart bottle of disinfectant

**Notes regarding making your own disinfectants:*

- *If you use concentrated bleach (shown as 8.25% on the label) to make your own disinfectant, add 3/4 cups of bleach to 1 gallon of water.*
- *If you use regular bleach, (shown as 5.25% on the label), add 1 cup of bleach to 1 gallon of water.*
- *You can also use commercially prepared disinfectants effective at killing Norovirus. (Quaternary ammonium sanitizers (quats) are not effective against Norovirus.) The U.S. Environmental Protection Agency has a list of other commercial disinfectants that you can use.*

Procedure for Vomit and Diarrhea Clean-Up

Vomit and diarrhea have millions of microorganisms that can cause foodborne disease. To prevent the spread of these microorganisms, all foodservice establishments must have a clean-up procedure in place.

Food workers should not clean up vomit or diarrhea.

BEFORE CLEAN UP BEGINS

- Ask everyone to leave the area within 25' of where the event occurred. This includes customers and workers. In a small food establishment, this may mean closing temporarily.
- Block off this area to keep out anyone who is not cleaning up the area.
- Put on personal protective equipment. At the very least, anyone cleaning up vomit or diarrhea must wear single-use gloves and goggles.

CLEANING UP SURFACES

Many types of surfaces can become contaminated when someone throws up or experiences diarrhea in your food establishment. It is important that you use the correct clean-up procedure for the surface(s) that are contaminated. Three types of surfaces are common in food establishments:

- Hard surfaces (floors, tables, utensils)
 - Soft surfaces that cannot be laundered (carpet and upholstered furniture)
 - Soft surfaces that can be laundered (linens, towels, and clothing)
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HARD SURFACES

STEP 1: Cover

- Cover the vomit or diarrhea with paper towels or an absorbent material (such as kitty litter) to soak up liquids.

STEP 2: Remove

- Remove the paper towels or hardened absorbent material with a disposable scoop/scrapper and immediately place them in a plastic bag.

STEP 3: Wash

- Prepare a solution of warm soapy water.
- Wash all surfaces contaminated with vomit or diarrhea with this solution. This includes all nearby surfaces possibly splashed by vomit or diarrhea, such as chair legs, tables, walls, shelves, or counters. Wash as wide of an area surrounding the vomit or diarrhea as is possible.
- Rinse the soapy water from all surfaces with clean water.

STEP 4: Disinfect

- Using paper towels or a disposable cloth or mop, saturate all washed surfaces with a disinfectant. The disinfectant can be commercially prepared or one prepared inhouse. (See "Recommended Contents of a Kit for Clean-Up of Vomit and Diarrhea")
 - If using a disinfectant that is prepared in house, let it sit for 10 minutes. If using a commercially prepared disinfectant, follow the manufacturer's instructions.
 - Rinse all food-contact surfaces with clean water after they have been disinfected. Nonfood-contact surfaces do not need to be rinsed.
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CARPET AND UPHOLSTERED FURNITURE**STEP 1: Cover**

- Cover the vomit or diarrhea with paper towels or an absorbent material (such as kitty litter) to soak up liquids.

STEP 2: Remove

- Scoop up the paper towels or hardened powder with the scoop/scrapper and place in a sealable plastic bag.
- Never vacuum after this step.

STEP 3: Wash

- Prepare a solution of warm soapy water.
- Using soapy water, wash all carpet and upholstered surfaces contaminated with vomit or diarrhea. Wash as wide of an area as is possible.
- Rinse the soapy water from all surfaces.

STEP 4: Disinfect

- Steam clean the area for 5 minutes at a temperature of 170°F (76.7°C). (Not all steam cleaners can reach a temperature for 170°F (76.7°C), so check the manufacturing specifications.)
- Upholstered furniture that is soiled with vomit or diarrhea can also be disinfected with a bleach solution. However, the bleach will discolor the material. (See "Recommended Contents of a Kit for Clean-Up of Vomit and Diarrhea")

LINENS, TOWELS, AND CLOTHING

STEP 1: Contain

- In a plastic bag, carefully place all contaminated items that can be washed in a washing machine. Then seal the plastic bag.

STEP 2: Wash

- Remove the soiled items from the plastic bag and machine wash them in a washing machine using hot water and laundry detergent.
- For loads of all white items, add 5-25 tablespoons of bleach per gallon of water.

STEP 3: Dry

- Dry the just-washed items in a dryer on the highest heat setting.

AFTER CLEAN UP

STEP 1: Remove

- Place all used cleaning supplies such as paper towels, absorbent materials, scoops/scrapers, and mop heads in a plastic bag.
- Remove all personal protective equipment and place in the plastic bag. Do not touch any of the surfaces that were just cleaned as they can be re-contaminated. All personal protective equipment must be taken off before leaving the area that has just been cleaned.
- Seal the bag with a twist tie. Then place the first plastic bag in a second plastic bag and seal it.
- Throw away all uncovered food within 25' of the vomiting or diarrheal event as well as any food handled by the person who was sick.
- Remove all waste from the facility immediately.

STEP 2: Wash hands

- Wash your hands very thoroughly before performing any other duties.