



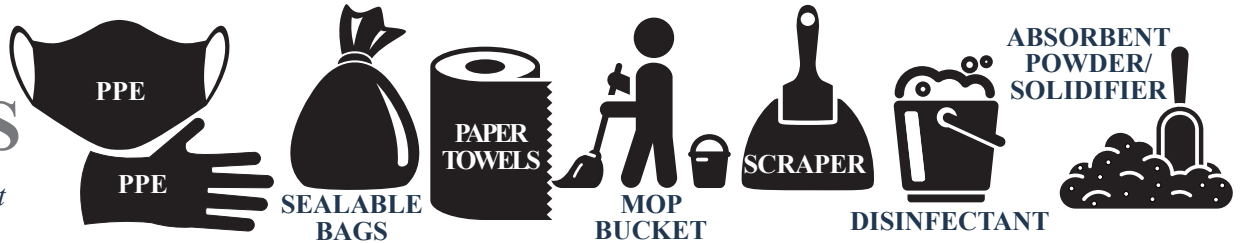
VOMIT OR DIARRRHEA CLEAN-UP PROCEDURES



Select and train clean up staff. The *best practice* is to select an employee that is not a food handler.

BASIC SUPPLIES

Assemble a Cleaning Kit in Advance



Remove ill customers and workers and segregate the incident area, a 25-30 ft radius around incident, for clean-up

Wear personal protective equipment or PPE (*single-use gloves, disposable apron(s) or gown(s), mask(s), hair restraint(s) shoe covers, goggles*)

Tools: Disposable bags with seal or twist tie, paper towels, scoop or scraper, caution tape, and absorbent powder/solidifier

Approved disinfectant (if preparing disinfectant on-site, use 1 cup of household, unscented bleach in 1 gallon of water)

Dedicated mop and bucket for vomit clean-up, or disposable mop heads and bucket

HARD SURFACES:



1. REMOVE LIQUID: Cover the vomit or diarrhea with paper towels or absorbent powder like cat litter. Carefully remove soaked paper towels or hardened powder with a scoop/scraper and place in a sealable plastic bag. **DO NOT VACUUM**



2. WASH ALL SURFACES: All contaminated hard surfaces within 25-30 ft of the incident (chairs, chair legs, table legs, walls, shelves, utensils etc.), should be washed with soapy water, then rinsed with clean water. Dry surfaces with a disposable towel.



3. DISINFECT: Saturate all surfaces with a disinfectant. Surface must remain glistening wet for 10 minutes or as described in manufacturer's instructions. Use a mop or other cleaning equipment for large areas of cleanup.

CARPET OR UPHOLSTERY:



1. REMOVE LIQUID: Cover the vomit or diarrhea with paper towels or absorbent powder and then place in a sealed plastic bag. **DO NOT USE VACUUM TO CLEAN UP ABSORBENT POWDER.**



2. WASH ALL SURFACES: All contaminated soft surfaces, within 25-30 ft of the incident, should be washed with soapy water, then rinsed with clean water.



170°F

3. DISINFECT: Steam/Extraction clean the area for 5 minutes at a temperature of 170°F. A disinfectant solution can be used as described in the hard surface clean-up.

LINENS, TOWELS, AND CLOTHING:



1. CONTAIN: Place contaminated items in a disposable bag; seal bag; and then transport to be laundered. Continue to next step if laundering on site.



2. WASH: Machine wash soiled items in a washing machine using hot water and laundry detergent. Add an effective disinfectant or bleach to the rinse cycle, in accordance with manufacturer's instructions.



3. DRY: Dry the freshly-washed items in a dryer on the highest heat setting.

AFTER CLEAN UP



Location of clean up kit: _____

Additional requirements/comments: _____

- 1. Discard** all open and exposed food, single-service items, condiments, etc. within the incident area, including food that the ill person handled.
- 2. Remove** all PPE, while in clean up area and place in a sealable plastic bag. Do not touch any cleaned surfaces to avoid recontamination. Remove all bagged contaminated PPE, absorbent powder/solidifier, and paper towels from the interior of the building to a secured trash location without passing through ANY portion of the kitchen, including dry storage areas.
- 3. Disinfect** any scoops, scrapers, mop heads, mop handles, buckets, etc. used in clean-up, per Hard Surfaces instructions. Discard any of these items that are disposable.
- 4. Wash** hands, arms, and exposed skin thoroughly. If food employees were used for clean-up, perform double handwashing and change any exposed clothing before returning to work.
- 5. Monitor** all employees involved for illness symptoms, per Employee Health Policy, for at least 48 hours. Exclude employees from the facility if they are symptomatic. Document incident details including employees involved, and actions taken.
- 6. Food Contact Surfaces** exposed to the incident must be washed, rinsed, and then sanitized after being disinfected, and prior to using for food preparation.