



BRISTOL-BURLINGTON HEALTH DISTRICT
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Procedure for Responding to Vomiting and Diarrheal Events

PURPOSE

The 2022 FDA Food Code, Section 2-501.11 requires that food establishments have written procedures for employees to follow when responding to vomiting and diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment.

- To protect staff and customers from contact with bodily fluids
- Reduce the high potential of spread of harmful pathogens i.e., Norovirus from aerosolized particles.

WRITTEN PROCEDURE SHOULD INCLUDE THE FOLLOWING

1. Identify who will be in charge of cleaning up after a vomit/diarrhea event.

Train selected workers on how to use PPE, wash and disinfect surfaces, and waste disposal.

- Training should take place when:
 - ✓ The vomit and diarrhea clean-up procedures are first written and implemented
 - ✓ New workers are hired; ✓ Periodically as a review;
 - ✓ And has vomit and diarrhea procedures are changed.
- 2. How the area affected will be contained.
- 3. Cleaning and disinfectant procedure.
- 4. How evaluation will take place to determine if food was affected and needs to be discarded.
- 5. How vomitus and fecal matter will be disposed of and what tools will be used.
- 6. What PPE and disinfectant products that will be used.
- 7. How exposed area will be segregated to minimize risk of exposure.
- 8. Exclusions and restrictions of ill employees to minimize disease transmission.
- Monitor clean-up employees for illnesses at least 48 hours after the incident.
- Exclude clean-up employees if they become symptomatic and notify the health department as required by code
- 9. Verification and record keeping responsibility (incident reports on file, damaged, discarded product log, etc.)

ASSEMBLE A CLEAN-UP KIT

Clean-up kits should contain personal protective equipment (PPE) and cleaning supplies.

Basic PPE • Single-use gloves • 1 disposable mask or other effective face covering

Recommended PPE • 1 pair of goggles • 1 disposable gown w/ sleeves • 1 disposable hair cover • 1 pair of disposable shoe covers

Basic Cleaning Supplies • Plastic garbage bags w/ seal or twist tie • Paper towels • Absorbent powder/solidifier (i.e., kitty litter or baking soda) • Disinfectant**

Recommended Cleaning Supplies • 1 scoop/draper • Drop cloth • Caution tape (for marking contaminated area) • Dedicated mop and bucket (disposable mop heads recommended)

****Disinfectant:** • If using concentrated bleach (shown as 8.25% on the label), add ¾ cups of bleach to 1 gallon of water.

• If using regular bleach (shown as 5.25% on the label), add 1 cup of bleach to 1 gallon of water.

• Commercially prepared disinfectants effective against Norovirus can be used. The U.S. EPA has a list of approved commercial disinfectants for reference. (<https://www.epa.gov/pesticide-registration/list-g-antimicrobial-products-registered-epa-claims-against-norovirus-feline>)



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BEFORE CLEAN UP BEGINS

- Promptly remove ill customers, workers, and others from areas of food preparation, service and storage.
- Contain a 25-30 feet perimeter from the epicenter of the event to keep anyone not involved in clean up out of the area.
- Put on PPE. Anyone cleaning up vomit or diarrhea should at a minimum wear single-use gloves and a face mask or other effective covering.

CLEANING UP SURFACES

Hard Surfaces

1. Cover the vomit/diarrhea with paper towels or an absorbent powder to soak up liquids.
2. Remove the soaked paper towels or hardened powder with scoop/scrapper and carefully place them in a plastic bag.
3. Prepare a solution of soapy water.
4. Wash all contaminated surfaces. Include all nearby surfaces possible affected with “splash” (chair legs, tables, walls, shelved or counters)
5. Rinse with water.
6. Disinfect** 10-minute contact time (or read label) Rinse any food contact surfaces with water

Carpet and Upholstered Furniture

1. Cover the vomit/diarrhea with paper towels or an absorbent powder to soak up liquids.
2. Remove the soaked paper towels or hardened powder with scoop/scrapper and carefully place them in a plastic bag.
3. NEVER Vacuum.
4. Prepare a solution of soapy water.
5. Wash all contaminated surfaces. Include all nearby surfaces possible affected with “splash” (chair legs) tables, walls, shelved or counters)
6. Rinse with water
7. Disinfect o Steam clean area for 5 minutes at a temp of 170°F. Upholstered furniture that is soiled can be disinfected with a bleach solution-but bleach will discolor the material

Linens, Towels and Clothing

1. Carefully place all washable contaminated items in a disposable bag and transport to be laundered.
2. Machine wash soiled items using hot water, laundry detergent and disinfectant.
3. Wash with an effective disinfectant, bleach or other chemical, in accordance with manufacturer’s instructions.
4. Dry freshly washed items in a dryer on high heat setting

AFTER CLEAN UP

- Remove PPE and place in the plastic bag. Do not touch surfaces that were just cleaned as they can be recontaminated. All PPE MUST be taken off before leaving the area that has just been cleaned.
- Place all cleaning supplies in plastic bag and seal the bag off. Throw away ALL uncovered food in the contained area, as well as any food handled by the person who was sick.
- Remove all waste from the establishment immediately following local, state or federal rules.
- Wash and disinfect mop handles and other reusable cleaning supplies, such as scoops/scrapers, using the same steps for hard surfaces above.
- **WASH HANDS TWICE!**
- NOTE: Pre-assembled kits can be purchased at the following locations (not all inclusive): • Restaurant Supply Stores (online/in person) • Amazon.com • Walmart.com • Noroviruskit.com • Oshakits.co