

Name of Establishment:	Date:
Address:	Name of Contact Person:

Sample Vomit and Diarrhea Cleaning Procedure

Why:

These procedures are for cleanup of vomiting and diarrhea in a food establishment is necessary to control the spread of norovirus. People with norovirus are extremely contagious. So, if someone is sick enough to vomit or has diarrhea in an establishment it is imperative that it is cleaned quickly and correctly.

Supplies:

- ✓ 'Caution! - Wet Floor' signs or safety cones
- ✓ Eye protection
- ✓ Disposable gloves (vinyl, latex or rubber)
- ✓ Disposable mask
- ✓ Disposable plastic apron
- ✓ Biohazard clean-up kits which would include:
 - Liquid spill absorbent material
 - Disposable shovel or scrapper
 - Disposable bags and bag ties
 - Disinfectant rated for Noroviruses
- ✓ Paper towels
- ✓ Several plastic trash bags and bag ties
- ✓ Disinfectant and applicators (effective against viruses, including norovirus)
- ✓ Sanitizing solution
- ✓ Buckets for cleaning solutions
- ✓ Mop buckets (note: mops are not recommended for clean-up, unless mop head is immediately discarded after use)
- ✓ Spray bottles and/or portable hand pump spray applicator

Sanitizing Solution Requirements:

For environmental disinfection, diluted chlorine bleach solution (made from 5.25% sodium hypochlorite bleach) is to be applied to environmental surfaces at prescribed concentration levels.

Type of Environmental Surface	Concentration of 5.25% Sodium Hypochlorite (PPM)	Mixture	Contact Time
Clean, hard, non-porous surfaces	1000 PPM	1/3 cup of bleach per gallon of water	5 minutes
Soiled, hard non-porous surfaces	5000 PPM	1 and 2/3 cup of bleach per gallon of water	5 minutes
Soiled, porous surfaces	5000 PPM	1 and 2/3 cup of bleach per gallon of water	5 minutes

Clean Up Procedures:

1. Specially trained staff should be assigned clean up and disinfection tasks.
2. Define the area of contamination and the area to be disinfected.
3. Close or block off the affected area(s) or department(s) using the 'Caution - Wet Floor' signs, caution tape or safety cones until the clean-up procedure is completed. Control foot traffic of employees and/or customers until clean up procedures and disinfection has been completed.
4. Put on your personal protective equipment (PPE).
5. To minimize potential aerosol spread, the soiled areas should be covered immediately with a disposable cloth or paper towels.
6. Use absorbent, paper towels, etc. to soak up excessive soil caused by vomitus and/or feces. Carefully transfer these and any solid matter into a plastic bag by folding it on itself and placing the waste materials into the plastic bag. Double bagging is recommended. Apply disinfectant solution over absorbent materials and seal bag(s).
7. Apply a chlorine bleach solution or other EPA registered (against norovirus) disinfectant to all surfaces within defined contamination areas (equipment, floors, walls, etc). Avoid application of disinfectant solution via excessive force or focused stream (i.e., power washer or hose with sprayer handle) to prevent aerosolizing any virus particles.
NOTE: Work from the perimeters of the room or affected area towards either the center of contamination site or a floor drain.
8. For floor surfaces, generously apply the disinfectant with a disposable towel or mop head, keeping surfaces wet per the manufacturer's label then allowing surfaces to air dry.
9. Disassemble all exposed food preparation equipment within potential contamination area and apply disinfectant solution per manufacturer's label. Allow the surfaces to remain wet per contact time recommended on chemical manufacturer's label instructions.
10. Consider repeating steps 7 through 9 above as a precautionary measure to further ensure the norovirus agent is fully inactivated.
11. It is recommended that open and exposed food items and single service items be discarded. Some alternatives to discarding intact and sealed food containers or packaging supplies might include implementing a documented product disinfection process that is approved by your local regulatory official. For those items discarded, place food and containers into a trash bag, seal, and then place into outside dumpster/compactor.
12. For food contact surfaces, which were disinfected, rinse the surface and resume routine cleaning and sanitizing procedures.
13. For non-food contact surfaces, resume routine cleaning and sanitizing procedures.
14. Bag, seal and discard all disposable cleaning equipment (i.e., mop heads, gloves, aprons), exposed to the initial contamination or used during clean up.
15. Disinfect any tools or other non-disposable items used in the clean-up (i.e., mop buckets, handles).
16. Immediately after clean-up procedures are completed, thoroughly wash face and hands (giving extra attention between fingers and under finger nails) using defined procedures and soap.
17. Reopen the affected area following natural drying.

IMPORTANT: Special cleaning attention should also be given to areas such as restrooms and drinking fountains and other common areas with high potential for hand contact. Even though vomitus or fecal material may not be visible, it is common for sick individuals to use public restrooms following an incident. **Please ensure that you have all of the supplies needed to implement this procedure.**