

SAMPLE

Procedure for the Clean-up of Vomit/Fecal Events

Facility:

Effective Date:

Purpose:

1. To minimize the risk of disease transmission to employees and/or customers; and
2. To prevent the contamination of food, food contact surfaces, food preparation areas, utensils, equipment and single use and single service items.

The facility will maintain a clean-up kit consisting of:

- Disposable non-latex gloves
- Face mask(s)
- Disposable gown(s)/apron(s) with sleeves
- Disposable hair cover
- Disposable shoe covers
- Sealable, plastic bag(s) with twist ties
- Scoop/Scraper
- Paper Towels
- Absorbent powder/solidifier (i.e. kitty litter, saw dust, etc.)
- Disinfectant

The clean-up kit shall be stored (location) and shall be easily accessible during all hours of operation.

Staff will be trained on the use of the clean-up kit and the donning, use, and removal of personal protective equipment (PPE).

In the event of a vomiting or fecal event at (name of facility), the Person-in-Charge (PIC) shall ensure that employees do the following:

1. Promptly remove ill employees, customers, and others from the impacted area (typically a 30 foot radius).
2. Turn off any fans/air circulation in the impacted area to minimize movement of aerosolized particles.
3. Segregate the area by covering the vomit/fecal matter with single use disposable towel(s) or kitty litter or saw dust, etc.
4. Obtain the clean-up kit and don the appropriate personal protective equipment (i.e. disposable gloves, mask, cover gown or apron, hair cover, shoe covers)
5. Wipe up the matter with disposable towels and/or designated equipment and immediately dispose into a plastic garbage bag.

6. Utilize a disinfectant solution, as appropriate for the type of surface, on the impacted areas (typically within a 30 foot radius):
 - a. Mix a chlorine solution at 1000 ppm (non-porous surfaces) to 5000 ppm (porous surfaces) [5 – 25 tablespoons of household bleach (5.25%) per gallon of water - as recommended by the Centers for Disease Control and Prevention]; or
 - b. Utilize a quaternary ammonium sanitizer that is approved effective for Norovirus and is listed on the EPA's registered list of approved products (<https://www.epa.gov/pesticide-registration/list-g-epas-registered-antimicrobial-products-effective-against-norovirus>); or
 - c. Use any other EPA-registered norovirus disinfectant.
 - d. Food contact surfaces will be sanitized using standard, approved sanitizing agents per code requirements.
7. Apply the disinfectant to the affected area. If a bleach solution is utilized, it will be allowed to remain wet for at least 10 minutes. If using another, approved disinfectant, it will be utilized per the manufacturer's specifications. Areas that cannot be disinfected with disinfectant solution will be cleaned by other means (i.e. steam cleaning of carpets).
8. Unused, disinfectant solution will be disposed into the utility/mop sink.
9. Disposable gloves, mask, and/or cover gown/apron will be removed and placed into a plastic garbage bag.
10. Disposable tools/equipment will be discarded into the plastic garbage bag. Non-disposable tools will be cleaned and sanitized.
11. Garbage bags will be immediately removed to the dumpster area.
12. Employees will immediately and thoroughly wash hands prior to returning to any other assigned duties.
13. Restrooms will be disinfected.
14. Any exposed food or food handled by the individual who had the event will be discarded.
15. The incident will be documented per establishment procedures.

**Additional
Notes:**