

Vomit and Diarrhea Clean-up Plan

Every food establishment must have a written clean-up plan for vomit and diarrhea. When someone vomits, germs such as norovirus can spread through the air and contaminate surfaces and food up to 25 feet away. Cleaning up vomit and diarrhea involves a more stringent cleaning and disinfecting process. Follow these steps when dealing with a vomit or diarrhea incident:



1) Protect customers and employees

- Remove ill customers, workers and others from areas of food preparation and service.
- Send ill food workers/employees home immediately. Food workers may not return to work until their symptoms have resolved for **at least 24 hours**.

2) Block off contaminated area

- Block off areas within 25 feet of contaminated zone. Keep anyone not involved in clean-up out of the area.
- Close the contaminated area for two hours if someone vomited.
- Discontinue food service in the contaminated area.
- If an incident happens in the kitchen or other enclosed area, close off the entire area.



3) Clean and disinfect

- Retrieve clean up kit and put on personal protective equipment.
 - Employee(s) should wear disposable gloves, apron, face mask and goggles.
- Remove vomit and/or diarrhea.
 - Use absorbent material to soak up excess material.
 - Work from clean areas towards the most contaminated areas.
 - Transfer materials and any solid matter into a disposable container or bag.
- Clean with soap and water, then sanitize the contaminated area and all nearby surfaces including tabletops, doorknobs, kitchen equipment and chairs within a 25 foot radius.
- Clean and disinfect any non-disposable tools (mop heads) used and soles of employee's shoes.
- Block off and schedule steam cleaning for contaminated fabric surfaces, such as carpets, that cannot adequately be disinfected.
- Machine wash and dry on high heat setting, affected linens/clothing; use chlorine bleach if possible.



4) Discard

- Bag, seal and discard all disposable cleaning equipment before leaving the contaminated area.
- Any ready-to-eat food handled by an ill food worker 24 hours before the incident must be discarded.
- Discard uncovered food or single-service items in the contaminated area.



5) Returning to work

- Staff must thoroughly wash hands after clean-up is complete.
- Staff involved with clean-up should not return to food handling until they shower and change clothes.**
- Employees should monitor themselves for symptoms 48 hours after the incident.
- Remind employees to report symptoms or diagnosed illness to the Person in Charge.

Vomit and Diarrhea Clean-up Plan

Each plan should be customized to your establishment. Below is a sample template:

Name of facility: _____

1) Person(s) in charge of training: _____

2) Employees must be properly trained to do the clean up. How often is training conducted?

3) Date of last training: _____ Plan updated: _____

4) Who are the designated employee(s) that will do the clean up? _____

5) Make sure a clean up kit is available. The items below are needed for clean up. Check all items that are available in your establishment.

- | | | |
|--|---|--|
| <input type="checkbox"/> Disposable gloves | <input type="checkbox"/> Absorbent material (baking soda) | <input type="checkbox"/> Caution tape or signs |
| <input type="checkbox"/> Disposable masks | <input type="checkbox"/> Disposable scoop/paper plates | <input type="checkbox"/> Mop bucket/hot water |
| <input type="checkbox"/> Disposable aprons | <input type="checkbox"/> Garbage bags | <input type="checkbox"/> Other _____ |
| <input type="checkbox"/> Goggles | <input type="checkbox"/> Disposable paper towels/cloths | <input type="checkbox"/> Other _____ |
| <input type="checkbox"/> Soap | <input type="checkbox"/> Disposable mop head (no vacuum) | <input type="checkbox"/> Other _____ |

6) Location of clean-up kit (*Note: Tools used to clean up vomit and diarrhea should not be stored in the kitchen*): _____

7) If on carpets, how will carpets be disinfected? _____

8) How and where will soiled items will be disposed? _____

9) For using disinfectant, reference the following:



IF HARD SURFACES ARE AFFECTED...
e.g., non-porous surfaces, vinyl, ceramic tile, sealed counter-tops, sinks, toilets

3/4 CUP OF CONCENTRATED BLEACH + **1 GALLON WATER**

CONCENTRATION ~3500 ppm

IF USING REGULAR STRENGTH BLEACH (5.25%), INCREASE THE AMOUNT OF BLEACH TO 1 CUP.

Five minutes after initial disinfection, rinse surfaces with clear water, then wipe all surfaces again with normal food surface sanitizer (50-150ppm sanitizing bleach solution or 1tsp per gallon of water).

Please contact the Food Safety Team at the Whatcom County Health Department with any questions:

HL_FoodSafetyProgram@co.whatcom.wa.us

360-778-6000 M-F 8:30a.m. – 4:30p.m.



Whatcom County
HEALTH
Department