

CLEAN UP PROCEDURES FOR VOMIT AND FECAL ACCIDENTS

When an employee, customer, or other individual vomits or has a diarrheal event in a food establishment, there is a real potential for the spread of harmful pathogens in the establishment. Putting the proper response into action in a timely manner can help reduce the likelihood that food may become contaminated and that others may become ill as a result of the accident.

The 2022 FDA Food Code requires that all food establishments have a procedure for responding to vomiting and diarrheal events. This requirement is specified under Regulation 2-501.11 and states:

A FOOD ESTABLISHMENT shall have procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter.

Note: Effective cleaning of vomitus and fecal matter in a food establishment should be handled differently from routine cleaning procedures.

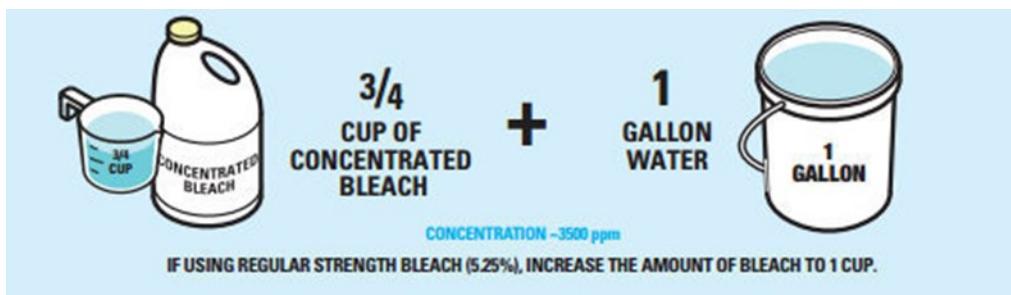


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Vomiting and diarrheal accidents should be cleaned up using the following recommended step:

- Segregate the area. For vomiting accidents, contain all areas within 25 feet of incident.
- Wear disposable gloves, apron, food covers and mask during cleaning. To help prevent the spread of disease, it is recommended that a disposable mask and/or cover gown (or apron) be worn when cleaning liquid matter.
- Wipe up the matter with towels and dispose into a plastic garbage bag.
- Mix up a chlorine bleach solution that is stronger than the chlorine solution used for general cleaning. The CDC recommends 1000-5000 ppm or 1 cup of household bleach [5.25%] per gallon of water. Other Norovirus approved sanitizers can be used on carpeted areas. **Note: quaternary ammonia is not an effective sanitizer for Norovirus.**



- Apply the bleach solution to the area, scrub if necessary, and allow it to remain wet in the affected area for at least 10 minutes. Clean up any remaining solid matter.
- Reapply bleach solution. Allow to air dry. Dispose of any remaining sanitizer solution once the accident has been cleaned up.
- Discard gloves, mask, and cover gown (or apron) in a plastic bag.
- Take measures to dispose of and/or clean and disinfect the tools and equipment used to clean up vomit and fecal matter.
- Discard any food or single service items that may have been exposed.
- Wash hands thoroughly with soap and water.



Always use a hand sink when washing hands.

Wet your hands with clean, running water and apply soap.

Scrub your hands for at least 20 seconds. Be sure to scrub the backs of your hands, between your fingers, and under your nails. Need a timer? Hum the "Happy Birthday" song from beginning to end twice.

Rinse hands well under clean, warm running water. **Dry** hands using a clean towel, air dry them, or use a heated air drying device. Turn water off using a paper towel.

- Minimize the risk of disease transmission through the prompt removal of ill employees, customers and others from areas of food preparation, service, and storage.