

Guidelines for Responding to Vomiting and Diarrheal Incidents

All bodily fluids, including vomit, stool, and blood, shall be treated as infectious material. When a food service operation or retail food establishment experiences a bodily fluid exposure incident, immediate precautions shall be taken. If an employee or customer has contaminated a surface with a bodily fluid, cleaning by special procedures should be implemented to reduce the risk of exposure.

Use the following steps as guidance for responding to a vomiting or diarrheal incident.

Using a Bodily Fluid Cleanup Kit

The bodily fluid cleanup kit should contain the correct supplies to protect you from illness and thoroughly disinfect an area contaminated by bodily fluids.

Step One: Designate Staff

Staff shall be designated for who will be responsible for the cleanup of a bodily fluid incident. The staff members shall be aware of these procedures and knowledgeable in how to wear Personal Protective Equipment (PPE) and the proper cleanup procedure for a bodily fluid exposure incident.

Step Two: Prepare the Cleanup Kit

The cleanup kit is the first major component when dealing with a bodily fluid exposure incident. The kit should contain at a minimum the following items:

Personal Protective Equipment (PPE)

- Disposable Medical Gloves
- Shoe Coverings
- Eye Protection
- Apron/Gown

Cleaning Supplies

- Sealable plastic bag or a biohazard bag
- Paper towels
- Scoop
- Disinfectant
- Absorbent powder
 - (cat litter, sand, or commercial absorbent powder)

Step Three: Clean the Incident Site and the Surrounding Areas

Use the following approved cleanup procedure to remove the bodily fluid and disinfect the surrounding areas. When followed properly, the cleanup procedures will help reduce the immediate risk of further contamination. Written policy procedures are located on the following page.

CLEANUP PROCEDURES

1. Use Personal Protective Equipment (PPE).

- a. Ensure that all exposed areas of the face and hands are protected from possible contamination from airborne particles, splash, or direct contact with the bodily fluid.

2. Contain the waste.

- a. Cover the waste with disposable towels and absorbent powder to cover and contain the fluid.

3. Disinfect the area.

- a. Mix a fresh container of disinfectant to the recommended concentration. Saturate the absorbent material and the surrounding 25-foot radius area. This includes food contact and non-food contact surfaces.
 - i. The U.S. Environmental Protection Agency (EPA) has a list of registered disinfectants on its website. Follow manufacturer's directions for mixing and concentrations.
 - ii. Chlorine bleach (5.25% concentration) can also be used when prepared to a concentration 1000-5000 ppm, based on CDC recommendations.
 1. 2.5-12.5 fluid ounces of household bleach (5.25%) per gallon of water
- b. Allow it to remain wet in the affected area for at least 10 minutes. Allow to air dry.

*****Food contact surfaces that have been disinfected must be washed, rinsed, and sanitized prior to use to remove disinfectant residue and prevent contamination.***

4. Remove the solid waste and clean the area.

- a. Using a disposable scoop, small shovel, or dust pan, remove the solid waste and absorbent material. Place the contaminated material in a secured biohazard or plastic bag.
- b. Clean the area with disposable towels or mop, detergent, and water. Dispose of the paper towels and mop head, if disposable, in a garbage bag. Handle all items with caution and use care to prevent splashing or contact with other surfaces.

5. Re-glove.

- a. Dispose of the gloves in a garbage bag and thoroughly wash hands with soap and running hot water for at least 20 seconds before applying clean gloves.

6. Reapply disinfectant.

- a. Reapply disinfectant based on instructions located above at the 3rd step.

7. Clean tools, dispose of waste, remove PPE.

- a. Clean and disinfect any tools, designated non-disposable mop heads, or other non-disposable items used during cleanup. Remove PPE and place into designated secured bag and seal. Discard all garbage bags in the dumpster or waste receptacle.

8. Thoroughly wash hands.

Examples of Areas to Disinfect:

Faucets, cooler handles, doorknobs, toilets, hand rails, table/counter surfaces, surrounding floor area, booths, tables, chairs, utensils, and any additional food equipment.