



WHEN VOMIT OR DIARRHEA CLEAN-UP IS NEEDED...



Select clean-up staff: The *best practice* is to select an employee that is not a food handler.

BASIC SUPPLIES



- Personal protective equipment or PPE (gloves, disposable apron(s) or gown(s), mask(s), hair restraint(s) shoe covers,)
- Disposable bags with seal or twist tie, paper towels, scoop or scraper
- Approved disinfectant (if preparing disinfectant on-site, use 1 cup of household, unscented bleach in 1 gallon of water)
- Dedicated mop and bucket for vomit clean-up, or disposable mop heads and bucket
- Segregate the area, including a 25-30 feet radius around incident for clean-up

HARD SURFACES:



1. **REMOVE LIQUID**
Cover the vomit or diarrhea with paper towels or absorbent powder like kitty litter. Carefully remove soaked paper towels or hardened powder with a scoop/scraper and place in a sealable plastic bag. **DO NOT VACUUM**



2. **WASH ALL SURFACES**
All contaminated hard surfaces (chairs, chair legs, table legs, walls, shelves, etc.) should be washed with soapy water, then rinsed with clean water.



3. **DISINFECT**
Saturate all surfaces with a disinfectant, using a mop or other cleaning equipment for large areas of cleanup.

CARPET OR UPHOLSTERY:



1. **REMOVE LIQUID**
Cover the vomit or diarrhea with paper towels or absorbent powder like cat litter. Carefully remove soaked paper towels or hardened powder with a scoop/scraper and place in a sealable plastic bag. **DO NOT VACUUM**



2. **WASH ALL SURFACES**
All contaminated soft surfaces should be washed with soapy water, then rinsed with clean water.



3. **STEAM CLEAN OR DISINFECT**
Use a hot water extraction method for 5 minutes. Bleach solution can be used as described in the hard surface clean-up.

5 MINUTES

AFTER CLEAN UP



Discard all exposed food, single-service items, condiments, etc. that may have been exposed.

Remove all PPE and place in a sealable plastic bag. Do not touch any cleaned surfaces to avoid recontamination.

Remove all bagged contaminated PPE, kitty litter, and paper towels from the interior of the building to a secured trash location without passing through ANY portion of the kitchen, including dry storage areas.

Disinfect any scoops, scrapers, mop heads, mop handles, buckets, etc. used in clean-up. Discard any of these items that are disposable.

Wash hands, arms, and exposed skin thoroughly. If food employees were used for clean-up, perform double handwashing and change any exposed clothing before returning to work.

Monitor all clean-up employees for illness at least 48 hours, and exclude from work if symptomatic.