Vomitus/Fecal Clean-up:
Everyone Plays a P.A.R.T.

A Public Health Initiative – 2014

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. *Effective clean-up of vomitus and fecal matter in a food establishment should be handled differently from routine cleaning procedures.*

Prevent Additional Contamination

1. The person-in-charge is responsible for proper procedures and thoroughness of response. Who are the employees specially trained in PPE (personal protective equipment) and clean-up procedures?
2. Define the area of contamination. Assess the size of the area and secure it. Have you considered projection path, air movements (speed & direction) and foot traffic prior to securing the area? Note that past Norovirus outbreaks contaminated surfaces/people up to 25 feet from the source!

Assemble a Body Fluid Cleanup Kit

1. Your kit should include the following PPE:
   - A supply of disposable gloves
   - Face masks/shields (disposable masks, eye protection)
   - Disposable shoe covers
   - Disposable plastic gowns or aprons
2. Cleaning supplies
   - Disposable cloths or paper towels
   - Bucket
   - Plastic garbage bags with ties
   - Disposable scoop, small shovel, or scraper (dustpan)
   - Sand, cat litter or commercial absorbent powder
   - Disinfectant effective against Norovirus
   - Signs ("CAUTION: WET FLOOR"), caution tape or safety cones

Respond Correctly to a Vomiting Incident

1. Immediately stop all food operations and service. Define and secure contaminated area.
2. Use your PPE.
3. Remove individuals within 25 feet; ask them to immediately wash hands. Any potentially contaminated clothing?
4. Dispose of all exposed foods (ice), single-service articles and anything that cannot be properly cleaned and disinfected within a 25-foot radius.
5. Use body fluid clean-up kit.
6. Contain the visible/organic debris waste and dispose of it. Cover waste with disposable cloths/paper towels and/or sand, cat litter or absorbent powder.
7. Disinfect surfaces (see chart on reverse side). Ensure correct dilution and contact time.
8. After food contact surfaces were disinfected, water rinse; then resume routine cleaning and sanitizing, with air-drying.

Total Clean-up

1. Has all disposable cleaning equipment been bagged, sealed and discarded?
2. Have any non-disposable items been disinfected?
3. Immediately after clean-up did employees wash their faces and hands? Monitor for potential signs and symptoms for 72 hours.
4. Reopen the affected area following natural air-drying.

(over)

NOTE: Vomitus/Fecal Clean-up Kits are available from suppliers of medical equipment or you may wish to assemble your own.

CHLORINE BLEACH *DISINFECTION* REFERENCE CHART (not for routine cleaning)

Description of Environmental Surface	Chlorine Bleach (5.25% Sodium Hypochlorite) Concentration (PPM)	Mixture	Contact Time
'Clean' hard, non-porous surfaces	1000 ppm	1/3 cup bleach per gallon of water	5 minutes
'Soiled' hard, non-porous surfaces	5000 ppm	1-2/3 cup bleach per gallon of water	5 minutes
Soiled, porous sufaces	5000 ppm	1-2/3 cup bleach per gallon of water	5 minutes

Note: Discoloration or damage may occur where 5.25% hypochlorite bleach is used. Ensure treated areas are well-ventilated.
Source: Food Marketing Institute/Safemark Best Practices Norovirus Information Guide

HEALTH CONCERNS WITH USING CHLORINE BLEACH

Mixing Hazards

USE ONLY IN A WELL-VENTILATED AREAS and do not mix chemicals. Adverse effects of household cleaners are caused by prolonged exposure to an irritant gas in a poorly ventilated area. The most common inappropriate mixtures of cleaning agents are bleach with acids (like vinegar) or ammonia (like Windex). Potential irritants released from such mixtures are chlorine gas, chloramines, and ammonia gas. Follow manufacturer's label instructions.

Health Hazards

Chlorine bleach is corrosive and irritating to all mucosal tissue, skin, eyes and upper and lower respiratory tracts. Avoid spray bottle application with any disinfectant *at disinfection strengths*.

Environmental cleaning using a more concentrated disinfectant will require a heavier glove than a simple non-sterile latex/vinyl glove.

ADDITIONAL RESOURCES

Centers for Disease Control (CDC) – Preventing Norovirus Infection
http://www.cdc.gov/norovirus/preventing-infection.html

Environmental Protection Agency – EPA-registered disinfectants
http://www.epa.gov/oppad001/chemregindex.htm

Vomiting Larry
http://www.youtube.com/watch?feature=player_embedded&v=sLDSNvQjXe8

Food Marketing Institute's Safemark, Norovirus Information Guide
http://www.fmi.org/docs/food-safety-best-practice-guides/norovirus-info-guide.pdf?sfvrsn=4

National Food Service Management Institute (NFSMI) – Norovirus Resources Overview
http://nfsmi.org/ResourceOverview.aspx?ID=399