

# 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.















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



#### 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



#### WASH ALL SURFACES

All contaminated soft surfaces should be washed with soapy water, then rinsed with clean



### 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.



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.

