



# Vomiting and Diarrheal Event Clean-up Guidance

## Background


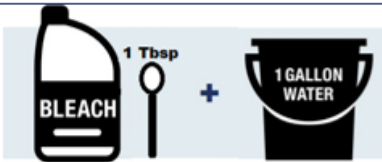
In the event of a vomit or diarrhea incident, a quick and calculated response is important to reduce the risk of exposure to potentially harmful germs. Tri-Service Food Code 2-601.11 requires all food establishments have an accessible written vomit and diarrhea cleanup response plan. This plan should address specific actions needed to minimize contamination while protecting staff and customers from further exposure.

## Supplies

- 'Caution! - Wet Floor' signs or safety cones
- Eye protection
- Disposable gloves (vinyl, latex or rubber)
- Disposable mask/N-95
- Disposable plastic apron
- Biohazard clean-up kits which would include:
  - Liquid spill absorbent material
  - Disposable shovel or scrapper
  - Disposable bags and bag ties
  - Disinfectant rated for Norovirus
- Paper towels
- Several plastic trash bags and bag ties
- Disinfectant and applicators (effective against viruses, including norovirus)
- Sanitizing solution
- Buckets for cleaning solutions
- Mop buckets (note: mops are not recommended for clean-up, unless mop head is immediately discarded after use)
- Spray bottles or portable hand pump spray applications

## Disinfecting and Sanitizing Concentrations using 5.25% Chlorine Bleach

Chlorine disinfecting concentrations should range between 1,000-5,000ppm. Food contact surfaces should always be rinsed *after* disinfecting and then sanitized using 50-100ppm chlorine. Prior to sanitizing food contact surfaces, use chemical test strips to verify proper concentration. Do not use splash-less, low-splash, or scented chlorine varieties. Review the product label to ensure it is effective against bacteria and viruses such as Norovirus, hepatitis A, and E. Coli O157:H7. Other commonly available chlorine concentrations include 6% and 8.25%. Please note that the dilution rate will be different for other chlorine concentration varieties.

Purpose	Concentration (ppm)	Dilution	Contact Time
General Disinfection	3500		5 minutes
Food/Mouth contact Surface <u>Sanitization</u>	50-100		10 seconds



# NAVY AND MARINE CORPS FORCE HEALTH PROTECTION COMMAND

## IMPROVING READINESS THROUGH PUBLIC HEALTH ACTION

## Clean Up Procedures

### IMMEDIATE ACTION

- Remove all individuals (employees and customers) within a 25-foot radius and ask them to wash their hands immediately.
- Block off the area, and if applicable dispose of all uncovered food, and single-use containers and utensils within a 25-foot radius.
- Put on personal protective equipment.

### CLEAN UP ACTION

#### Step 1: Cover

- Cover the vomit or diarrhea with paper towels or an absorbent powder (such as kitty litter) to soak up liquids.

#### Step 2: Remove

- Remove the paper towels or hardened powder with a scoop/scrapper and immediately place them in a sealable plastic bag.

#### Step 3: Wash

- Prepare a solution of soapy water.
- Wash all surfaces contaminated with vomit or diarrhea with this solution. This includes all nearby surfaces possibly splashed by vomit or diarrhea, such as chair legs, tables, walls, shelves, or counters. Wash as wide of an area surrounding the vomit or diarrhea as is possible. Work from the clean areas towards the most contaminated areas to minimize the spread of infectious material. Special cleaning attention should also be given to areas such as restrooms and other common areas with high potential for hand contact.

**NOTE:** Avoid excessive force or focused stream cleaning methods to prevent aerosolization of contaminants.

- Rinse the soapy water from all surfaces with clean water.

#### Step 4: Disinfect

- Use paper towels or a mop with a disposable mop head, saturate all washed surfaces with a disinfectant.
- Prepare a chlorine bleach solution using 1 cup of 5.25% chlorine + 1 gallon of water.
- Use a spray bottle and saturate the area and surfaces (25-foot radius).
- Leave surface wet for at least 5 minutes. Always follow the directions on product label.

### POST CLEAN UP ACTION

#### Step 1: Remove

- Remove all personal protective equipment and place in the plastic bag. Do not touch any of the surfaces that were just cleaned as they can be re-contaminated. All personal protective equipment must be taken off before leaving the area that has been cleaned.



## NAVY AND MARINE CORPS FORCE HEALTH PROTECTION COMMAND IMPROVING READINESS THROUGH PUBLIC HEALTH ACTION

- Place all used cleaning supplies, such as paper towels and disposable mop heads, in the plastic bag. Seal the bag with a twist tie.
- Throw away all uncovered food near the vomit or diarrhea event as well as any food handled by the person who was sick.
- Remove all waste from the facility immediately following local, state, or federal rules.

### Step 2: Clean mops and scoops

- Wash and disinfect mop handles and other reusable cleaning supplies, such as scoops/scrapers, using the same steps as used for hard surfaces.

### Step 3: Wash hands

- Wash hands thoroughly before performing any other duties.

### Step 4: Sanitize all food/mouth contact surfaces previously disinfected

- Done single use gloves and rinse previously disinfected surfaces intended for food or mouth contact. After rinsing, surfaces should be washed, rinsed, sanitized, and left to air dry prior to use.