

CLEAN-UP OF VOMIT OR FECAL MATTER

Cleaning of vomit and fecal matter in a food establishment should be handled in a different way than routine cleaning. Follow these steps for proper clean up after this type of accident.

Vomiting and Diarrheal Clean-up Steps:

1. **Separate:** Separate off the area.
2. **Protect Yourself:** Wear disposable gloves during cleaning. When cleaning up liquid matter, it is best to also wear a disposable mask and/or cover gown (or apron).
3. **Wipe Up:** Wipe up the matter with towels and throw away in a plastic garbage bag.
4. **Chlorine Bleach Solution:** Mix a chlorine bleach solution that is stronger than the chlorine solution used for general cleaning [1000-5000 ppm or 1 cup of household bleach (5.25%) per gallon of water (CDC)]. Note: quaternary ammonia is not an effective sanitizer for Norovirus.
5. **Apply Bleach Solution:** Apply the bleach solution and let it sit on affected area for at least 10 minutes. Allow to air dry. Throw away any left over sanitizer solution once the accident has been cleaned up.
6. **Disposal:** Throw away the gloves, mask, and cover gown (or apron) in a plastic bag.
7. **Clean Tools & Equipment:** Clean and disinfect (or throw away) the tools and equipment used to clean up vomit and fecal matter.
8. **Wash Hands:** Properly wash hands.
9. **Food Disposal:** Throw away any food that may have been exposed.
10. **Ill Employees or Customers:** Remove any ill employees or customers from area of food prep, service, or storage to help stop the spread of illness.

12/2015