

Vomit and Fecal Event Clean-up

All food establishments must have a procedure for responding to vomiting and diarrheal events.

Recommended steps:

1. Segregate the area. Remove employees, customers and others up to 25 ft. around the area of the vomit/fecal accident . Exclude the ill employee or customer from the facility.
2. Wear disposable gloves during cleaning. Disposable masks and/or gown, (or apron), and shoe covers are recommended when cleaning liquid matter.
3. Cover the vomit/fecal matter with single use disposable towel to prevent aerosolization.
4. Soak/wipe up the vomit/fecal matter with towels and dispose of them into a plastic garbage bag.
5. Use a chlorine bleach solution (1 cup of bleach per one gallon of water) or other disinfectant registered as effective against norovirus by the EPA. *Note: this is stronger than your bleach solution for general sanitizing.
6. Apply the bleach solution onto the contaminated surface area and allow it to remain wet on the affected surface area for the least 10 minutes. Allow the area to air dry. (Ensure the affected area is adequately ventilated. The bleach solution can be an irritant if inhaled or if it comes in contact with skin.)
7. Discard all gloves, masks, and cover gowns (or aprons) in plastic bag and dispose of the bag immediately.
8. Take measures to dispose of and/or clean and disinfect the tools and equipment used to clean up the vomit and/or fecal matter.
9. Discard any food or single service articles that may have been exposed in the area.
10. Wash your hands! Take a shower and change your clothes if possible.
11. Document the incident. Information such as: the location of the incident, the time and date, and procedures of the cleanup process should be recorded and kept on file.



Gather Supplies



1 gallon water

1 cup bleach



5000 ppm



Cover and let sit **10 minutes**



Food contact surfaces must then be washed, rinsed and sanitized

(Last step for non-food contact surfaces)

Let air dry

