



## 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.

### BASIC SUPPLIES



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**



2. 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**



2. WASH ALL SURFACES

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



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.

5 MINUTES

### AFTER 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.