



Food Safety Fact Sheet

Vomiting and Diarrheal Incident Cleanup

Norovirus is highly contagious. It only takes a few particles to infect a person. When someone with norovirus vomits, virus particles can spread up to 25 feet. To keep others from catching the virus, food service operators must contain the vomit and clean and disinfect the area.

Section 2-501.11 of the Kansas Food Code requires food establishments to have written procedures for their employees to follow when cleaning up diarrhea and/or vomit. The written procedures must include the steps that will be taken to protect customers, employees, food, and surfaces from contamination. Here is a template procedure that operators may consider using or adapting:

Establishment Name:	
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General

- Ill employees will be excluded or restricted as required in the Kansas Food Code in Part 2-1.
- Employees must wash their hands as required in the Kansas Food Code.
- Any food handled by ill employees will be discarded.

Protecting Customers

- Guests will be moved at least 25 feet away from affected areas.
- Access to the contaminated area will be restricted.
- Food and single-service items that may have been contaminated will be discarded.

Protecting Employees

- Employees who are cleaning up the incident site will wear 2 pairs of disposable gloves, facemask, shoe covers or rubber boots, and apron.
- After cleanup all clothing and protective clothing will be discarded or laundered.
- Employees will properly wash their hands.
 - Remember that hand sanitizers may not be effective against norovirus.

Cleanup

- Baking soda or other absorbent material designed to contain spills will be used to contain the vomit and/or diarrhea.
- Paper towels or similar will be used to clean up the vomit and/or diarrhea and then discarded in a plastic trash bag or biohazard bag.
 - Vacuuming will not be done because it may spread the contamination.
 - Handle contaminated material as little as possible and with minimal agitation to reduce aerosolization.
- The spill area, surfaces close to the spill, and frequently touched surfaces like faucet handles, doorknobs, counters, and phones will be cleaned by:
 - Cleaning with soapy water
 - Rinsing thoroughly
 - Drying with paper towels

Disinfecting After Cleanup

All surfaces must be disinfected after cleaning.

- Use an EPA-registered disinfectant according to label directions.
- or
- Use chlorine bleach for everything except fabrics and rugs.
 - For hard surfaces use 1/3 cup bleach (¼ cup if concentrated) in 1 gallon of water
 - For porous surfaces use 1 and 2/3 cup bleach (1 cup if concentrated) in 1 gallon of water
 - Keep surfaces wet with bleach solution for 10 minutes.
 - Steam clean or use other disinfectants approved for food service facilities for areas that cannot be bleached.
 - Rinse with clean water after disinfecting

Waste Disposal

- Remove outer set of gloves (leaving inner set of gloves on), gown/apron, mask, and shoe covers (if used), in that order, and discard those items in a durable plastic bag before leaving the clean-up area.
- Wearing the inner set of gloves, transport plastic bag to an exterior trash container while **avoiding travel through food preparation and operation areas**. Do not allow bag to contact clothing.
- Remove remaining gloves and discard after plastic bag has been placed in trash container.
- Always properly wash hands after handling any contaminated material, trash, or waste.



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Cleanup Checklist for Vomiting and Diarrhea Incidents

Protect Customers

- Move guests at least 25 feet away from affected areas.
- Block access to contaminated area, cover with drop cloth if appropriate.
- Throw away food and single service items that may have been contaminated.

Protect Employees

- Require employees who are cleaning up to wear 2 pairs of disposable gloves, mask, shoe covers or rubber boots, and apron.
- Throw away or launder items after use.
- Wash hands thoroughly.
 - » Remember: Hand sanitizers may not be effective against norovirus.

Contain the Spill

- Use baking soda or other absorbent material designed to contain the spill.

Cleanup

- Use paper towels for cleanup and throw them away in a plastic trash or biohazard bag.
 - » Do **not** vacuum (vacuuming can spread particles).
- Use soapy water for:
 - » Spill area.
 - » Surfaces close to the spill.
 - » Frequently touched areas such as faucet handles, doorknobs, counters, and phones.
- Rinse thoroughly.
- Wipe dry with paper towels.

Disinfect Surfaces After Cleaning to Inactivate Remaining Germs

- Use chlorine bleach for everything except fabrics and rugs.
 - » For hard surfaces use 1/3 cup bleach (¼ cup if concentrated) + 1 gallon of water.
 - » For porous surfaces use 1-2/3 cup bleach (1 cup if concentrated) + 1 gallon of water.
- Steam clean or use other disinfectants approved for food service facilities for areas that cannot be bleached:
 - » Follow use directions on EPA approved disinfectants.
- Rinse all food contact surfaces after disinfecting.

Waste Disposal

- Remove outer set of gloves (leaving inner set of gloves on), gown/apron, mask, and shoe covers (if used), in that order, and discard those items in a durable plastic bag before leaving the clean-up area.
- Wearing the inner set of gloves, transport plastic bag to an exterior trash container while **avoiding travel through food preparation and operation areas**. Do not allow bag to contact clothing.
- Remove remaining gloves and discard after plastic bag has been placed in trash container.
- Always properly wash hands after handling any contaminated material, trash, or waste.

Cleanup kit for vomiting and diarrhea incidents
<input type="checkbox"/> Cleanup checklist
<input type="checkbox"/> Masks
<input type="checkbox"/> Gloves (at least 2 pairs)
<input type="checkbox"/> Shoe covers/rubber boots
<input type="checkbox"/> Apron
<input type="checkbox"/> Paper towels
<input type="checkbox"/> Plastic garbage bags
<input type="checkbox"/> Caution tape
<input type="checkbox"/> Disposable clothes
<input type="checkbox"/> Baking soda
<input type="checkbox"/> Drop cloth