

THE Davis Digest

A Publication for Davis County Food Establishments

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Clean-Up Procedures for Vomiting & Diarrheal Events

In the 2013 FDA Food Code, as specified in section 2-501.11 *Clean Up of Vomiting and Diarrheal Events*, food establishments are required to have written procedures and protocol to address the clean up of, and response to, vomit/fecal contamination events.

Why are clean-up procedures important when responding to vomit & diarrheal incidents?

Preparing clean-up procedures to respond to vomit/diarrheal events allow a food establishment to:

- *Respond quickly* to reduce the spread of contamination to customers, employees, and food.
- *Respond effectively and safely* with appropriate cleaning supplies, personal protective equipment, and disposal procedures.



How can improper cleaning spread disease?

According to the Centers for Disease Control and Prevention, Norovirus is the leading cause of foodborne illness in the United States. Norovirus is spread by liquid droplets of vomit and diarrhea, which can spread through the air and onto nearby surfaces. Improper cleaning could spread the contamination throughout the facility, and improper chemical disinfection could leave germs in the environment.

DOs & DON'Ts of Cleaning Vomit & Diarrheal Events

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| Prepare written procedures to respond to vomit/diarrheal events | Use cleaning supplies used for food contact surfaces to clean vomit/diarrhea |
| Maintain a body fluid clean-up kit to centralize all necessary cleaning supplies | Keep food or single-use items within a 25-foot radius of incident |
| Train staff on procedures to respond to vomit/diarrheal events | Allow sick employees or customers to remain in the establishment |
| Provide personal protective equipment (PPE) (e.g., gloves, mask) for employees responsible for clean-up activities | Allow employees responsible for clean-up activities to return to food preparation without washing their hands |



Your food establishment can divert packaged and/or unpackaged food waste to Wasatch Resource Recovery (WRR). WRR specializes in turning your food waste into renewable energy.

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9 RECOMMENDED STEPS to cleaning vomit & diarrheal events

1. PLACE SIGNAGE & RESTRICT ACCESS to the contaminated area. Remove sick individuals from areas of food preparation, service, and storage.



2. PERSONAL PROTECTIVE EQUIPMENT (PPE) should be worn to protect employees. PPE includes disposable masks, gloves, aprons, and shoe covers. Wear disposable gloves last to prevent them from becoming damaged.



3. SPREAD ABSORBENT MATERIAL over the vomit or fecal matter. Wipe up the matter with towels and discard into disposable garbage bags.



4. DISCARD any potentially contaminated food items and single-use items located within a 25-foot radius of the contaminated area.



5. DISINFECT using a chlorine bleach solution that is stronger than the chlorine solution used for general cleaning. Quaternary ammonium is not an effective disinfectant against norovirus.



Non-Food Contact Surfaces
5-25 tablespoons chlorine (5.25%)
per gallon of water (1000-5000 ppm)

Food Contact Surfaces
1 tablespoon chlorine (5.25%)
per gallon of water (200 ppm)

6. APPLY BLEACH SOLUTION and allow it to remain wet in the affected area for at least 10 minutes and allow it to air dry.



7. REMOVE & DISCARD PPE including gloves, masks, apron, and shoe covers into disposable garbage bags. Remove gloves last to reduce hand contamination.



8. DISPOSE or DISINFECT tools and equipment used to clean up vomit/fecal matter. To disinfect, follow steps 5 & 6.



9. WASH HANDS and any exposed part of arms using soap & water after all cleaning activities are completed and before returning to food service operations.

