

Vomit/Fecal Event Clean-up Standard Operating Procedures

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Clean-up Procedures for Vomit/Fecal Events

Purpose: The 2013 Virginia Department of Health Regulations require that all food establishments have a procedure for responding to vomiting and diarrheal events within the facility; as outlined in VA Food Code **12VAC5-421-255**.

Authority:

12VAC5-421-255 states:

A food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food service establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

Note: The effective cleaning of vomitus and/or fecal matter incidents within a food service establishment should be handled differently from routine cleaning/sanitizing procedures.

Importance/Rationale:

- i. When a vomit and/or diarrheal incident occurs in a food establishment, it creates an actual potential for the spread of harmful pathogens.
- ii. Due to the survival resilience of Norovirus, it is important to have a special clean-up procedure in place other than the normal routine procedures. The special clean-up procedure should contain a more rigorous cleaning and disinfecting process.

Clean-up Preparation Steps:

1. Segregate the area by removing all persons within a close proximity to the affected area; these persons may become contaminated and further the spread of the vomitus or fecal matter. All employees experiencing symptoms of vomiting or diarrhea should be excluded in accordance with the Employee Health Policy Guidelines.
2. Ensure adequate ventilation due to the likelihood of Chlorine Bleach becoming an irritant to the nose and throat when inhaled, as well as the eyes and skin of some persons.
3. Wear disposable, single-use gloves, during vomit and/or fecal clean-up events. Wearing disposable gloves is highly recommended by the EPA to better mitigate the possibility for disease spread; it is also highly recommended to also include the use of a disposable mask and appropriate shoe covers and gown or clothing protection.
4. Cover the vomit or fecal matter
 - using single-use disposable towels to prevent aerosolization
5. Place an opened disposable plastic trash bag near the affected area; open the bag prior to clean-up, so items can be easily placed inside without contaminating the outer surfaces of the bag.
6. Mix the chlorine bleach solution so that it is stronger than the chlorine solution used for general sanitizing by using the following guideline: 5-25 tablespoons (1,000-5,000 ppm) of regular household bleach (Sodium hypochlorite- NaOCl 5.25%) per gallon of water.

For carpets, steam cleaning is an effective method for inactivation.

For 5.25% Chlorine in a gallon of water:

1 teaspoon = 65 ppm

1 tablespoon = 200 ppm

1 fluid ounce = 400 ppm

1/4 cup = 800 ppm

1/2 cup = 1600 ppm

2/3 cup = 2200 ppm

3/4 cup = 2400 ppm

1 cup = 3200 ppm

***Thus, 5 tablespoons = 1,000 ppm and 25 tablespoons = 5,000 ppm**

Clean-up Steps:

1. If the vomit/fecal matter is located on carpet, use an absorbent material (i.e. baking soda, kitty litter) to contain the liquid material. Use paper towels to remove the absorbent material from the carpet and dispose of it in the plastic bag.
2. Generously apply the mixed Chlorine Bleach solution, using clean towels to the affected area and allow the area to remain soaked/wet for a minimum of 10 minutes. Allow the affected area to completely air dry.
 - b. If the clean-up area is on carpet, steam clean the carpet at a temperature of 212 °F for 1 minute to achieve inactivation of the virus.
3. Carefully dispose of the remaining sanitizing solution and clean, sanitize, and air dry the bucket used and store it segregated from other cleaning tools. Note: Recommend labeling this bucket for use only with vomit and fecal events.
4. Carefully discard all gloves, masks, and shoe and clothing covers in a disposable plastic bag and immediately dispose of these materials, as well as any affected food product in the facility.
5. Perform additional activities to ensure all affected tools and equipment used in the clean-up process is sufficiently Washed-Rinsed-Sanitized- and Air Dried.
6. Proper Hand-washing Procedures should be done prior to performing normal food preparation and other duties . Note: Whenever possible a shower should be taken after the clean-up process and soiled clothes should be removed and stored separately. Never wash soiled clean-up clothes with other soiled laundry.

Duties for the Person-in-Charge (PIC):

- i. Document the information of the ill person(s); Information such as: name, address, age, and travel history (itinerary of last few days), and a 3-day food consumption history should be included.
- ii. Completion of an Incident Report, documenting date, time, location, and procedures taken to clean-up the event.

Note: Documentation may be useful in a Health Department investigation and should be filed for a minimum of one calendar year.

- iii. Minimize the risk of disease spread via the swift exclusion and removal of all ill employees or customers from food preparation areas, storage areas, service areas, and dining areas and follow the facility Employee Health Policy in reference to restriction/exclusion procedures.

References:

Center for Disease Control and Prevention: Preventing Norovirus Infection

<http://www.cdc.gov/norovirus/downloads/foodhandlers.pdf>

Environmental Protection Agency - Selected EPA-Registered Disinfectants

<http://www.epa.gov/oppad001/chemregindex.htm>

Virginia Health Department

http://www.vdh.virginia.gov/content/uploads/sites/13/2016/03/VDH_NorovirusIncident_8.5x11_Eng_Clr_Concentrated-1.pdf

2013 FDA Food Code

<http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm374275.htm>