



Farmington Valley Health District

95 River Road, Suite C ▪ Canton, CT 06019 ▪ Phone (860) 352-2333 ▪ Fax (860) 352-2542

Avon • Barkhamsted • Canton • Colebrook • East Granby • Farmington • Granby • Hartland • New Hartford • Simsbury

CLEAN-UP PROCEDURES FOR VOMIT/FECAL ACCIDENT

Effective clean-up of vomit & diarrhea in a food establishment should be handled differently from routine cleaning procedures and involves a more stringent cleaning & disinfecting process. A clean-up and response plan are intended to address proper procedures to reduce exposures to norovirus or other contaminants. Timely effective clean-up is imperative.

First Phase

- Remove all individuals within a 25-foot radius and ask them to wash hands immediately.
- Block entry to contaminated area.
- Dispose all uncovered food, and single use containers and utensils within 25-foot radius.
- Wash all utensils and equipment within 25-foot radius.

Second Phase

- Minimize the risk of disease transmission through the prompt removal of ill employees, customers and others from areas of food preparation, service, and storage.
- Wear disposable gloves during cleaning.
- Discard any food that may have been exposed.
- To help prevent the spread of disease, it is recommended that a disposable mask and/or cover gown (or apron) be worn when cleaning liquid matter.
- Wipe up the matter with towels and dispose into a plastic garbage bag.
- Mix a chlorine bleach solution that is stronger than the chlorine solution used for general cleaning **[the Centers for Disease Control and Prevention recommends 1000-5000 ppm or 5-25 tablespoons of household bleach (5.25%) per gallon of water]. Note: quaternary ammonia is not an effective sanitizer for Norovirus.**
- Apply the bleach solution and allow it to remain wet in the affected area for at least 10 minutes. Allow to air dry. Dispose of any remaining disinfecting solution once the accident has been cleaned.
- Discard gloves, mask, and cover gown (or apron) in a plastic bag.
- Take measures to dispose of and/or clean and disinfect the tools and equipment used to clean up vomit and fecal matter.
- Properly wash hands with soap and water.

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 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. 2017 FDA Food Code: 2-501.11