

# Response Procedures for Vomiting and Diarrheal Events

The 2013 Kentucky Food Code requires that all food service establishments have:

1. A procedure for their employees to follow when they are cleaning up vomit or diarrhea.
2. A procedure that includes how the food service establishment is going to protect their employees, customers, foods and surfaces from contaminants that might be spread from the vomit and/or diarrhea.

The section was added due to a lack of awareness on the part of the foodservice establishments on how to effectively respond to a vomiting or diarrheal event that would protect employees, customers and food. This short guide is designed to help food establishments respond properly and as quickly as possible after an event to reduce the risk of transmission of pathogens throughout the facility.

Employees who are designated to clean up vomit or diarrheal incidents should be properly trained in the cleanup procedure and be provided resources to protect themselves from exposure to any pathogens. The employees responsible for cleanup of these events are at a significantly higher risk of becoming ill. It is important that they understand safe practices for cleanup of the contaminated area. This includes using an effective process, materials and personal protective equipment (PPE).

## **DISINFECTION:**

When dealing with a vomit or diarrheal event, one of the biggest challenges is ensuring that norovirus is inactivated. Norovirus accounts for approximately 50% of all gastrointestinal illness and is not inactivated by quaternary ammonium sanitizers at normal cleaning concentrations. Both the Centers for Disease Control (CDC) and the U.S. Occupational Safety and Health Administration (OSHA) recommend chlorine as the disinfectant of choice against norovirus. Alternative disinfectants can be used when, for example, it is not possible to use chlorine due to the type of surfaces being treated or because chlorine is not kept on the premises for safety reasons. It is important to ensure that any alternatives used are approved for use in a food establishment and U.S. Environmental Protection Agency (EPA) or OSHA approved.

## **WRITING YOUR PLAN:**

A plan for cleanup of vomit and diarrhea should include:

- Directions for using PPE to protect employees who clean up a spill and
- Procedures for how to contain, disinfect, and remove contaminants from the area to prevent further contamination of food and surfaces, customers and employees.

## Clean up of Vomit or Diarrhea Events-Procedure

Establishment Name: \_\_\_\_\_

Address: \_\_\_\_\_

Chemical Use: \_\_\_\_\_

Chemical Concentration: \_\_\_\_\_

**On discovery of a vomit or diarrheal event immediately take the following actions:**

<b><u>IMMEDIATE</u> Action</b>	<b>Action complete: (Initial)</b>
Position signage and/or an employee to block entry into a contaminated area, whether in the food prep area or in a dining area.	
If the incident occurs in the food prep area, stop all food prep and serving operations.	
Discard any food that has any possibility of being contaminated, whether it was in the process of preparation, cold holding, hot holding, or being served. Consider everything in the 25-foot radius of the incident as being contaminated.	
Because single-service items and portion packages are not practical to disinfect, discard these items.	
Have employees focus on frequent, proper hand washing and glove use.	
Monitor dish machine rinse water temperature or sanitizer concentration.	
Encourage hand washing for customers as well.	
If the incident occurs in a dining area, remove/discard potentially contaminated self-service items such as mints, salt/pepper, creamers, etc. to prevent cross-contamination and carry over to other customers.	
Disinfect or discard menus that may have been contaminated.	
Remove customers within a 25-foot radius. To avoid the use of any potentially contaminated plates, cutlery, etc. remove all from the serving station and appoint an employee to issue freshly washed and sanitized items.	
Notes and comments	



<b>Clean Up Action:</b>	<b>Action complete: (Initial)</b>
Clear people from areas to be disinfected.	
Put on PPE-apron, shoe covers, hair cover, face mask/shield or goggles for eyes, and lastly, gloves.	
Spread the absorbent over the vomit or diarrhea spill.	
Allow the absorbent to soak up any liquid and become solidified.	
Scrape and/or scoop up the absorbent and place without agitation or movement into the disposable bag.	
Apply disinfectant to the entire area and allow it to stand for the manufacturers recommended time-10-20 minutes for chlorine bleach.	
Use paper towels or disinfectant wipes to clean up the disinfectant and place into disposable bag.	
Remove PPE and place it into disposable bag. (Triple bag)	
Close the bag with the twist tie and immediately transfer to outside dumpster.	
Disinfect restroom and all cleaning equipment not disposed of after use.	
Notes and comments	

I hereby certify that all immediate and clean up actions were taken and correctly done.

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Establishment Management/Person-in-Charge