

Pickaway County Public Health

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**PICKAWAY COUNTY
PUBLIC HEALTH**
We Care.

Vomit or Diarrhea Clean-Up Procedure

****Please keep posted and available for staff.**

Background Information: When the food service operation (FSO) or retail food establishment (RFE) experiences a bodily fluid exposure incident, immediate precautions should be taken. The risk of exposure to food equipment, staff, and consumers can be reduced if a proper cleanup plan is followed. Use the following steps as a guideline to help reduce the impact of a bodily fluid exposure incident.

1. Designate Staff

You should designate staff members who will be responsible for the cleanup of a bodily fluid incident. The staff members should be aware of these procedures and knowledgeable in how to wear Personal Protective Equipment (PPE), and the proper cleanup procedure for a bodily fluid exposure incident.

2. Prepare a Cleanup Kit

The cleanup kit is the first major component when dealing with a bodily fluid exposure incident. The kit should contain at minimum the following items:

- i. Personal Protective Equipment
 - a. Disposable Medical Gloves
 - b. Shoe Coverings
 - c. Eye Protection
 - d. Apron/Gown
- ii. Cleaning Supplies
 - a. Sealable plastic bags or a biohazard bag
 - b. Paper Towels
 - c. Scoop
 - d. Disinfectant
 - e. Absorbent powder (cat litter, sand, or commercial absorbent powder)

3. Clean the incident site and the surrounding areas.

Use the following approved cleanup procedure to remove the bodily fluid and disinfect the surrounding areas.

Cleanup Procedures

When followed properly, the cleanup procedures will help reduce the immediate risk of further contamination.

- a. Put on all necessary PPE. Ensure that all exposed areas of the face and hands are protected from possible contamination.
- b. Contain the fluid. Use disposable towels, cat litter or sand to cover the fluid.
- c. Sanitize the entire contaminated area. Use a sanitizer that can kill Norovirus.
- d. Remove the bodily fluid. Use a scoop and dustpan to ensure that all disposable towels, cat litter or sand are removed from the area. Dump all waste into a secured biohazard or plastic bag.
- e. Clean the area with warm soapy water. If a mop head is used, ensure that the mop head is properly cleaned and sanitized prior to reuse.
- f. Food Protection. Discard any exposed food within 25ft of the incident site.
- g. Re-glove. Dispose of the first pair of gloves by removing the gloves at the wrist and then pulling down to remove the gloves inside out. Wash hands with warm soapy water for at least 25 seconds before putting on a new pair of gloves.
- h. Disinfect. Saturate the area with the bleach solution (5000ppm) for at least 5 minutes. Be sure to properly ventilate the area to prevent the buildup of toxic fumes.
- i. Final Cleanup. Clean up the bleach solution by using disposable paper towels. Ensure that all surfaces are clean, and any excess bleach solution is removed from the surrounding surfaces.
- j. Remove all PPE in a method to reduce recontamination. Place all PPE items in the plastic bag. Seal the bag. Discard the bag in a safe manner.
- k. Thoroughly wash hands.

Bleach Solution Concentrations:

Bleach Solution (5.25%)-Household Unscented Bleach	Concentration
1:10 (1-2/3 Cups Bleach to 1 gallon of water)	5000ppm
1:250 (1tablespoon Bleach to 1 gall of water)	200ppm

Examples of Areas to Disinfect:

Faucets, cooler handles, doorknobs, toilets, handrails, table/counter surfaces, surrounding floor area, booths, tables, chairs, utensils, and food equipment.