

Vomiting/Fecal Event Clean up Procedures

The Tennessee Food Service Establishment Rules require all Food Service Establishments have written procedures for response to vomiting and diarrheal events. Effective cleaning of vomitus and fecal matter should be handled differently from routine cleaning procedures to prevent the spread of harmful pathogens. Consider the following when writing a clean-up procedure:

Establishment Name: _____ **Kit Location:** _____
Assemble a clean-up kit: Disposable Gloves, Solidifier, Disposable Scoop, Disposable Apron and Mask, Trash Bags, Paper Towels and _____ as a disinfectant.

Common Disinfectant: Unscented chlorine bleach (5.25% sodium hypochlorite)

- Disinfecting hard, non-porous surface: 1/3 cup of Bleach to 1 gallon of water with a 5-minute contact time.
- Disinfecting porous surfaces: 1 and 2/3 cup of Bleach to 1 gallon of water with a 5-minute contact time.

EPA Registered Disinfectant must be used. Follow label instructions for disinfection of hard, non-porous and porous surfaces. If not using chlorine bleach, please list disinfect instructions here:

Procedures:

1. Isolate event area:

If possible, do not leave event unattended to ensure that guests and employees do not track through the spill. One employee should remain at the spill while another notifies a manager. Manager on duty must respond with Clean-Up Kit and section off area using wet floor signs, chairs, etc.

2. Clean Up Steps to be accomplished by manager or designated employee under manager supervision.

- Wearing a disposable apron, disposable gloves, and mask, spray spill area liberally with disinfectant.
- Apply solidifier to spill. *Note: If spill occurs on tabletop, dispose of all food and single service items. Spray multi-use items with disinfectant prior to taking to the kitchen for warewashing.*
- Scoop solidified spill using paper towels. Put solidified material and paper towels in trash liner. Twist and seal trash liner.
- Spray area again with disinfectant. If spill area is a counter or tabletop, wipe using paper towels.
- Spray a third time with disinfectant, allow disinfectant to **sit wet for _____ minutes. This contact time is critical for disinfection.** After the contact time, there is no need to rinse area.
- Remove gloves, mask, and apron, and put them in a 2nd trash liner. Twist and seal trash liner and dispose in dumpster.
- Take clean-up equipment to mop sink area. If mops are used, bag and discard mop head. Spray mop bucket and mop handle with disinfectant and allow 5 minutes of contact time.

3. Follow-through

- If spill material affects the employee's clothing or shoes, he/she must change clothes.
 *Optional: Employee may voluntarily spray affected areas of clothing or shoes.
- Wash your hands and arms thoroughly with soap and water for 20 seconds.
- Each vomiting and diarrheal event must be appropriately documented by the manager.



