



Department of
Agriculture

Ohio Department of Agriculture
and
Ohio Department of Health



Ohio
Department of Health

Governor
John R. Kasich

Lieutenant Governor
Mary Taylor

ODA Director
David T. Daniels

ODH Director
Richard Hodges

Clean-up Procedures for Vomit/Fecal Accidents

The 2016 Ohio Uniform Food Safety Code requires that all food service operations and retail food establishments have written procedures for employees to follow when responding to vomiting and diarrheal events.

Note: Effective cleaning of vomitus and fecal matter in a food service operation or retail food establishment should be handled differently from routine cleaning procedures.

Vomiting and diarrheal accidents should be cleaned up using the following recommended steps:

- Segregate the area.
- Wear disposable gloves during cleaning. To help prevent the spread of disease, it is recommended that a disposable mask and/or cover gown (apron) be worn when cleaning liquid matter.
- Wipe up the matter with towels and dispose into a plastic garbage bag.
- Use the recommended U.S. Environmental Protection Agency (EPA) registered disinfectants effective against *Norovirus* (Norwalk-like virus) following label directions or 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 sanitizer solution once the accident has been cleaned up.
- 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.
- Discard any food that may have been exposed.
- ***Food contact surfaces that have been disinfected must be washed, rinsed, and sanitized prior to use.***

- Minimize the risk of disease transmission through the prompt removal of ill employees, customers and others from areas of food preparation, service, and storage.

Additional references:

Ohio Uniform Food Safety Code: <http://www.odh.ohio.gov/rules/final/3717-1.aspx>.

Ohio Department of Health Food Safety Program:
<http://www.odh.ohio.gov/odhprograms/eh/foods/food2.aspx>

Ohio Department of Agriculture Division of Food Safety:
<http://www.agri.ohio.gov/divs/FoodSafety/foodsafety.aspx>.

Center for Disease Control (CDC): Preventing Norovirus Infection:
<http://www.cdc.gov/norovirus/preventing-infection.html>

U.S. Environmental Protection Agency (EPA) - Registered Hospital Disinfectants Effective against Norovirus (Norwalk-like virus): https://www.epa.gov/sites/production/files/2015-10/documents/list_g_norovirus.pdf.