

Clean-Up of Vomit and Diarrheal Events In Food Establishments 2018



MCHENRY COUNTY DEPARTMENT OF HEALTH
KELSEY COLLINS
ENVIRONMENTAL HEALTH PRACTITIONER

Purpose

- To minimize the risk of disease transmission to employees and/or customers.
- To prevent the contamination of food, food contact surfaces, food preparation area, utensils, equipment, and single-use and single-service items.

How are pathogens spread?

- Passed in the feces and vomit of infected persons.
- Spread person to person (fecal, oral, or inhalation).
- Touching contaminated surfaces.
- Consuming contaminated food or water.



What's in there?

- **Up to 1 trillion** viral particles per gram of feces.
- **300,000** viral particles per projectile vomiting incident.
- Particles can become airborne and contaminate surfaces in a **30 foot radius**.



Preparation

- **Quick response** reduces the risk of the transmission of pathogens.
- Employees that clean vomit and feces are very likely to become infected without proper precautions.

Clean-Up Kit

- Kits can be purchased from a chemical supplier or assembled in-house.
- Body fluid clean up kits should contain the following:
 - Disposable non-latex gloves
 - Face mask(s)
 - Disposable gown(s)/apron(s) with sleeves
 - Disposable hair cover
 - Disposable shoe covers
 - Sealable, plastic bag(s) with twist ties
 - Scoop/scrapper
 - Paper towels
 - Absorbent powder/solidifier (i.e. kitty litter, saw dust, etc.)
 - Disinfectant



Requirements

- Store the clean-up kit in a location that is easily accessible during all hours of operation.
- Keep the procedure available for staff to refer to in case of an event.
- Keep the procedure available for Health Department viewing during an inspection.
- Train all staff on the use of the clean-up kit and the donning, use, and removal of personal protective equipment (PPE).

Procedure

- If an event occurs at the facility the Person-in-Charge (PIC) shall ensure the following steps are completed by staff:
 - Remove ill employees, customers, and others from the impacted area (30 foot radius).
 - Turn off any fans/air circulation in the impacted area to minimize movement of aerosolized particles.
 - Segregate the area by covering the vomit/fecal matter with single-use disposable towel(s) or kitty litter or saw dust, etc.

Procedure

- Obtain the clean-up kit and don the appropriate personal protective equipment (i.e. disposable gloves, mask, cover gown or apron, hair cover, shoe covers).

- Wipe up the matter with disposable towels and/or designated equipment and immediately dispose into plastic garbage bag.

- Utilize a disinfectant solution, as appropriate for the type of surface, on the impacted areas (30 foot radius)
 - Mix a chlorine solution at 1000 ppm (non-porous surfaces) to 5000 ppm (porous surfaces)
 - 5-25 tablespoons of household bleach per gallon of water (recommended by the CDC)
 - Utilize a quaternary ammonium sanitizer that is approved effective for Norovirus and is listed on the EPA's registered list of approved products
 - Use any other EPA-registered Norovirus disinfectant.
 - Food contact surfaces will be sanitized using standard, approved sanitizing agents per code requirements

Procedure

- Apply the disinfectant to the affected area.
 - If a bleach solution is utilized, it will be allowed to remain wet for at least 10 minutes
 - If another approved sanitizer is utilized, it will be used in a manner per the manufacturer's specifications.
 - Areas that cannot be disinfected with disinfectant solution will be cleaned by other means (i.e. steam cleaning of carpets).
 - Remember to sanitize phones, door handles, light switches, counters, toilets, sinks, faucets, elevator buttons, etc. within a 30 foot radius.
- Unused disinfectant will be disposed into the utility/mop sink.
- Remove personal protective equipment and place into a plastic garbage bag.

Procedure

- Disposable tools/equipment will be discarded into the plastic garbage bag. Non-disposable tools will be cleaned and sanitized.
- Garbage bags will be immediately removed to the dumpster area.
- Employees will immediately and thoroughly wash hands prior to returning to any other assigned duties.
- Restrooms will be disinfected.

Procedure

- Any exposed food or food handled by the individual who had the event will be discarded.
- The incident will be documented per establishment procedures.

How to safely use PPE

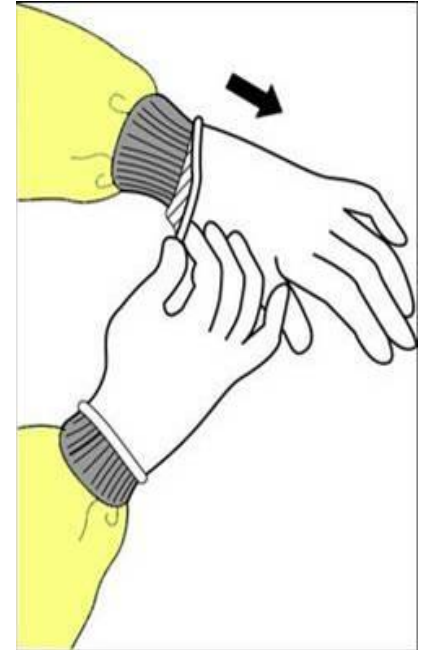
- Keep gloved hands away from face
- Avoid touching or adjusting other PPE
- Remove gloves if torn; perform hand hygiene before donning new gloves
- Limit surfaces and items touched

Sequence for Removing PPE

- Gloves
- Face shield or goggles
- Gown
- Mask or respirator

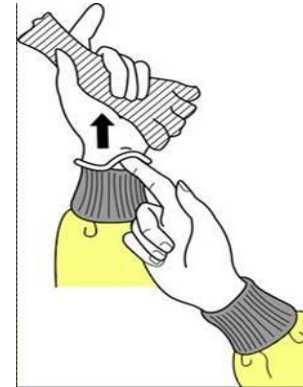
How to remove gloves

- Grasp outside edge near wrist
- Peel away from hand, turning glove inside-out
- Hold in opposite gloved hand



How to remove gloves

- Slide ungloved finger under wrist of the remaining glove
- Hold in opposite gloved hand.
- Discard.



QUESTIONS

