



CITY OF NEW BEDFORD HEALTH DEPARTMENT
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Clean-up Procedures for Vomit/Fecal Events

On October 5, 2018, the Massachusetts Department of Public Health officially adopted amendments to the State Sanitary Code Chapter X to incorporate the FDA 2013 Model Food Code. The FDA 2013 Model Food Code requires that all food establishments have a procedure for responding to vomiting and diarrheal events. This requirement is specified under 2-501.11 and states:

Clean-up of Vomiting and Diarrheal Events A FOOD ESTABLISHMENT shall have procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter. Pf

Note: Effective cleaning of vomitus and/or fecal matter accidents in a food service establishment should be handled differently from routine cleaning/sanitizing procedures. Establishments must be able to show proof that the items listed in their personalized Vomiting and Diarrheal Procedure are stored at the establishment and available for use.

Keep the following tips in mind when creating your establishment's personalized Vomiting and Diarrheal Clean-Up Procedures (see the resources/references section of this document for a link to a fillable procedure form):

- Minimize the risk of disease transmission through the prompt removal of ill employees, customers and others from areas of food preparations, service, and storage.
- Segregate the area, and cover the vomit/fecal matter with cat litter, sand, or single-use disposable towels to prevent aerosolization.
- Mix a chlorine bleach solution that is stronger than the chlorine solution used for general sanitizing. The Center for Disease Control and Prevention recommends 1000-5000ppm or 5-25 tablespoons of regular household bleach (5.25% sodium hypochlorite) per gallon of water.

- Note: Only some quaternary ammonia sanitizers are effective for Norovirus (see the resources/references section of this document for a link to find a list of EPA listed sanitizers).
- Wear disposable gloves during cleaning. To prevent the spread of disease, it is highly recommended that a disposable mask and/or cover gown, or apron, and shoe covers be worn when cleaning liquid matter.
- Ensure the affected area is adequately ventilated (the chlorine bleach solution can become an irritant when inhaled for some individuals and can become an irritant on skin as well).
- Soak/wipe up the vomit and/or fecal matter with towels and dispose of them into a plastic garbage bag.
- Apply the bleach solution onto the contaminated surface area and allow it to remain wet on the affected surface area for at least 10 minutes. Also sanitize the surrounding area in a 30-foot radius, including food contact surfaces. (When someone has a vomiting or diarrheal accident, germs such as Norovirus can spread by air and contaminate surfaces and food as far as 30 feet away)
- Allow the area to air dry. Dispose of any remaining sanitizer solution once the accident has been cleaned up.
- Discard all gloves, masks, and cover gowns (or aprons) in a plastic bag and dispose of the bag immediately.
- Take measures to dispose of and/or clean and disinfect the tools and equipment used to clean up the vomit and/or fecal matter.
- PROPERLY WASH YOUR HANDS AND FACE – AND IF POSSIBLE TAKE A SHOWER AND CHANGE YOUR CLOTHES.
- Discard any food that may have been exposed in the affected area.
- An incident report of actions that were taken because of an individual being sick should be completed. Include information such as: the location of the incident, the time and date, and procedures of the cleanup process. Keep the information on file at the establishment for at least a year. NOTE: the information may be useful for an investigation conducted by the Health Department.

Resources/References:

Vomiting and Diarrheal Clean-Up Procedures Fillable Form

Center for Disease Control: Preventing Norovirus Infection

<http://www.cdc.gov/norovirus/preventing-infection.html>

Environmental Protection Agency – Selected EPA-Registered Disinfectants

<http://www.epa.gov/oppad001/chemregindex.htm>