Cleaning Up Vomit Diarrheal Events
Written Procedure Example

GENERAL PRINCIPLES

- Handle with care anything contaminated with vomit or diarrhea:
  - Wear protective gear such as gloves, masks and gowns
  - Soak up vomit and diarrhea with disposable cloths or absorbents
  - Do not shake contaminated linens and other materials
  - Remove and discard contaminated linens and other materials in impervious bags

- Clean & disinfect contaminated areas and surrounding areas:
  - Remove every bit of vomit or diarrhea from all surfaces
  - Clean with detergent and hot water; THEN
  - Use 5000 ppm/0.5% bleach solution – 1 1/2 cups of 5.25% bleach or 1 cup of 8.25% bleach to one gallon of water – left in place for at least 5 minutes and followed by a hot water rinse; bleach solution must be freshly made every 24 hours
  - OR
  - Use an EPA-registered norovirus disinfectant

CLEANING SPECIFIC ITEMS

Non-disposable mop heads: disinfect with 0.5% bleach solution (see above)

Carpets and upholstery: carefully remove vomit and diarrhea; clean contaminated carpet or upholstery w/ detergent and hot water; steam clean at 158°F for 5 minutes or 212°F for 1 minute; do not vacuum

Furniture, floors, and other vertical & horizontal hard, non-porous surfaces (in the vicinity of the contaminated area); carefully remove vomit and diarrhea; clean contaminated furniture and other hard surfaces w/ detergent and hot water; disinfect with 0.5% bleach solution (see above)

Fixtures and fittings in toilet areas: carefully remove vomit and diarrhea; clean contaminated fixtures and fittings w/ detergent and hot water; disinfect with 0.5% bleach solution (see above)

CLEANING UP VOMIT IN THE KITCHEN

Work restrictions: kitchen staff must not be allowed to work if they are vomiting or have diarrhea; furlough anyone with vomiting or diarrhea until symptom-free for 48 hours

If a vomiting or diarrhea accident occurs in the kitchen:
  - Carefully remove the vomit and diarrhea and disinfect the area surrounding the accident with 0.5% bleach solution (see above)
  - If the contaminated area is a food contact surface, decontamination must be followed using sanitizer at outlined concentration outlined in Ohio Uniform Food Safety Code (OUFSC)