



Standard Operating Procedure (SOP) for Vomit and Diarrhea Clean-up

PURPOSE: To prevent the spread of highly contagious pathogens from vomiting and diarrheal events.

SCOPE: This policy applies to employees responsible for cleaning up vomiting and diarrheal events in a food establishment.

INSTRUCTIONS: Develop a procedure for cleaning up vomiting and diarrheal events and training employees on how to follow the written procedure. Consider including the following guidelines:

Contain the spill

- Clear an area of at least 25 feet in all directions from the vomit and/or diarrhea
- Block access to the contaminated area
- Use baking soda or another absorbent material designed to contain a liquid spill

Clean up

- Employees responsible for cleanup must wear disposable gloves, mask, and apron
- Throw away all food and single service items that may have been contaminated
- Use paper towels to clean up the liquid starting from the outside and working towards the center. Dispose of the towels in a plastic trash or biohazard bag. Do NOT vacuum. Vacuuming can spread particles.
- Use soapy water to clean the spill area, including surfaces close to the spill and frequent high touch areas such as faucet handles, doorknobs, counters, and phones
- Rinse all washed areas thoroughly
- Dry with disposable paper towels
- All items must be disposed of after use
- Wash hands thoroughly with soap and water after cleaning. Hand sanitizers alone may not be effective against the pathogens.

Surface disinfection options

- Use chlorine bleach or other EPA-registered disinfectant sufficient to inactivate Norovirus on **hard non-porous surfaces**. Follow manufacturers labeled instructions for disinfectant strength and contact time.
- Steam clean or use other EPA-registered disinfectants approved for food service facilities for all other surfaces

The written procedure must be maintained in the food establishment and available to the Health Authority upon request.



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Identify Surfaces & Assemble A Clean-up Kit

Surfaces: Identify all surfaces in the food establishment that will need to be disinfected. Ensure the planned disinfectant is labeled for use on those surfaces (check all surfaces in the establishment.)

- Hard, non-porous** (tile, vinyl, sealed concrete, stainless steel): Follow 'non-porous' directions on disinfectant label.
- Porous** (unsealed concrete, wood): Follow 'porous' disinfection directions on label.
- Carpet and upholstery:** Close area and steam clean if unable to use disinfectant.
- Linens and clothing:** Machine wash in chlorine bleach, if possible, and dry hot.
- Grass and outdoor concrete:** Block access, use absorbent material on spill, scrape into bag, and rinse area with water.

Clean-Up Kit: Identify items available for clean-up in the food establishment (check all that apply):

- | | | | |
|--|---|--|--|
| <input type="checkbox"/> Disposable masks | <input type="checkbox"/> Absorbent material (baking soda, kitty litter) | <input type="checkbox"/> Disposable mop head (no vacuum) | <input type="checkbox"/> Goggles |
| <input type="checkbox"/> Disposable gloves | <input type="checkbox"/> Disposable scoop/paper plates | <input type="checkbox"/> Mop bucket/hot water | <input type="checkbox"/> Disposable paper towels/cloth |
| <input type="checkbox"/> Disposable aprons | <input type="checkbox"/> Garbage bags | <input type="checkbox"/> Caution tape or signs | <input type="checkbox"/> Soap |

Disinfectant: Detail how to make and use the disinfectant (follow mixing instructions on the label)

EPA-Registered Disinfectant Name: Bleach or Other
 Amount of disinfectant: _____ Amount of water: _____ Contact time: _____
 Instructions: _____

Location of the kit: _____ Location of the utility sink to clean reusable tools: _____

Note: Tools used to clean-up vomit and diarrhea should not be stored or cleaned in the kitchen if possible.

Employee Training

Employees must be properly trained in advance. Select all that apply.

- | | | | | | |
|--------------------------|----------------------------------|---|--|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> | How are employees trained? | <input type="checkbox"/> Read and sign the plan | <input type="checkbox"/> Kit demonstration | <input type="checkbox"/> Other: _____ | |
| <input type="checkbox"/> | How often are employees trained? | <input type="checkbox"/> Once | <input type="checkbox"/> Quarterly | <input type="checkbox"/> Annually | <input type="checkbox"/> Other: _____ |

Additional Facility-Specific Information

Plan Maintenance

- | | | |
|--------------------------|--|---|
| <input type="checkbox"/> | Where is the clean-up plan kept in the food establishment? | _____ |
| <input type="checkbox"/> | How often is the plan reviewed and updated? | <input type="checkbox"/> Annually <input type="checkbox"/> Other: _____ |

Person in Charge (PIC) and Employee Signature

Person in Charge Signature	Printed Name	Date
Employee Signature	Printed Name	Date