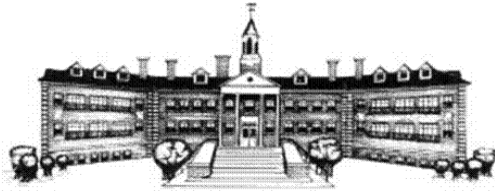


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Cleaning Up Vomit Diarrheal Events Written Procedure Example

GENERAL PRINCIPLES	
<ul style="list-style-type: none"> • Handle with care anything contaminated with vomit or diarrhea: <ul style="list-style-type: none"> ✓ 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: <ul style="list-style-type: none"> ✓ 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 clean with detergent and hot water; OR ✓ Use an EPA-registered norovirus disinfectant 	
<p style="text-align: center;"><i>CLEANING SPECIFIC ITEMS</i></p> <p>Non-disposable mop heads: disinfect with 0.5% bleach solution (see above)</p> <p>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; <i>do not vacuum</i></p> <p>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)</p> <p>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)</p>	<p style="text-align: center;"><i>CLEANING UP VOMIT IN THE KITCHEN</i></p> <p>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</p> <p>If a vomiting or diarrhea accident occurs in the kitchen:</p> <ul style="list-style-type: none"> ✓ 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)