



**Cleaning Up Vomit & Diarrheal Events  
Written Policy Example**

GENERAL PRINCIPLES	
<ul style="list-style-type: none"> <li>• Handle with care anything contaminated with vomit or diarrhea:               <ul style="list-style-type: none"> <li>✓ Wear protective gear such as gloves, masks and gowns</li> <li>✓ Soak up vomit and diarrhea with disposable cloths or absorbents</li> <li>✓ Do not shake contaminated linens and other materials</li> <li>✓ Remove and discard contaminated linens and other materials in impervious bags</li> </ul> </li>   <li>• Clean &amp; disinfect contaminated areas and surrounding areas:               <ul style="list-style-type: none"> <li>✓ Remove every bit of vomit or diarrhea from all surfaces</li> <li>✓ Clean with detergent and hot water; THEN</li> <li>✓ Use 5000 ppm/0.5% bleach solution – 1<sup>1/2</sup> 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</li> <li>✓ Use an EPA-registered norovirus disinfectant</li> </ul> </li> </ul>	
<p align="center"><b>DISINFECTING SPECIFIC ITEMS</b></p> <p><b>Non-disposable mop heads:</b> disinfect with 0.5% bleach solution (see above)</p> <p><b>Carpets and upholstery:</b> 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><b>Furniture, floors, and other vertical &amp; horizontal hard, non-porous surfaces (in the vicinity of the contaminated area);</b> 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><b>Fixtures and fittings in toilet areas:</b> 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 align="center"><b>DISINFECTING ACCIDENT AREA</b></p> <p><b>Work restrictions:</b> 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><b>If a vomiting or diarrhea accident occurs in the kitchen:</b></p> <ul style="list-style-type: none"> <li>✓ Carefully remove the vomit and diarrhea and disinfect the area surrounding the accident with 0.5% bleach solution (see above)</li> <li>✓ 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)</li> </ul>