

Clean-Up Procedures

Vomit & Diarrheal Accidents



The 2016 **Idaho Food Code** requires that all food establishments have a procedure for responding to vomiting and diarrheal events.

This requirement is specified under Regulation **2-501.11** and states:

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 fecal matter in a food establishment should be handled differently from routine cleaning procedures.

Vomiting and diarrheal accidents should be cleaned up using the following recommended steps:

- Minimize the risk of disease transmission through the prompt removal of ill employees, customers and others from areas of food preparation, service, and storage. Document the incident and record information such as name, age, travel history, and food history from the person who was ill if possible. The Information can be used in further investigation in the case of an outbreak.
- Segregate the area by covering the vomit/fecal matter with a single use disposable towel.
- Wear disposable gloves during cleaning. To help prevent the spread of disease, it is recommended that a disposable mask and/or cover gown (or apron) be worn when cleaning liquid matter.
- Wipe up the matter with towels and dispose into a plastic garbage bag. Disinfect the surface by applying **Alpha-HP**.
- Mix **Alpha-HP** according to suggested mixture. Mixture is auto diluted when connected to the bottle and sink. Set the dial on the Alpha bottle to the (spray bottle with 1 dot). This dilution will be 1:64. **Alpha-HP** is a disinfectant that can be used on multiple surfaces. **Alpha-HP** is used as a regular cleaning/ disinfectant chemical. Refer to the MSDS, Material Safety Data Sheets.
(see attached Safety Data Sheets and/or use the following link:
<https://shop.waxie.com/storefrontCommerce/itemDetail.do?item-id=264884&order-quantity=1&customer-item=328121&order-uom=&warehouse-id=37&item-number=328121>)
- Wipe up the matter with towels and dispose into a plastic garbage bag. Disinfect the surface by applying **Alpha-HP**. Make sure the whole area affected is cleaned and disinfected.
- Discard gloves, mask, and cover gown (or apron) in a plastic bag.
- Take measures to dispose of and/or clean and disinfect the tools and equipment used to clean up vomit and fecal matter.
- Properly wash hands.
- Discard any food that may have been exposed.

Additional references:

FDA 2013 Food Code <http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm374275.htm>
Center for Disease Control: Preventing Norovirus Infection - <http://www.cdc.gov/norovirus/preventing-infection.html>

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