

Retail Food Establishments: Vomit & Fecal Event Clean-up

Regulation 61-25: Retail Food Establishments



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Five Key Risk Factors

Repeatedly identified in foodborne illness outbreaks:

1. Improper Holding Temps
2. Inadequate Cooking
- 3. Contaminated Equipment**
4. Food from Unsafe Sources
- 5. Poor Personal Hygiene**

Items 3 and 5 are addressed on this sheet.

Regulation 61-25

Clean-up Vomit and Diarrheal Events 2-501.11

Public Health Reasons

When a vomit or diarrheal event occurs in a retail food establishment, there is a real potential for the spread of harmful germs in the establishment. Putting the proper response into action in a timely manner can help reduce the likelihood that food may become contaminated and that others may become ill as a result.

Food contact surfaces that have been disinfected must be washed, rinsed, and sanitized afterwards.

Each permitted retail food establishment must have a written vomit and fecal event clean-up policy.

Personal Protective Equipment (PPE)

A readily available personal protection kit for use in these events should include, at the minimum, the following disposable items:

- » Gloves (at least two sets)
- » Cover gown or apron
- » Shoe covers
- » Face mask
- » Eye protection

Cleaning Supplies

Cleaning supply kit may include:

- » Disposable absorbent material (e.g., paper towels, absorbent powder/solidifier)
- » Bottle of disinfectant
- » Scoop or scraper
- » Sealable plastic bag(s)

Steps to Clean Exposed Surfaces

Chlorine Bleach: CDC recommends at least 1000 ppm or 1/3 cup of bleach (5.25%) per gallon of water. Solution may be used on nonporous surfaces such as stainless steel, food/mouth contact items, floors, counters, sinks, and toilets.

Mix and use the chlorine solution promptly. Allow at least 1 minute of contact time, then rinse with water.

Other Disinfectants: To determine if a product is effective against bacteria and viruses such as hepatitis A, E.Coli O157:H7, or norovirus, review the product label or specification sheet.

Information on disinfectants can also be searched by product name in the [EPA registered product database](#).

It is recommended that workers with the least food handling duties are selected and trained on the written clean-up procedures.

Steps to Clean Vomit or Feces

The following steps should be taken:

- » Block off area immediately and cover the vomit/fecal matter with single use disposable towel(s) or absorbent powder/solidifier.
- » Put on PPE.
- » If used, remove absorbent powder/solidifier with a scoop or scraper.
- » Remove visible debris using paper towels or other disposable cloths. Handle contaminated material as little as possible and with minimal agitation to reduce aerosolization.
- » Carefully discard soiled items in a durable plastic bag.
- » Disinfect area and objects surrounding the impacted area with an appropriate, effective disinfectant.
- » Remove outer set of gloves (leaving inner set of gloves on), gown/apron, mask, and shoe covers (if used), in that order, and discard in a durable plastic bag before leaving the clean-up area.
- » Wearing the inner set of gloves, transport plastic bag to an exterior trash container while **avoiding travel through food preparation and operation areas**. Do not allow bag to contact clothing.
- » Remove remaining gloves and discard after plastic bag has been placed in trash container.
- » **Always** properly wash hands after handling any contaminated material, trash, or waste.