

SCSL Digital Collections

Retail food establishments : vomit & fecal event clean-up

Item Type	Text
Publisher	South Carolina State Library
Rights	Copyright status determined to be in the public domain on April 27, 2020 by United States Supreme Court ruling (Georgia et al., Petitioners v. Public.Resource.Org, Inc. : 590 U.S.__(2020))
Download date	2024-10-15 19:55:17
Link to Item	https://dc.statelibrary.sc.gov/handle/10827/41811

Retail Food Establishments: Vomit & Fecal Event Clean-up

Regulation 61-25: Retail Food Establishments



www.scdhec.gov/food

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.