

## Response Procedures for Vomit/Fecal Events

The 2015 Georgia Department of Public Health Food Service Rules (511-6-1) requires that all food establishments have a procedure for responding to vomiting and diarrheal events. This requirement is specified in 511-6-1-.03(6) 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 service 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.*

**Note:** The cleaning of vomitus and/or fecal matter in a food service establishment should be handled differently from routine cleaning/sanitizing procedures.

### Instructions on how to CLEAN the affected surface

- Segregate all people from the area of where the event occurred.
  - Minimize the risk of disease transmission through the prompt removal of ill employees, customers and others from areas of food preparation, service, and storage.
  - Exclude all employees that are experiencing symptoms of vomiting and/or diarrhea and follow your facility's employee health policy of when to restrict/exclude an ill food employee.
- Cover the vomit/fecal matter with single use disposable towels or an absorbent material to prevent aerosolization.
- Ensure the affected area is adequately ventilated (the cleaning solution can become an irritant when inhaled for some individuals).
- While cleaning, employees should wear disposable gloves. To help protect the food employee cleaning the area, it is highly recommended that a disposable mask, disposable apron, and disposable shoe covers be worn while cleaning.
- Soak/wipe up the vomit and/or fecal matter with disposable towels and dispose of them into a plastic bag.
- Clean the affected area(s) with soap and water.
- Rinse the affected area(s) with clean water.
- **DISPOSE OF YOUR GLOVES AND PROPERLY WASH YOUR HANDS**

### Disinfectant Information and Mixing Instructions:

- The Person-in Charge should indicate the name of the disinfectant that will be used & its EPA registration number in the spaces below:
  - Name of the disinfectant: \_\_\_\_\_
  - EPA Registration number of disinfectant: \_\_\_\_\_

- If applicable, please provide the specific instructions on how the disinfectant is to be mixed for disinfecting surfaces in the spaces provided below (NOTE: follow the mixing instructions on the label of the disinfectant).

*[EXAMPLE: mix ½ cup of regular unscented bleach with ¾ gallon of water]*

---

---

---

---

*Note: Several compounds other than bleach are effective for Norovirus - see the link below to find a list of EPA listed compounds that are effective against Norovirus.*

### **Instructions on how to DISINFECT the affected surface(s)**

- Ensure the affected area is adequately ventilated (the disinfectant solution can become an irritant when inhaled for some individuals).
- While disinfecting, employees should wear disposable gloves while disinfecting the surface. To help protect the food employee disinfecting the area, it is highly recommended that a disposable mask, disposable cover gown/apron, and disposable shoe covers be worn as well.
- Disinfect the affected area(s) using the disinfectant and following the instructions listed below:

(NOTE: PLEASE PROVIDE THE DISINFECTANT INSTRUCTIONS BELOW AND PLEASE FOLLOW THE USAGE INSTRUCTIONS ON THE LABEL OF THE DISINFECTANT WHEN WRITING YOUR INSTRUCTIONS BELOW)

---

---

---

---

---

---

---

---

---

---

- After disinfecting the area(s), discard all gloves, masks, and cover gowns/aprons in a bag, then seal the bag and dispose of the bag immediately (if a mop was used, the mop head should be discarded in a sealed bag).
- Place the sealed bag into an outdoor trash receptacle.
- If applicable, please ensure all tools/equipment used to clean up the vomit/fecal matter are properly cleaned and disinfected as well.
- **PROPERLY WASH YOUR HANDS - AND IF POSSIBLE TAKE A SHOWER AND CHANGE YOUR CLOTHES.**
- Discard all food that may have been exposed in the affected area(s). Place the food in a bag, then seal the bag and dispose of it in an outdoor trash receptacle.
- **PROPERLY WASH YOUR HANDS**

## Documentation and Inventory

- The Person-in-Charge should document the information of the person(s) who was ill. Information such as: name, address, age, and travel history (itinerary of last few days), and a three-day food consumption history should be included.
  - An incident report of actions that were taken as a result of an individual being sick should be completed. Include information such as: the location of the incident, the time and date, and procedures of the cleanup process. Keep the information on file for at least a year. NOTE: the information may be useful for the health department's investigation.
- It is very important for the Person-in-Charge of the facility to take an inventory of their supplies to ensure they always have enough supplies (disinfectant, gloves, masks, cleaning equipment, etc.) on hand in the establishment to respond to future vomit/diarrheal events.

## References:

### **FDA 2013 Food Code**

<http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm374275.htm>

### **Center for Disease Control: Preventing Norovirus Infection (2 links)**

<http://www.cdc.gov/norovirus/preventing-infection.html>

<http://www.cdc.gov/norovirus/downloads/foodhandlers.pdf>

### **Environmental Protection Agency - Selected EPA-Registered Disinfectants (see LIST G)**

<http://www.epa.gov/oppad001/chemregindex.htm>