



# WHEN VOMIT OR DIARRHEA CLEANUP IS NEEDED...



**Identify clean-up staff.** Using an employee that is not a food handler is best practice.

## GATHER SUPPLIES



PPE



SEALABLE BAGS



PAPER TOWELS



SCRAPER



DISINFECTANT



MOP BUCKET

Personal protective equipment or PPE (gloves, disposable apron or gown, mask, shoe cover, hair restraint)

2 Disposable bags with seal or twist tie, Paper towels, Scoop or scraper

Approved disinfectant (if making disinfectant, use 1 cup of household, unscented bleach in 1 gallon of water)

Dedicated mop and bucket for vomit cleanup, or disposable mop heads and bucket

Segregate the area, including a 25 ft radius around incident for cleanup

### HARD SURFACES:



#### 1. REMOVE LIQUID

Cover the vomit or diarrhea with paper towels or absorbent powder like kitty litter and then place in sealed plastic bag.



#### 2. WASH ALL SURFACES

All nearby surfaces (chairs, chair legs, table legs, walls, shelves, etc.) should be washed with soapy water, then rinsed with clean water.



#### 3. DISINFECT

Saturate all surfaces with a disinfectant and leave for 10 minutes, using mop or other cleaning equipment for large areas of cleanup.

### CARPET OR UPHOLSTERY:



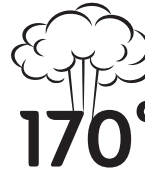
#### 1. REMOVE LIQUID

Cover the vomit or diarrhea with paper towels or absorbent powder like kitty litter and then place in sealed plastic bag. **DO NOT USE VACUUM TO CLEAN UP ABSORBANT POWDER.**



#### 2. WASH ALL SURFACES

All contaminated soft surfaces should be washed with soapy water, then rinsed with clean water.



#### 3. DISINFECT

Steam clean the area for 5 minutes at a temperature of 170°F. Bleach solution can be used as described in the hard surface clean-up, but it will discolor fabrics.

## AFTER CLEAN UP



**Throw away** all exposed food, single service, condiments, etc. that may have been exposed.

**Remove all PPE** and place in sealed plastic bag. Do not touch any cleaned surfaces and cause recontamination.

**Discard** all used paper towels and PPE in secured trash area. Do not take this trash through food preparation areas for disposal.

**Disinfect** any scoops, scrapers, mop heads, mop handles, buckets, etc. used in cleanup. Discard any of these items that are disposable.

**Wash hands, arms, and exposed skin** thoroughly. If food employee was used for cleanup, perform double handwashing and change any exposed clothing before returning to work.

**Monitor** all cleanup employees for illness for at least 48 hours, exclude from work if symptomatic.



# When cleaning up vomit or diarrhea in a guest room:

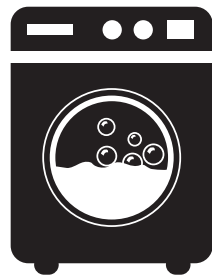
## GATHER SUPPLIES



- All necessary cleaning equipment and supplies are brought to the room at one time. Once the team enters the room, they do not leave until all the work is completed.
- The team should wear protective clothing/equipment.
- All areas of the room are to be cleaned and sanitized. Special attention should be focused on frequently touched items such as door knobs, light switches, telephones, remote controls etc. and the garbage can.
- Bag dirty linens and towels and take directly to the laundry.
- Badly soiled linen and towels are bagged and properly discarded or incinerated.
- All dishes, glasses, trays and ice buckets must be removed from sick

- rooms (even if they appear untouched) and taken to a designated location for immediate washing.
- Do not vacuum a room soiled with vomit and feces (vacuuming creates aerosols that may contain bacteria or viruses that can cause illness).
- Ensure an adequate supply of clean towels, toilet paper and soap.
- Drapes should be replaced and bagged for laundry or steam-cleaning.
- All dishes should be replaced in the room even if they appear untouched.
- Ensure no cross contact of gathered soiled items, including protective clothing, with all clean replacement items.

## LAUNDRY:



- Staff should wear protective clothing and gloves when handling soiled laundry.
- Staff should never shake out soiled laundry before it has been cleaned. Dedicate one machine clearly for washing of soiled laundry.
- Clearly mark laundry bins. Ensure dirty laundry is stored in marked dirty laundry bins only. Dirty laundry must not enter the dryer room where clean laundry is handled. Place all items able to be laundered in a sealed plastic bag.
- Place contents of plastic bag in washing machine and wash using hot water and detergent. Add bleach to loads if all white items are being cleaned.
- Dry items in high heat dryer.



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