



Town of Wallingford, Health Department
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In accordance with the FDA Food Code adopted on February 23, 2023, by the State of Connecticut, this model policy complies with the 2022 FDA Food Code requirements as specified under 2-501.11.

By signing this form the Person in Charge/Certified Food Protection Manager agrees to:

- Follow the instructions provided in this policy;
- Provide this policy in paper form in a location of the food establishment where every employee of the food establishment and the regulatory authority can have easy access to;
- Have a clean-up kit;
- Provide this policy during a food establishment inspection performed by the regulatory authority;
- Identify and train current and new employees who will be in charge of cleaning up in case of vomiting and diarrheal events.

Name of food establishment: _____

Address of food establishment: _____

Print name of PIC/CFPM: _____

Signature of PIC/CFPM: _____ Date: _____

**Please have a hard copy of this document in the food establishment where it can be easily available for all employees and the Regulatory Authority to reference to.

2-5 RESPONDING TO CONTAMINATION EVENTS

2-501 Procedures for Responding

2-501.11 Clean-up of Vomiting and Diarrheal Events: "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."

Why is it important to have a "Vomit and Diarrhea Clean Up Plan"?

Vomit and diarrhea have millions of microorganisms that can cause foodborne disease. Having a written plan and training employees on how to respond to these types of incidents can help prevent the spread of these microorganisms. Effective clean-up of these events in a food establishment should be handled differently from routine cleaning.

Food workers should not clean up vomit or diarrhea

HAVE A CLEAN UP KIT

You can buy a kit from a supplier or assemble your own. Clean-up kits should contain personal protective equipment and cleaning supplies.

Personal Protective Equipment¹

- 2 pairs of single-use gloves
- 1 disposable face mask
- 1 pair of goggles
- 1 single-use gown with sleeves
- 1 single-use hair cover
- 1 pair of shoe covers

Cleaning Supplies

- Plastic garbage bag with seal or twist tie
- Scoop/scrapper
- Paper towels
- Absorbent powder/solidifier (such as kitty litter)
- Liquid or powder soap
- Disinfectant²

¹ **Personal Protective Equipment.** At a minimum, your kit should have disposable gloves, mask and a pair of goggles

² **Making Your Own Disinfectants.**

- If using concentrated bleach (shown as 8.25% on the label) to make your own disinfectant, add 3/4 cups of bleach to 1 gallon of water.

- If using regular bleach, (shown as 5.25% on the label), add 1 cup of bleach to 1 gallon of water.

- Commercially prepared disinfectants can be used. The U.S. Environmental Protection Agency has a list of approved commercial disinfectants.

BEFORE CLEAN UP BEGINS

- Ask everyone to leave the area where the event occurred. This includes customers and workers.
- Block off this area to keep out anyone who is not cleaning up the area.
- Put on personal protective equipment. At the very least, anyone cleaning up vomit or diarrhea must wear disposable gloves and goggles.

CLEANING UP SURFACES

Many types of surfaces can become contaminated when someone throws up or experiences diarrhea in your establishment. It is important that you use the correct clean up procedure for the surface(s) that are contaminated. Three types of surfaces are common in foodservice establishments:

1. Hard surfaces (floors, tables, utensils)
2. Soft surfaces that cannot be laundered (carpet and upholstered furniture)
3. Soft surfaces that can be laundered (linens, towels, and clothing)

1. HARD SURFACES

STEP 1: Cover: Cover the vomit or diarrhea with paper towels or an absorbent powder (such as kitty litter) to soak up liquids.

STEP 2: Remove: Remove the paper towels or hardened powder with a scoop/scrapper and immediately place them in a plastic bag.

STEP 3: Wash

- Prepare a solution of soapy water.
- Wash all surfaces contaminated with vomit or diarrhea with this solution. This includes all nearby surfaces possibly splashed by vomit or diarrhea, such as chair legs, tables, walls, shelves, or counters.
- Wash as wide of an area surrounding the vomit or diarrhea as is possible.
- Rinse the soapy water from all surfaces with clean water.

STEP 4: Disinfect

- Using paper towels or a mop with a washable mop head, saturate all washed surfaces with a disinfectant. The disinfectant can be commercially prepared or one prepared inhouse (see “HAVE A CLEAN UP KIT”)
 - If using a disinfectant that is prepared in house, let it sit for 10 minutes. If using a commercially prepared disinfectant, follow the manufacturer instructions.
 - Rinse all food-contact surfaces with clean water after they have been disinfected.
 - Nonfood-contact surfaces do not need to be rinsed.
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2. CARPET AND UPHOLSTERED FURNITURE

STEP 1: Cover: Cover the vomit or diarrhea with paper towels or an absorbent powder (such as kitty litter) to soak up liquids.

STEP 2: Remove: Scoop up the paper towels or hardened powder with the scoop/scrapper and place in a sealable plastic bag. NEVER vacuum after this step.

STEP 3: Wash

- Prepare a solution of soapy water.
- Using soapy water, wash all carpet and upholstered surfaces contaminated with vomit or diarrhea. Wash as wide of an area as is possible.
- Rinse the soapy water from all surfaces.

STEP 4: Disinfect

- Steam clean the area for 5 minutes at a temperature of 170°F (76.7°C). (Not all steam cleaners can reach a temperature for 170°F (76.7°C), so check the manufacturing specifications.)
- Upholstered furniture that is soiled with vomit or diarrhea can also be disinfected with a bleach solution (described in “Have a Clean-Up Kit”), however, the bleach will discolor the material.

3. LINENS, TOWELS, AND CLOTHING

STEP 1: Contain: Carefully place all contaminated items that can be washed in a washing machine in a plastic bag then seal the plastic bag.

STEP 2: Wash

- Machine wash soiled items in a washing machine using hot water and laundry detergent.
- For loads of all white items, add 5-25 tablespoons of bleach per gallon of water.

STEP 3: Dry: Dry the just-washed items in a dryer on the high-heat setting.

AFTER CLEAN UP

STEP 1: Remove

- Remove all personal protective equipment and place in the plastic bag. Do not touch any of the surfaces that were just cleaned as they can be re-contaminated. All personal protective equipment must be taken off before leaving the area that has just been cleaned.
- Place all used cleaning supplies, such as paper towels and disposable mop heads, in the plastic bag. Seal the bag with a twist tie.
- Throw away all uncovered food near the vomit or diarrhea event as well as any food handled by the person who was sick.
- Remove all waste from the facility immediately following local, state, or federal rules.

STEP 2: Clean mops and scoops: Wash and disinfect mop handles and other reusable cleaning supplies, such as scoops/scrapers, using the same steps as used for hard surfaces.

STEP 3: Wash hands: Wash hands thoroughly before performing any other duties.

TRAINING WORKERS ON CLEAN-UP PROCEDURES

- Identify who will be in charge of cleaning up after vomit and diarrhea events.
- Train selected workers in how to use personal protective equipment; wash and disinfect surfaces; and dispose of vomit and diarrhea.
- Training should take place when:
 - the vomit and diarrhea clean-up procedures are first written and put in place;
 - new workers are hired; and
 - vomit and diarrhea procedures are changed.