

Clean-up Procedures for Vomit and Diarrhea in Food Service Areas

Students and employees are at risk of contracting norovirus or other illnesses from direct exposure to vomit or from exposure to airborne norovirus from vomit.

A clean-up and response procedures will to reduce exposures to norovirus or other contaminants. Timely effective clean-up is imperative.

First Steps

- Segregate the area within a 25 foot radius.
- Block entry to contaminated area.
 - Custodial Staff will be called in to properly clean the immediate area of all matter according to their trained procedures for handling Bodily Fluids.
- Wear Disposable Gloves during cleaning. Properly dispose of them in garbage bags when finished using them.
- Dispose all uncovered food, and single use containers and utensils within 25 foot radius.
- Properly wash all utensils and equipment within 25 foot radius.

Disinfect Food handling surfaces by applying a chlorine bleach solution

- Use a chlorine bleach solution as directed by CDC for effectiveness. (1000-5000 ppm)
 - ~ The kitchens will follow directions in the "Spill Kit" for cleaning.
- Use a spray bottle and saturate the area and surfaces (25 foot radius).
- Leave surface wet for at least 10 minutes.
- Clean all surfaces intended for food or mouth contact with the wash, rinse and sanitize method before use.

Wash your hands thoroughly with soap and water

Hand sanitizers may not be effective against norovirus.

Adopted: 9/11/2018

Revised: 9/14/2018