

Clean-up and Disinfection for Norovirus ("Stomach Bug")

THESE DIRECTIONS SHOULD BE USED TO RESPOND TO ANY VOMITING OR DIARRHEA ACCIDENT

Note: Anything that has been in contact with vomit and diarrhea should be discarded or disinfected.

1 Clean up

- Remove vomit or diarrhea right away!**
 - Wearing protective clothing, such as disposable gloves, apron and/or mask, wipe up vomit or diarrhea with paper towels
 - Use kitty litter, baking soda or other absorbent material on carpets and upholstery to absorb liquid; do not vacuum material: pick up using paper towels
 - Dispose of paper towel/waste in a plastic trash bag or biohazard bag
- Use soapy water to wash surfaces that contacted vomit or diarrhea and all nearby high-touch surfaces, such as door knobs and toilet handles**
- Rinse thoroughly with plain water**
- Wipe dry with paper towels**

DON'T STOP HERE: GERMS CAN REMAIN ON SURFACES EVEN AFTER CLEANING!

2 Disinfect surfaces by applying a chlorine bleach solution

Steam cleaning may be preferable for carpets and upholstery. Chlorine bleach could permanently stain these. Mixing directions are based on EPA-registered bleach product directions to be effective against norovirus. For best results, consult label directions on the bleach product you are using.

a. Prepare a chlorine bleach solution


Make bleach solutions fresh daily; keep out of reach of children; never mix bleach solution with other cleaners.

IF HARD SURFACES ARE AFFECTED...
e.g., non-porous surfaces, vinyl, ceramic tile, sealed counter-tops, sinks, toilets

3/4 CUP OF CONCENTRATED BLEACH + **1 GALLON WATER**

CONCENTRATION ~3500 ppm

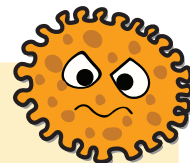
IF USING REGULAR STRENGTH BLEACH (5.25%), INCREASE THE AMOUNT OF BLEACH TO 1 CUP.



- Leave surface wet for at least 5 minutes**
- Rinse all surfaces intended for food or mouth contact with plain water before use**

3 Wash your hands thoroughly with soap and water

Hand sanitizers may not be effective against norovirus.



Facts about Norovirus

Norovirus is the leading cause of outbreaks of diarrhea and vomiting in the US, and it spreads quickly.

Norovirus spreads by contact with an infected person or by touching a contaminated surface or eating contaminated food or drinking contaminated water. Norovirus particles can even float through the air and then settle on surfaces, spreading contamination.

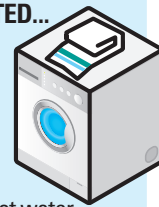
Norovirus particles are extremely small and billions of them are in the stool and vomit of infected people.

Any vomit or diarrhea may contain norovirus and should be treated as though it does.

People can transfer norovirus to others for at least three days after being sick.

IF CLOTHING OR OTHER FABRICS ARE AFFECTED...

- Remove and wash all clothing or fabric that may have touched vomit or diarrhea
- Machine wash these items with detergent, hot water and **bleach** if recommended, choosing the longest wash cycle
- Machine dry



Scientific experts from the U.S. Centers for Disease Control and Prevention (CDC) helped to develop this poster. For more information on norovirus prevention, please see <http://www.cdc.gov/norovirus/preventing-infection.html>.



co.somerset.nj.us/health



neha.org



waterandhealth.org



americanchemistry.com



cfour.org

disinfect-for-health.org

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Procedures for Vomit & Diarrheal Events

Requirements: All food establishments must have a procedure for responding to vomiting and diarrheal events. 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.^{Pf} (2-501.11)

Effective cleaning of vomitus and/or fecal matter accidents in a food establishment should be handled differently from routine cleaning/sanitizing procedures.

When should a Cleanup Kit be used?

All body fluids, including vomit and diarrhea, should be treated as infectious material. If a worker or customer has vomited or contaminated a surface with body fluid, cleaning by special procedures using a special disinfectant is required.

Best Practices:

- Ensure at least one person per shift is trained to use the cleanup kit.
- Ensure that food handlers are educated on illnesses and symptoms that must be reported to managers.
- Monitor food handlers for signs and symptoms of illness.

Cleanup Kit Supply List

- Twelve (12) pairs of disposable, nonabsorbent medical grade gloves
- One (1) facemask with face shield or goggles
- One (1) pair of shoe covers
- One (1) disposable gown
- Disposable paper towels (multiple rolls)
- Bucket and spray bottle
- Designated mop head or disposable mop head
- Plastic garbage bag and twist ties
- Disposable scoop, small shovel, or dustpan
- Sand, cat litter, or commercial absorbent powder
- Bleach or other approved disinfectant
- Written Cleanup Procedures

Written Procedures for Vomit and Diarrheal Events - Continued

The following are recommended steps to incorporate in the cleaning of vomiting and diarrheal accidents:

1. Minimize the risk of disease transmission through the prompt removal of ill employees, customers and others from areas of food preparation, service, and storage.
 - a. Exclude all employees that are experiencing symptoms of vomiting and/or diarrhea and follow the employee health policy of when to restrict/exclude an ill food employee.
2. Use personal protective equipment to protect your clothes and shoes from contamination, to protect your face from splashing and airborne particles, and to protect your hands from direct contact with vomit and/or diarrhea.
3. Segregate the area, and cover the vomit/fecal matter with single use disposable towels (or sand, cat litter, or liquid spill absorbent material) to prevent aerosolization.
4. Remove the solid waste and absorbent material using additional paper towels and disposable scoop, small shovel or dust pan. Use care to prevent splashing or contact with other surfaces. Put the contaminated material in a plastic garbage bag. Dispose of the gloves in the garbage bag, and thoroughly wash hands with soap and running water for 20 seconds before putting on clean gloves.
5. Clean the area with disposable paper towels, detergent, and water. This includes surfaces that came into direct contact with body fluids, and surfaces that may have been contaminated with vomit and/or diarrhea. **Before disinfect, all surfaces should be thoroughly cleaned (not visibly soiled).** Dispose of the paper towels, remove and dispose of gloves into the garbage bag. Wash hands and put on a new pair of gloves.
6. Mix a chlorine bleach solution that is stronger than the chlorine solution used for general sanitizing (the CDC recommends 1000-5000 ppm or 5-25 tablespoons of household bleach (5.25%) per gallon of water.

**Note: some quaternary ammonia sanitizers may be approved by the EPA as effective for Norovirus, read the label*
7. Apply the bleach solution onto the contaminated surface area and surrounding 25-foot radius and allow it to remain wet on the affected surface area for at least 10 minutes. Allow the area to air dry. Dispose of any remaining sanitizer solution once the accident has been cleaned up.
8. Ensure the affected area is adequately ventilated (the chlorine bleach solution can become an irritant when inhaled for some individuals and can become an irritant on skin as well).
9. Discard all gloves, masks, and cover gowns (or aprons) in a plastic bag and disposed of the bag immediately.
10. Take measures to dispose of and/or clean and disinfect the tools and equipment used to clean up the vomit and/or fecal matter.
11. Properly wash your hands – and if possible take a shower and change your clothes.
12. Discard any food that may have been exposed in the affected area.
13. 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 3 day food consumption history should be included.
14. 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 by the business for at least a year.