



# Clean-Up Guidance for Vomiting/Fecal Incidents

The Ohio Uniform Food Safety Code requires all food service operations and retail food establishments have written procedures for employees to follow when responding to vomiting and diarrheal incidents. Clermont County Public Health (CCPH) recommends the guidance provided by the Ohio Department of Health (ODH) for properly cleaning and disinfecting all affected surfaces to prevent the spread of illness to employees and customers. When cleaning vomiting and diarrheal incidents:

1. Segregate the area. It is recommended that all surfaces within a 25 foot radius of the vomit or diarrhea incident be segregated and properly cleaned and disinfected.
2. Wear disposable gloves during cleaning. To help prevent the spread of disease, it is recommended that a disposable mask and/or cover gown (apron) be worn when cleaning liquid matter.
3. Wipe up the matter with towels and dispose into a plastic garbage bag.
4. Use a recommended U.S. Environmental Protection Agency (U.S. EPA) registered disinfectant effective against Norovirus (Norwalk-like virus) following all label directions or mix a chlorine bleach solution that is stronger than the chlorine solution used for general cleaning [CDC recommends 1000–5000 ppm or 5–25 tablespoons of household bleach (5.25%) per gallon water].
5. Apply the disinfectant or bleach solution and allow it to remain wet in the affected area for at least 10 minutes. Allow to air dry. Dispose of any remaining disinfectant solution once the accident has been cleaned up.
6. Discard gloves, mask, and cover gown (or apron) in a plastic garbage bag.
7. Take measures to dispose of and/or clean and disinfect the tools and equipment used to clean up vomit and fecal matter.
8. Properly wash hands.
9. Discard any food that may have been exposed.
10. Food-contact surfaces that have been disinfected must be **washed, rinsed and sanitized** prior to use to remove disinfectant residue and prevent contamination of food.
11. Discard all garbage bags in the dumpster or appropriate waste receptacle. If any waste appears to contain blood, refer to the Ohio EPA guidelines for disposal of infectious waste.
12. Minimize the risk of disease transmission through the prompt removal of ill employees, customers and others from areas of food preparation, service, and storage.

*Restrict employees that have symptoms of vomiting and diarrhea. When a food employee has been diagnosed, has recent history or exposure to, or is the suspected source of a confirmed disease outbreak of Norovirus, it must be reported to the person in charge. If a food employee has been diagnosed with Norovirus it must also be reported to Clermont County Public Health.*

*If you need further guidance, call Clermont County Public Health at (513) 732-7499.*

\*Source: "[Clean-up Guidance for Vomit/Fecal Accidents in FSO.](#)" Ohio Department of Health Food Safety Program.