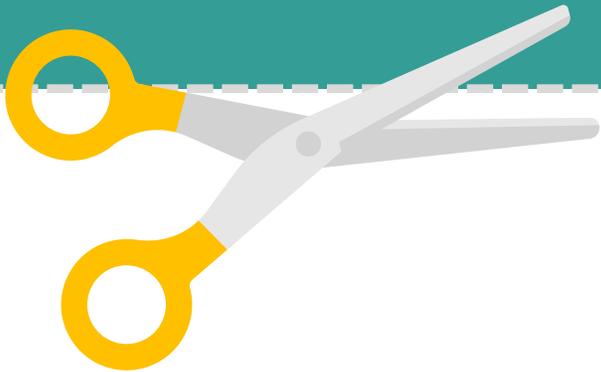


Food Code Snippet #2

VOMIT CLEAN-UP & OTHER REQUIRED PLANS



Written Plans

Required Plans

Establishment Procedures

- Refilling consumer containers
- Allowing pet dogs outdoors
- Noncontinuous/unattended cooking
- Time as a public health control
- Bare hand contact approval
- Risk control plan

Complex Processes

- HACCP Plan or Variance for unique food handling

Everyone

- Vomit and diarrhea clean-up plan

Written policies and procedures help increase consistency.



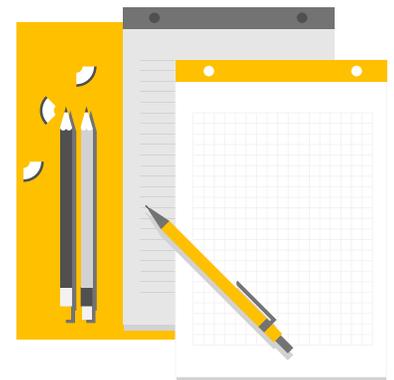
Clean-up Plan

Required Plans

WAC 246-215-02500

Must have **written procedures** for employees to respond to vomiting or diarrheal events.

Procedures must address steps to minimize contamination and exposure of **employees, consumers, food, and surfaces.**





Toolkit: Vomit and Diarrhea Clean-up Plan



The following procedures address how employees must minimize the spread of contamination when cleaning up vomit and diarrhea. These procedures will limit the risk to employees, consumers, food, and surfaces in the food establishment. Staff must be trained on your clean-up plan and your plan must also be available for review by your regulatory authority (WAC 246-215-02500). Ensure all supplies are available to properly implement the procedure. **Adjust this document to fit your establishment.**

Note: Use this document to help your establishment maintain AMC. Be sure to work with your [local health jurisdiction](#) for any additional information or approvals as needed.

Section 1: Food Establishment Information			
Establishment Name		Phone	
Street (Physical Address)	City	ZIP	Email
Contact Name	Title / Position		
Section 2 Clean-Up Plan Checklist			
<input checked="" type="checkbox"/>	Every food establishment must have a written clean-up plan that protects consumers, food, employees, and surfaces. Include the following items in your clean-up plan (modify as needed to fit your business):		
<input type="checkbox"/>	Protect Consumers <ul style="list-style-type: none"> Move guests from the contaminated area. Block off areas within 25 feet of the contaminated area until the area is properly cleaned and disinfected. Do not reseal guests within 25 feet of the contaminated area until the area is properly cleaned and disinfected. Other: 		
<input type="checkbox"/>	Protect Food <ul style="list-style-type: none"> Discard uncovered food or single-service items in the contaminated area Wash all utensils and equipment within a 25-foot radius of the vomit or diarrheal event Discontinue food service within a 25-foot radius of the contaminated area until all utensils, equipment, and surfaces have been cleaned and disinfected. Other: 		
<input type="checkbox"/>	Protect Employees <ul style="list-style-type: none"> Any ill food workers/employees must be sent home immediately. Food workers may not return to work until their symptoms have resolved for at least 24 hours. Only trained staff should be assigned clean-up and disinfection tasks. Wear protective equipment such as gloves, apron, and goggles when responding to vomit or diarrhea incidents. Workers must wash hands after clean-up is completed. Staff involved with clean-up should not return to food handling until able to shower and change clothes. Remind employees to report symptoms or diagnosed illnesses to the Person in Charge. Symptoms include vomiting, diarrhea, sore throat with fever, jaundice (yellowing), and infected cuts on the hands. Reportable illnesses include <i>E. coli</i>, <i>Salmonella</i>, hepatitis A, <i>Shigella</i>, and norovirus. Other: 		
<input type="checkbox"/>	Protect Surfaces <ul style="list-style-type: none"> Use disposable absorbent material like baking soda or kitty litter to soak up visible vomit or diarrhea. Scrape material into trash bag. Clean and disinfect surfaces such as tabletops, doorknobs, and chairs within a 25-foot radius around the contaminated area. Bag, seal, and discard all disposable cleaning equipment (scoops, mop heads, gloves, towels) before leaving the contaminated area. Block off and schedule steam cleaning for contaminated fabric surfaces that cannot adequately be disinfected. Clean and disinfect reusable clean-up equipment in an area not used for food preparation. Other: 		

The Vomit & Diarrhea Clean-up Plan is specific to norovirus



Section 3: Identify Surfaces & Assemble A Clean-Up Kit

Surfaces: Identify surfaces in the food establishment that will need disinfection to ensure staff are trained and the planned disinfectant is labeled for the surface (check all surfaces in the establishment):

- Hard, non-porous (tile, vinyl, sealed concrete, stainless steel): Follow 'non-porous' directions on disinfectant label.
- Porous (unsealed concrete, wood): Follow 'porous' disinfection directions on label.
- Carpet and upholstery: Close area and steam clean if unable to use disinfectant.
- Linens and clothing: Machine wash and dry hot; use chlorine bleach if possible.
- Grass and outdoor concrete: Block access; use absorbent material on spill; scrape into bag; rinse area with water.
- Other: _____

Clean-Up Kit: Identify items available for clean-up in the food establishment (check all that apply):

- | | | | |
|--|---|--|--------------------------|
| <input type="checkbox"/> Disposable masks | <input type="checkbox"/> Absorbent material (baking soda, kitty litter) | <input type="checkbox"/> Disposable mop head (no vacuum) | Other tools: |
| <input type="checkbox"/> Disposable gloves | <input type="checkbox"/> Disposable scoop/paper plates | <input type="checkbox"/> Mop bucket/hot water | <input type="checkbox"/> |
| <input type="checkbox"/> Disposable aprons | <input type="checkbox"/> Garbage bags | <input type="checkbox"/> Caution tape or signs | <input type="checkbox"/> |
| <input type="checkbox"/> Goggles | <input type="checkbox"/> Disposable paper towels/cloths | <input type="checkbox"/> Soap | <input type="checkbox"/> |

Disinfectant: Detail how to make and use the disinfectant (reference product label):

EPA-Registered Disinfectant Name: Bleach or Other:
 Amount of disinfectant: _____ Amount of water: _____ Contact time: _____
 Instructions: _____

Location of the kit: _____ Location of the utility sink to clean reusable tools: _____

Note: Tools used to clean up vomit and diarrhea should not be stored or cleaned in the kitchen if possible.

Section 4: Employee Training

Employee Training: Employees must be properly trained in advance. Select all that apply.

- How are employees trained?
 Read and sign the plan Kit demonstration Other: _____
- How often are employees trained?
 Once Quarterly Annually Other: _____

Worker Assignments: Assign non-food workers clean-up duties when possible. Select all that apply.

- Who should be notified if a vomit or diarrhea event occurs?
 Manager Janitor Server Cook Other: _____
- Who is responsible for cleaning vomit and diarrhea events?
 Manager Janitor Server Cook Other: _____

Section 5: Additional Facility-Specific Information

Section 6: Plan Maintenance

- Where is the clean-up plan kept in the food establishment? _____
- How often is the plan reviewed and updated? Annually Other: _____

Section 7: Signature

Plan prepared by: _____

Signature	Date	Printed Name	Phone
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(Washington Relay) or email civil.rights@doh.wa.gov.

Search "EPA List G" for antimicrobials effective against norovirus

IN SUMMARY

1. **Written policies, procedures, and plans are encouraged to train and guide staff on food safety principles.**
2. **Plans and procedures are *specific to the establishment and operation.***
3. **Some food handling processes need written plans.**
4. **Every food establishment **MUST** have a written vomiting and diarrheal clean-up plan.**



Required Plans Key Points

A vomiting & diarrheal clean-up plan is different than routine sanitizing

- ✓ Make sure you address employee, customer, food, and surfaces
- ✓ Compile a **clean-up kit** – (keep it out of the food handling areas)
- ✓ Write it down
- ✓ Train & prepare staff