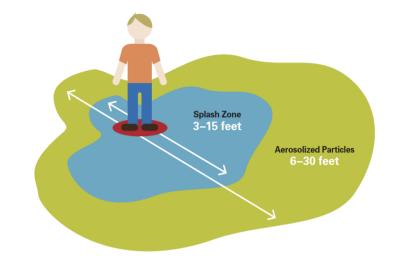


2017 NC Food Code Adoption: Cleaning Vomit & Diarrheal Events

Vomit Area

- Vomit can travel 3-15 feet from the epicenter
- Virus can mist in aerosolized vomit up to 30 feet from epicenter
- Clean wide area to account for possible aerosolization



Cleaning Vomit and Diarrheal Events

- Employees should wear personal protective equipment (PPE). This may include:
 - Disposable gloves
 - Shoe covers, plastic apron, or other equipment to protect clothing
 - Surgical mask or other face covering

EXTENSION

- Biohazard bag or other bag that can contain waste
- Use appropriate cleaners and disinfectants and monitor concentration and time
- Have written vomit and diarrheal clean-up procedures available

In the 2017 Food Code, section 2-501.11 was amended to indicate that procedures for the clean-up of vomiting and diarrheal events for employees to follow shall be written

Example Written 2. Clean-Up Procedures 3.

NC STATE

- 1. Using protective equipment, carefully wipe up spill using paper towels and bag waste
- 2. Pour bleach (1,000-5,000 ppm) or other recommended disinfectant around the area and let sit for recommended contact time
- 3. Wipe up remaining solution, reclean and sanitize
 - 4. Discard all disposal material in doubled biohazard bags

For more resources, visit:

ncfoodsafetytaskforce.com/resources