

BODY FLUID CLEAN-UP PROCEDURES

Body fluids such as vomit and diarrhea contain norovirus that can spread up to 25 feet, contaminating surfaces and food. Posing a risk to both consumers and employees. Proper clean-up of vomit and diarrhea requires a more rigorous approach than routine cleaning to effectively reduce exposure to norovirus. A response plan and the proper items to effectively clean and sanitize is crucial to protect your employees and customers.

First steps:

- Evacuate everyone within 25 feet.
- Block access to the contaminated area.
- Put on personal protective equipment. Anyone cleaning up vomit or diarrhea should at a minimum wear single-use gloves and a face mask.
- Dispose of uncovered food and single-use items within the radius,
- Wash, rinse, and sanitize all utensils and equipment in that area.

For clean-up:

- Immediately remove vomit or diarrhea using protective clothing and paper towels, working from clean to contaminated areas.
- Absorb liquids on carpets with kitty litter or baking soda.
- Dispose of all waste in plastic bags and launder or discard contaminated cloth items.
- Wash affected surfaces with soapy water, rinse, and dry. Clean and disinfect any reusable tools.
- Disinfect surfaces with a chlorine bleach solution, using $\frac{3}{4}$ cup of concentrated bleach or 1 cup of regular bleach per gallon of water.
- Apply the solution with a spray bottle, ensuring surfaces remain wet for at least 5 minutes.
 - For carpets and upholstery, consider steam cleaning instead.
 - Rinse food-contact surfaces with plain water and wash hands thoroughly with soap, as hand sanitizers are ineffective against norovirus.

