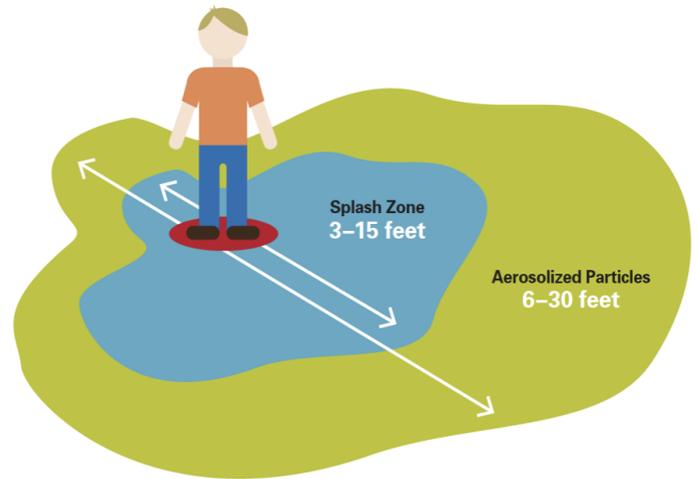




2017 NC Food Code Adoption: Cleaning Vomit & Diarrheal Events

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
 - 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 Clean-Up Procedures

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