

Vomit & Diarrhea Cleanup Plan



**Do it Right!
Serve it Safe!**

Establishment info

► **Name** _____

► **Address** _____

Cleanup plan

► Customers

Move people away.

Block off 25 feet around the contaminated area. Don't let people enter.

Other:

► Surfaces

Use disposable material, like baking soda or kitty litter, to soak up vomit or diarrhea. Scrape it into a trash bag and throw it away.

Use soapy water to clean surfaces.

Disinfect surfaces in the area. Use a disinfectant that kills viruses. This is different than kitchen sanitizer. Follow the directions on the label.

Put all disposable cleaning equipment in a trash bag. This includes equipment like scoops, mop heads, gloves, and towels. Throw away trash bag in the outside dumpster right away.

Clean and disinfect reusable cleanup kit equipment in the mop sink.

Throw out used disinfectant.

Other:

► Food and beverages

Don't work with food or beverages in the area.

Throw away uncovered food or single-service items in the area.

Wash utensils and equipment in the area.

Other:

► Employees

Send sick employees home immediately. Employees can't return to work until symptoms are gone for 24 hours.

Wear a face mask, shoe covers, disposable gloves, and an apron to clean vomit and diarrhea.

Wash hands in the restroom hand sink immediately after cleanup.

Send employees that helped with the cleanup home. They should shower and change clothes.

Employees must report vomiting or diarrhea symptoms to their manager after a cleanup.

Other:

Worker assignments

Assign non-food workers cleanup duties when possible.

► **Who should be notified if a vomit or diarrhea event occurs?**

☐ Manager ☐ Janitor ☐ Server ☐ Other

► **Who is responsible for cleaning vomit and diarrhea?**

☐ Manager ☐ Janitor ☐ Server ☐ Other

Cleanup kit

► **Your kit should have:**

- Disposable masks.
- Disposable gloves.
- Disposable aprons.
- Goggles or face shields.
- Absorbent material like baking soda or kitty litter.
- Disposable scoops.
- Garbage bags.
- Paper towels.
- Disposable mop head.
- Mop bucket.
- Caution tape or signs.
- Shoe covers.
- Disinfectant.
- Other: _____

► **Kit location** _____



Tools used to clean vomit or diarrhea should not be stored or cleaned in the kitchen. Clean reusable tools in the mop sink.

Employee training

Employees must be properly trained in advance. Keep a record of who has been trained and when.

► **How are employees trained?**

☐ Read the plan ☐ Kit demonstration ☐ Other

► **Employees are trained upon hire and:**

☐ Quarterly ☐ Annually ☐ Other

Additional notes