The 2019 Colorado Food Code requires that all food establishments have a procedure for responding to vomiting and diarrheal events. This is an example procedure for employees to follow when responding to vomiting or diarrheal events in a food establishment.

**Clean-up Procedures for Vomit/Fecal Events**

Regulation 6 CCR 1010-2: Retail Food Establishments

Vomiting and diarrheal accidents should be cleaned up using the following recommended steps:

- Minimize the risk of disease transmission through the prompt removal of ill employees, customers and others from areas of food preparation, service, and storage.
- Segregate the area, and cover the vomit/fecal matter with single use disposable towel to prevent aerosolization.
- Mix a chlorine bleach solution that is stronger than the chlorine solution used for general sanitizing (the Centers for Disease Control and Prevention recommends 5000 ppm or 1 cup of regular household bleach (8.25%) per gallon of water. Other effective disinfectants can be found on Environmental Protection Agency’s website listed below.
- Wear disposable gloves during cleaning. To help prevent the spread of disease, it is highly recommended that a disposable mask and/or cover gown, (or apron), and shoe covers be worn when cleaning liquid matter.
- Ensure the affected area is adequately ventilated (the chlorine bleach solution can become an irritant when inhaled for some individuals and can become an irritant on skin as well).
- Soak/wipe up the vomit and/or fecal matter with towels and dispose of them into a plastic garbage bag.
- Apply the bleach solution onto the contaminated surface area and allow it to remain wet on the affected surface area for the least 1 minute. Allow the area to air dry. Dispose of any remaining disinfectant solution once the accident has been cleaned up.
- Discard all gloves, masks, and cover gowns (or aprons) in plastic bag and dispose of the bag immediately.
- Take measures to dispose of and/or clean and disinfect the tools and equipment used to clean up the vomit and/or fecal matter.
- PROPERLY WASH YOUR HANDS - AND IF POSSIBLE TAKE A SHOWER AND CHANGE YOUR CLOTHES.
- Discard any food that may have been exposed in the affected area.
- Document the information of the person(s) who was ill. Information such as: name, address, age, and travel history (itinerary of last few days), and a 3 day food consumption history should be included.
- Complete an incident report of actions taken. Include information such as: the location of the incident, the time and date, and procedures of the cleanup process. Keep the information on file by the business for at least a year. NOTE: the information may be useful for the health department’s investigation.

When there is a vomit or diarrheal event there is a high potential for the spread of viruses. A proper response to such an event in a timely manner can reduce the likelihood that food may become contaminated and that others may become ill as a result.

### Environmental Protection Agency - other effective disinfectants
http://www.epa.gov/opppad001/chemregindex.htm

### Center for Disease Control - Prevention Norovirus Infection
http://www.cdc.gov/norovirus/preventing-infection.html

For more information contact your local health department or visit:

https://www.colorado.gov/pacific/cdphe/food-code-transition

Issued 1/26/18