

# 8 Steps For vomit & diarrhea clean up.

1

## Remove sick person(s)

Promptly remove all ill employees, customers, and others from the establishment.

2

## Restrict the area

Use caution tape, cones, chairs, or other effective barriers to close off area until cleaning and disinfection is complete.

3

## Put on personal protective equipment

Use disposable gloves, face mask, hairnet, shoe covers, disposable coverall, disposable apron, or disposable gown.

4

## Apply absorbent material to the area

Use absorbent powder/solidifier, kitty litter, or paper towels.

5

## Wipe or scoop up

Place into a plastic bag and seal.

6

## Disinfect

Sanitize all affected food contact and non-food contact surfaces with a bleach (chlorine) solution or steam at 158F (70C).

- Sanitize all surfaces within 8 feet and up to 25 feet away.
- Mix chlorine (bleach) solution that is stronger than the bleach solution used for general sanitizing.
- If your facility does not allow the use of bleach, refer to the EPA list of approved sanitizers to use for this purpose.
- Steam sanitize at 158F for five minutes for 212F for one minute for fabrics, carpet, or furniture.
- After disinfecting, food-handling surfaces must be rinsed with hot water prior to use.

Bleach Strength	Water Amount	Bleach Amount	Concentration PPM
5.25%	1 gallon	1 & 2/3 cup	~5000
6 - 6.25%	1 gallon	1 & 1/2 cup	~5000
8.25%	1 gallon	1 cup	~5000

7

## Discard

Throw away all waste items including gloves, gowns, etc. and remove the waste from the building. Throw away all exposed food items that were within 8 feet and up to 25 feet away.

8

## Wash your hands

Scrub hands vigorously with soap and water for at least twenty (20) seconds.