

VOMIT & DIARRHEA CLEAN-UP



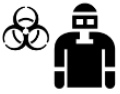
REMOVE SICK PERSON(S)

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



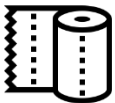
RESTRICT AREA

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



PUT ON PERSONAL PROTECTIVE EQUIPMENT

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



APPLY ABSORBENT MATERIAL TO AREA

Use absorbent powder/solidifier, kitty litter or paper towels



WIPE OR SCOOP UP

Place into a plastic bag and seal



DISINFECT

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

- Mix chlorine (bleach) solution that is stronger than the bleach solution used for general sanitizing (refer to Table 1: Sanitizer Concentrations)
- If your facility does not allow the use of bleach, refer to the EPA list of approved sanitizers for use for this purpose
- Steam sanitize at 158°F for five minutes or 212°F for one minute for fabrics, carpets or furniture



DISCARD

Throw away all waste items including gloves, gowns, etc., and remove the waste from your building



WASH YOUR HANDS

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

Table 1: Sanitizer Concentrations

Bleach (hypochlorite strength)	Water Amount	Bleach Amount	Concentration PPM
5.25% Regular	1 gallon	1 2/3 cup	~5000
6 – 6.25%	1 gallon	1 1/2 cup	~5000
8.25% concentrated	1 gallon	1 cup	~5000

