



## Facility Specific Procedures for responding to vomiting and diarrheal events

**WHEN:** A clean-up plan will be implemented when: \_\_\_\_\_

\_\_\_\_\_

**WHAT:** The cleaning supplies and personal protective equipment (PPE) that we will use include (disposable items are best) and will be stored: \_\_\_\_\_

\_\_\_\_\_

**WHO:** When the cleaning up of vomitus or fecal matter occurs, the person responsible for cleaning up the incident will be (non-food prep team member): \_\_\_\_\_

\_\_\_\_\_

**HOW:** When surfaces become contaminated, we plan to clean and disinfect them by (include chemical sanitizing agent): \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**WHAT:** When food that is open has been exposed to vomitus or fecal matter, we plan to: \_\_\_\_\_

\_\_\_\_\_

**TRAINING:** Our employees will be trained on the proper use of protective equipment and procedures in containing, cleaning, and disinfecting a contaminated area by: \_\_\_\_\_

\_\_\_\_\_

**HOW:** When an affected area needs to be blocked off and contained to minimize the exposure of employees, customers, and others in the facility, we plan to: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**PROCEDURES:** When an employee responds to the clean-up of an affected area or comes into contact with infected discharges, the employee hygiene and disposal of PPE will include: \_\_\_\_\_

\_\_\_\_\_

Facility Name: \_\_\_\_\_

Date: \_\_\_\_\_

By having an effective Employee Health policy and effective clean-up procedures in place, we will be able to keep our staff educated, and customers protected, to decrease the risk of disease transmission in our facility.