



February 2022

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

**WHEN:** A clean-up plan will be implemented when: there is a spillage of any vomitus or fecal matter within  
the facility.

**WHAT:** The cleaning supplies and personal protective equipment (PPE) that we will use include  
(disposable items are best) and will be stored: gloves, disposable face mask & gown, disposable shoe covers,  
mop (non-wooden mop), mop bucket, disposable towels, trash bags, regular strength bleach

**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): Manager/Assistant Manager on duty or a non-food prep  
team member assigned by the person-in charge

**HOW:** When surfaces become contaminated, we plan to clean and disinfect them by (include chemical  
sanitizing agent): Discharge material will be absorbed with kitty litter or paper towel. Cleaning solution will be applied to  
remove dirt/debris prior to disinfection. Disinfection will take place by mixing 1 cup regular strength bleach with 1 gallon  
of water to disinfect hard surfaces and 1 1/2 cups regular strength bleach with 1 gallon of water to disinfect all porous  
surfaces.

**WHAT:** When food that is open has been exposed to vomitus or fecal matter, we plan to: discard all  
open or exposed food within a 25 foot radius of the incident

**TRAINING:** Our employees will be trained on the proper use of protective equipment and procedures in  
containing, cleaning, and disinfecting a contaminated area by: Watching a training video:  
(<https://www.youtube.com/watch?v=TAKH4jakLYA>) and receiving on the job training from management

**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: Cordon off an area that is a 25 ft. radius of the  
bodily fluid incident using cones/markers to prevent individuals from entering/accessing the affected area.

**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: Removing all personal  
protective equipment once finished and placing in trash bag. Trash will be immediately disposed of. Employee will wash hands thoroughly.

Facility Name: Karen's Kitchen

Date: 02/24/22

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.