

# RETAIL FOOD ESTABLISHMENTS VOMIT & FECAL EVENT CLEAN-UP

REGULATION 61-25: RETAIL FOOD ESTABLISHMENTS



South Carolina  
**DEPARTMENT OF  
AGRICULTURE**

## FIVE KEY RISK FACTORS

*repeatedly identified in foodborne illness outbreaks:*

1. Improper Holding Temps
2. Inadequate Cooking
3. Contaminated Equipment
4. Food from Unsafe Sources
5. Poor Personal Hygiene

**Items 3 & 5 are addressed on this sheet.**

## REGULATION 61-25

Clean-up Vomit and Diarrheal Events 2-501.11

## PUBLIC HEALTH REASONS

When a vomit or diarrheal event occurs in a retail food establishment, there is a real potential for the spread of harmful germs in the establishment. Putting the proper response into action in a timely manner can help reduce the likelihood that food may become contaminated and that others may become ill as a result.

**Food contact surfaces that have been disinfected must be washed, rinsed, and sanitized afterwards.**

It is recommended that workers with the least food handling duties are selected and trained on the written clean-up procedures.

**Each permitted retail food establishment must have a written vomit and fecal event clean-up policy.**

## PERSONAL PROTECTIVE EQUIPMENT (PPE)

A readily available personal protection kit for use in these events should include, at the minimum, the following disposable items:

- Gloves (at least two sets)
- Shoe covers
- Face mask
- Cover gown or apron
- Eye protection

## CLEANING SUPPLIES

Cleaning supply kit may include:

- Disposable absorbent material (e.g., paper towels, absorbent powder/solidifier)
- Bottle of disinfectant
- Scoop or scraper
- Sealable plastic bag(s)

## STEPS TO CLEAN EXPOSED SURFACES

**Chlorine Bleach:** CDC recommends at least 1000 ppm or 1/3 cup of bleach (5.25%) per gallon of water.

Solution may be used on nonporous surfaces such as stainless steel, food/mouth contact items, floors, counters, sinks, and toilets.

Mix and use the chlorine solution promptly. Allow at least 1 minute of contact time, then rinse with water.

**Other Disinfectants:** To determine if a product is effective against bacteria and viruses such as hepatitis A, E.Coli O157:H7, or norovirus, review the product label or specification sheet.

Information on disinfectants can also be searched by product name in the [EPA registered product database](#).

## STEPS TO CLEAN VOMIT OR FECES

The following steps should be taken:

- Block off area immediately and cover the vomit/fecal matter with single use disposable towel(s) or absorbent powder/solidifier.
- Put on PPE.
- If used, remove absorbent powder/solidifier with a scoop or scraper.
- Remove visible debris using paper towels or other disposable cloths. Handle contaminated material as little as possible and with minimal agitation to reduce aerosolization.
- Carefully discard soiled items in a durable plastic bag.
- Disinfect area and objects surrounding the impacted area with an appropriate, effective disinfectant.
- Remove outer set of gloves (leaving inner set of gloves on), gown/apron, mask, and shoe covers (if used), in that order, and discard in a durable plastic bag before leaving the clean-up area.
- Wearing the inner set of gloves, transport plastic bag to an exterior trash container while **avoiding travel through food preparation and operation areas**. Do not allow bag to contact clothing.
- Remove remaining gloves and discard after plastic bag has been placed in trash container.
- **Always** properly wash hands after handling any contaminated material, trash, or waste.