

Overview

This procedure brings awareness to the updated requirement of having a written procedure to address vomit and diarrheal events in a retail food establishment. Proper planning and training on this procedure can lead to the establishment being cleaned and disinfected both quickly and correctly in the event of contamination, controlling the spread of Norovirus.

Cleanup response kit materials

- Safety signs/cones
- Eye protection
- Disposable gloves
- Disposable masks
- Disposable aprons
- Disposable bags
- Disposable shovels/scrapers
- Paper towels
- Spray bottles
- Disinfectant
- Sanitizing solution
- Absorbent powder/solidifier
- Mop with disposable mop head
- Mop bucket

Cleanup procedures

Before cleanup, use the **ABC** method.

- **A**sk all individuals within a 25-foot radius to remove themselves from the area and wash their hands immediately.
- **B**lock off the contaminated area, and if applicable, dispose of all uncovered food and single-use equipment within a 25-foot radius.
 - If multi-use equipment is contaminated, follow wash, rinse, disinfect and sanitize procedures.
- **C**lothe yourself in personal protective equipment prior to cleaning.

During cleanup:

- Cover the contaminated area with an absorbent powder or paper towels, soaking up the excessive soil.
- Remove the hardened powder or dampened paper towels and any solid matter, immediately placing them in a disposable bag.
 - Double bagging is recommended.
- Wash all contaminated surfaces with a soapy water solution, including all nearby surfaces and additional surface areas as necessary.
 - Minimize the spread of infectious material by working from the cleanest area towards the most contaminated area.
- Rinse the soapy water solution with clean water.
- Saturate all washed surfaces with an approved disinfectant.

- Avoid application via excessive force or focused stream to prevent aerosolizing any remaining viral particles.
- On floor surfaces, apply the disinfectant with a disposable towel or disposable mop head for the recommended amount of time (found on manufacturer's label), allowing surfaces to air dry.
- Saturate all dried, disinfected surfaces with an approved sanitizing solution.
 - Wash, rinse, disinfect and sanitize all surfaces as necessary.
 - Replace disposable towel or disposable mop head with each cleaning interval.

After cleanup:

- Remove all personal protective equipment and place in disposable bag. Avoid touching any surfaces that were disinfected and sanitized.
- Remove all waste from the facility according to local, state or federal regulations.
- Wash hands thoroughly before performing any other duties.
- Reopen the affected area after it dries.
- Remember, although it may not have been directly impacted, it is important to clean common areas with high potential for hand contact. This may include restrooms and drinking fountains. It is common for sick individuals to use these facilities following an incident.

Disinfecting solution requirements

Use registered antimicrobial products effective against norovirus as [recommended by the Environmental Protection Agency](#) (EPA). Always use the product according to manufacturer's specifications.

Sources: [Cleaning and Disinfecting with Bleach](#) (CDC, 2024), [Norovirus Response and Cleanup](#) (National Parks Service, 2023).

