



Clean-up Procedures for Vomit & Diarrhea

When someone vomits, the radius for exposure of norovirus is up to 25 feet. Exposed employees and customers are at risk for contracting norovirus and other illnesses.

Food establishments should have a plan in place to clean and disinfect vomit and diarrhea in a timely manner; reducing the risk of exposure. Important steps to remember are:

Containment

Clear the area within a 25 foot radius. Ask people to wash their hands thoroughly.

- Dispose of unprotected food and single-service equipment.
- Wash exposed equipment and surfaces.

Clean up

- Wear protective clothing such as disposable gloves, shoes covers, aprons, and face masks.
- Bring multiple plastic bags.
- Use paper towels to clean up any vomit and diarrhea. Work from the outside towards the center to avoid spreading harmful organisms.
- Baking soda, kitty litter, or other absorbent materials may be used on carpet and upholstery to absorb liquid.
- Use soapy warm water to wash all surfaces that came in contact with the vomit/diarrhea. Remember to wipe toilet handles and door knobs.
- Bag all cloth napkins, table cloths, etc. in a plastic bag to launder. Discard these items if possible.
- Dispose of towels, sponges, brushes, or mop heads that were used to clean the area in a plastic bag.

Disinfection

- For carpet and upholstery, it may be favorable to steam clean these items because chlorine bleach may stain.
- Prepare a chlorine bleach solution of approximately 3500ppm (CDC recommendation)
- $\frac{3}{4}$ cup of concentrated bleach + 1 gallon of water OR 1 cup of regular strength bleach + 1 gallon of water
- Use a spray bottle to thoroughly spray surfaces in the exposed area; leave the area wet for at least five minutes before rinsing with water.
- Thoroughly wash hands with soap and warm water.

Follow-up

- Monitor exposed individuals for 48 hours to ensure no harmful symptoms arise.

Additional guidance and a poster can be found at <http://www.tulsa-health.org/forms-and-procedures>

Thinking about starting a food truck?

We've prepared a helpful checklist to guide you through the process. Additional information regarding operational and construction requirements for mobile food establishments can be found at www.tulsa-health.org under Mobile Food Vending.

Fly swatters

Are allowed to be used in food establishments in Tulsa County. They should be stored where they do not contaminate food, equipment, and clean linens. When swatting flies:

- Discard any food that might have been contaminated.
- Clean the area with a paper towel
- Sanitize the area
- Wash your hands

Credit & Debit Cards

For your convenience, credit and debit cards are now accepted at all food handler locations.

Foodhandler permits	\$15
Manager certificates	\$15
Duplicate cards	\$5

Drinking Containers

The Oklahoma Food Code states that food employee shall eat, drink, or use any form of tobacco only in designated areas. Employees are required to wash their hands before returning to work. Drinking is the only exception to this rule. Food employees may drink in the kitchen without being required to wash their hands as long as it is from a closed container that is handled to prevent contamination of the hands, container, food, equipment, and clean linens. THD's interpretation of this is to drink from a container with a lid, handle and no straw. This cup greatly reduces the likelihood of hand contamination from saliva. Twist cap and sports cap bottles are not allowed in the food prep areas. Store drink containers on the bottom shelf or on a separate table/shelf away from food, food equipment, and clean linens.



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