



Public Health
Prevent. Promote. Protect.

Fairfield Department of Health
Environmental Division

Responding to a Vomiting or Diarrheal Incident

Background Information:

When the foodservice operation or retail food establishment experiences a bodily fluid exposure incident, immediate precautions should be taken. The risk of exposure to food equipment, staff, and consumers can be reduced if a proper cleanup plan is followed. Use the following steps as a guideline to help reduce the impact of a bodily fluid exposure incident.

1. Designate Staff

You should designate staff members who will be responsible for the cleanup of a bodily fluid incident. The staff members should be aware of these procedures and knowledgeable in how to wear Personal Protective Equipment (PPE), and the proper cleanup procedure for a bodily fluid exposure incident.

2. Prepare a Cleanup Kit

The cleanup kit is the first major component when dealing with a bodily fluid exposure incident. The kit should contain at minimum the following items:

i. Personal Protective Equipment

1. Disposable Medical Gloves
2. Shoe Coverings
3. Eye Protection
4. Apron/Gown

ii. Cleaning Supplies

1. Sealable plastic bags or a biohazard bag
2. Paper Towels
3. Scoop
4. Disinfectant
5. Absorbent powder (cat litter, sand, or commercial absorbent powder)

3. Clean the incident site and the surrounding areas

Use the following approved cleanup procedure to remove the bodily fluid and disinfect the surrounding areas.

*Original document courtesy of Franklin County Public Health