

VOMITING OR DIARRHEAL EVENT?

It's Time to Clean & Disinfect

Section 504.1 of the 2012 DC Food Code



REMOVE SICK PERSON(S)

After removal, a food employee is not permitted to work in or enter a food establishment as a food employee until reinstated by the person in charge (Section 307 of 2012 DC Food Code)



RESTRICT AREA

Use caution tape, cones, chairs, or other effective barriers



Put on PERSONAL PROTECTIVE EQUIPMENT

Use disposable gloves, face mask, hairnet, shoe covers, disposable coverall, disposable apron, or disposable gown



Apply ABSORBENT MATERIAL to area

Use absorbent powder/solidifier, kitty litter, or paper towels

WIPE OR SCOOP UP

Place into a plastic bag and seal



DISINFECT

Mix one cup of bleach (5.25%-8.25% sodium hypochlorite) into one gallon of water. OR use any other EPA registered antimicrobial product that is effective against Norovirus



DISCARD

Throw away all waste items including gloves, gowns, etc. Remove the waste from your building



WASH YOUR HANDS

Scrub hands vigorously with soap and water for at least twenty (20) seconds