

HACCP-Based SOPs

Clean-up Procedures for Bodily Fluid Accidents

Definition: To ensure that district school foodservice department staff has knowledge of and understand proper procedures for responding to bodily fluid accidents.

The **2013 FDA Food Code** requires that all food establishments have a procedure for responding to bodily fluid accidents.

This requirement is specified under Regulation **2-501.11** and states the following:

“A FOOD ESTABLISHMENT shall have procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter.”

Please note that **effective cleaning of bodily fluid matter in a food establishment should be handled differently from routine cleaning procedures.**

This procedure applies to all food service managers, supervisors and designated food service staff.

Information:

Vomiting and diarrheal accidents should be cleaned up using the following recommended steps:

1. Immediately segregate the area from customers and other staff. Utilize “wet floor” signs or cones to prevent potential slip & fall accidents.
Note: A staff member should be posted at the spill site until appropriate warnings are posted.
2. If available apply an absorbant material quickly to prevent the spill area from increasing.
3. Wear disposable gloves during cleaning. To help prevent the spread of disease, it is recommended that a disposable mask, cover gown or apron be worn when cleaning liquid matter.
4. Wipe up the matter with towels and dispose into a plastic garbage bag.
5. Mix a chlorine bleach solution that is stronger than the chlorine solution used for general cleaning. The Centers for Disease Control and Prevention recommends 1000-5000 ppm or 5-25 tablespoons of household bleach (5.25%) per gallon of water.
Note: No quaternary ammonia solutions are currently rated as an effective sanitizer for *Norovirus*.
6. Apply the bleach solution and allow it to remain wet in the affected area for at least 10 minutes. Allow to air dry. This is a hazardous concentration of chlorine bleach and any remaining solution. Dispose of any remaining sanitizer solution once the accident has been cleaned up.

HACCP-Based SOPs

Clean-up Procedures for Bodily Fluid Accidents, continued

7. Dispose of any used gloves, mask, and cover gown or apron in a plastic bag.
8. Take proper measures to dispose of and/or clean and disinfect the tools and equipment used to clean up vomit and fecal matter.
9. Properly wash hands.
10. Discard any food that may have been exposed.
11. Minimize the risk of disease transmission through the prompt removal of ill employees, customers and others from areas of food preparation, service, and storage.

The unit manager and/or supervisor will:

1. Keep a current copy of this SOP readily available for immediate access by any staff who may be responsible for responding to a bodily fluid accident.
2. Insure that all staff are provided with proper materials and personal protective equipment to respond safely and correctly to a bodily fluid accident.
3. Maintain any documentation that may be required by the district regarding a bodily fluid incident.

MONITORING:

Food service manager, supervisor or appropriate designee will insure that all staff are properly educated regarding this SOP and the related procedures.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Reference appropriate SOP when retraining on processes.