

Five Steps to Containment & Removal of Bloodborne Pathogens Spills

(Meets 2013 FDA Food Code 2-501.11 responding to vomitus or diarrheal events)

2013 Food Code 2-501.11 A FOOD ESTABLISHMENT shall have procedures for EMPLOYEES to follow when responding to vomitus 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.

1. **PREVENT** - to prevent direct contact with the spill during the cleanup process and minimize the risk for infection, disposable protective clothing must be worn. This includes *gloves, combo mask, booties, scoop/scrapper and protective apron*
2. **CONTAIN & REMOVE** - to efficiently contain and remove the spill, a *solidifying agent (Clean Up)* and *scoop/scrapper* are to be used and the spill contents are to be disposed of in accordance to internal protocol.
3. **DISINFECT** - properly disinfect the contaminated area with approved *germicidal (*not included in Clean Up kit)
4. **DISPOSE** - discard any wipes, gloves, mask, booties, scoop/scrapper and protective apron as required by your local, state and federal regulations.
5. **SANITIZE** – Use soap and water after immediate cleanup is complete. Apply hand sanitizer.