CLEANING UP VOMIT AND OTHER UNPLEASANT TASKS

Staff who clean up vomit and diarrhea should use the following precautions to reduce their risk of infection

**General Principles**

- Handle with care anything contaminated with vomit or diarrhea:
  - wear protective gear (gloves, masks & gowns)
  - soak up vomit & diarrhea with disposable cloths or absorbents like cat litter
  - do not shake contaminated linen & other materials
  - remove contaminated linen & other materials in impervious bags

- Clean & disinfect contaminated areas and surrounding areas:
  - remove every bit of vomit or diarrhea from all surfaces
  - clean with detergent & hot water
  - use 5000 ppm/0.5% bleach solution —1½ cups of 5.25% bleach or 1 cup of 8.25% bleach to one gallon of water— left in place for at least 5 minutes & followed by a hot water rinse; bleach solution must be freshly made every 24 hours clean with detergent & hot water
  - OR
  - use an EPA-registered norovirus disinfectant ([http://www.epa.gov/pesticide-registration/list-g-epa-registered-hospital-disinfectants-effectivei-against-norovirus](http://www.epa.gov/pesticide-registration/list-g-epa-registered-hospital-disinfectants-effectivei-against-norovirus))

**Specific Situations**

**Cleaning specific things**

- **Bed linens, curtains, pillows & non-disposable mop heads**: do not mix contaminated materials with other materials; launder with water temperature 140° -160°F; disinfect pillows with impermeable covers with 0.5% bleach solution (see above)

- **Carpets and upholstery**: carefully remove vomit and diarrhea; clean contaminated carpet or upholstery w/detergent and hot water; steam clean at 158°F for 5 minutes or 212°F for 1 minute; do not vacuum

- **Furniture, floors, and other vertical & horizontal hard, non-porous surfaces (in the vicinity of the contaminated area)**: carefully remove vomit and diarrhea; clean contaminated furniture and other hard surfaces w/detergent and hot water; disinfect with 0.5% bleach solution (see above)

- **Fixtures and fittings in toilet areas**: carefully remove vomit and diarrhea; clean contaminated fixtures and fittings w/detergent and hot water; disinfect with 0.5% bleach solution (see above)

**Cleaning up vomit in the kitchen**

- **Work restrictions**: kitchen staff must not be allowed to work if they are vomiting or have diarrhea; furlough anyone with vomiting or diarrhea until symptom-free for 48 hours

- **If a vomiting or diarrhea accident occurs in the kitchen**:
  - carefully remove the vomit and diarrhea and disinfect the area surrounding the accident w/0.5% bleach solution (see above)
  - if the contaminated area is a food contact surface, decontamination must be followed by a clear-water rinse and a final wipe down with 200ppm sanitizing bleach solution

- **Food**: destroy any exposed food, food that may have been contaminated, and food that was handled by the worker who had the accident

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