

Using a Body Fluid Cleanup Kit

When should I use a Body Fluid Cleanup Kit?

All body fluids, including vomit, stool, and blood, should be treated as infectious material. If a worker or customer has vomited or contaminated a surface with body fluid, cleaning by special procedures using a special disinfectant is required. School nutrition employees trained in the appropriate use of the Body Fluid Cleanup Kit should respond to an incident in the food preparation or service areas. School custodial staff should handle body fluid cleanup in other areas of the school.

An employee has vomited in the kitchen. What should I do first?

When someone vomits, germs such as norovirus can spread by air and contaminate surfaces and food as far as 25 feet away. If someone eats these foods or touches these surfaces and accidentally ingests the particles, they can become sick. The first step is to remove all individuals within a 25 foot radius from the area and ask them to immediately wash their hands. Potentially contaminated clothing should be removed, machine washed in hot water using the longest available cycle and dried on the hottest setting. Station an employee to block entry into the contaminated area. Also it is important to stop all foodservice operations, including preparing and serving food, and dispose of all uncovered exposed food within the 25 foot radius. In addition, discard intact and sealed containers or single-service items within the 25 foot radius if it is not practical to disinfect the surface.

How do I use the Body Fluid Cleanup Kit?

The Body Fluid Cleanup Kit contains the correct supplies to protect you from illness and thoroughly disinfect an area contaminated by body fluids. Only school nutrition employees trained in the appropriate use of the Body Fluid Cleanup Kit should respond.

1. Use Personal Protective Equipment (PPE)

Put on the PPE to protect your clothes and shoes from contamination, to protect your face from splashing and airborne particles, and to protect your hands from direct contact with body fluid:

- Put covers over your shoes.
- Pull the disposable gown over your clothes.
- Put on the facemask with face shield or goggles.
- Put on a pair of disposable, nonabsorbent, medical grade gloves.



2. Contain the waste

Cover the waste with disposable paper towels, and/or the sand, cat litter, or commercial absorbent powder in the kit.



Using a Body Fluid Cleanup Kit

3. Disinfect the area

Mix a fresh container of disinfectant to the recommended concentration. Using a spray bottle, saturate the absorbent material and surrounding 25 foot radius area, including food contact surfaces.

The Environmental Protection Agency (EPA) keeps a list of registered disinfectants on its website. Follow manufacturer's directions for mixing and concentration:

- EPA-registered disinfectants effective against norovirus http://www.epa.gov/oppad001/list_g_norovirus.pdf
- EPA-registered disinfectants effective against blood borne pathogens http://www.epa.gov/oppad001/list_d_hepatitisbhiv.pdf

Chlorine bleach (5.25% concentration) can also be used when prepared to a concentration of 5000 parts per million. Mix

- 1 2/3 cups bleach to 1 gallon of water or
- 8 1/3 cups bleach to 5 gallons of water

4. Remove solid waste and clean area

Remove the solid waste and absorbent material using additional paper towels, and a disposable scoop, small shovel, or dust pan. Use care to prevent splashing or contact with other surfaces. Put the contaminated material in the plastic garbage bag. Clean the area with disposable paper towels or mop, detergent, and water. Dispose of the paper towels and mop head, if disposable, in the garbage bag.

5. Re-glove

Dispose of the gloves in the garbage bag and thoroughly wash hands with soap and running water for 20 seconds before putting on clean gloves.

6. Reapply disinfectant

Saturate the cleaned area with disinfectant. Follow the manufacturer's directions for concentration and contact time. If a 5000 ppm bleach solution is used for disinfecting, apply for a contact time of 5 minutes. Make sure the area is well ventilated.

7. Clean tools and dispose of waste

Clean and disinfect any tools, designated non-disposable mop heads, or other non-disposable items used in the cleanup. Remove PPE and place into the garbage bag. Use the twist tie to seal the garbage bag. Take the bag to the disposal area specified by your school administration.

8. Wash up

If necessary, remove and bag soiled clothing. These items should be machine washed in hot water using the longest available cycle and dried on the hottest setting. Wash hands, exposed arms, and face with germicidal soap. Apply hand sanitizer to hands. Put on fresh clothing, if necessary.



Using a Body Fluid Cleanup Kit

Can we resume foodservice operations?

For surfaces treated with disinfectant within the 25 foot radius, first it is necessary to use a clear water rinse. Next, wash, rinse, and sanitize all food contact surfaces using an approved sanitizer safe for food contact surfaces. After the surfaces have air dried, normal operations can resume.

Additionally, clean and disinfect high touch areas outside of the 25 foot zone, e.g. handles on doors, equipment, dispensers, carts and sinks, telephones, and common areas including dining areas, breakrooms, and restrooms, as a preventive measure.



Make sure to restock the contents of the Body Fluid Cleanup kit and store it for the next use.

After a cleanup event, all employees should be alert for the signs and symptoms of norovirus and be reminded to report foodborne illness symptoms to their manager, including vomiting or diarrhea.

This fact sheet is part of a series of three fact sheets on norovirus control and prevention.

References:

Conference for Food Protection. *Emergency action plan for retail food establishments*.

Retrieved May 25, 2010. <http://www.foodprotect.org/media/guide/EmergencyActionPlanforRetailFoodEstablishments2008.pdf>

National Education Association Health Information Network. *The stomach bug book*. Retrieved May 25, 2010.

<http://www.neahin.org/resources/Images/Stomach%20Bug%20Book.pdf>

National Park Service, Public Health Program. *Norovirus- response and cleanup*. Retrieved May 25, 2010.

http://www.nps.gov/public_health/info/factsheets/fs_noro_r&c.htm

Food Marketing Institute. *Norovirus Information Guide*. Retrieved August 5, 2010 http://www.fmi.org/docs/supersafemark/Norovirus_Info_Guide.pdf

This project has been funded at least in part with Federal funds from the U.S. Department of Agriculture, Food and Nutrition Service through an agreement with the National Food Service Management Institute at The University of Mississippi. The contents of this publication do not necessarily reflect the views or policies of the U.S. Department of Agriculture, nor does mention of trade names, commercial products, or organizations imply endorsement by the U.S. government.

The University of Mississippi is an EEO/AA/Title VI/Title IX/Section 504/ADA/ADEA Employer.

In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color national origin, sex, age, or disability.

To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, Room, 326-W, Whitten Building, 1400 Independence Avenue, SW, Washington, DC 20250-9410 or call (202) 720-5964 (voice and TDD). USDA is an equal opportunity provider and employer.*

© 2011, National Food Service Management Institute, The University of Mississippi

Except as provided below, you may freely use the text and information contained in this document for non-profit or educational use providing the following credit is included

Suggested Reference Citation: National Food Service Management Institute. (2011). *Using a body fluid cleanup kit fact sheet*. University, MS: Author.

The photographs and images in this document may be owned by third parties and used by The University of Mississippi under a licensing agreement. The University cannot, therefore, grant permission to use these images. For more information, please contact nfsmi@olemiss.edu.

