

## Clean-up Response Plan for Vomit and Diarrhea Events

This clean-up and response plan is intended to address situations where a food employee or other individual becomes physically ill in areas where food may be prepared, stored or served.

**Establishment Name:**

**Establishment Address:**

**Clean-up Kit Supplies:**

**Clean-up Kit Location:**

**Chemical for Cleaning:**

**Chemical Concentration:**

**Disinfecting Process:**

How will the contaminated area be blocked off?

How will staff member make the solution used for disinfecting?

What personal protective equipment will be used to protect the staff from illnesses?

What equipment will be used to disinfect the contaminated area?

How will the cleaning agent be used to clean up the contaminated area?

After the area is disinfected how will disposable equipment be disposed of (i.e. plastic garbage bags)?

How will cross contamination from staff members who are disinfecting the area be mitigated?

After the contaminated area has been cleaned and disinfected when will it be reopened?

What will be done with food that may have been contaminated?

If the area contaminated is a porous surface (fabric chairs, carpet, etc.) how will the area be disinfected?

What additional areas will be disinfected that may have been contaminated outside the original area (doorknobs, bathrooms, chair, etc.)?

Staff will be sent home with the following symptoms:

**Completed By:** \_\_\_\_\_ **Date Completed:** \_\_\_\_\_