## State of Florida Department of Business and Professional Regulation Division of Hotels and Restaurants

## Clean-Up of Vomiting and Diarrheal Events

Anything that comes in contact with vomit or diarrhea must be discarded or properly disinfected

## Clean

- Remove vomit or diarrhea right away using absorbent material (e.g., kitty litter, baking soda) while wearing protective clothing (e.g., disposable gloves, mask)
- Clean all surfaces contaminated with vomit or diarrhea and all nearby high-touch surfaces with soapy water
- Rinse thoroughly with plain water
- Wipe dry with paper towels



- Prepare and use a chlorine bleach solution (5-8% bleach) Hard Surfaces: (~1000 ppm) [1/3 cup bleach: 1 gallon water] Porous Surfaces: (~5000ppm) [5/3 cup bleach: 1 gallon water] or any other EPA-registered disinfectant effective against Norovirus, following manufacturer's instructions (Carpets, fabrics, and upholstery may require steam cleaning as disinfectants could cause permanent damage)
- Air dry surfaces
- Affected food contact surfaces should be properly washed, rinsed, and sanitized after clean-up and disinfection

## **Prevent**

 Wash hands thoroughly with soap and warm water to prevent the spread of disease





