**Conference for Food Protection**

**2016 Issue Form**

**Issue: 2016 III-017**

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| **Council Recommendation:** | Accepted as  Submitted |  | Accepted as Amended |  | No Action |  |
| **Delegate Action:** | Accepted |  | Rejected |  |  |  |

*All information above the line is for conference use only.*

**Title:**

Amend Food Code – Clarify Clean-up of Vomiting and Diarrheal Events

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA recommending the 2013 Food Code be amended to include clarifying language for written procedures as follows (new language is underlined):

**2-501.11 Clean-up of Vomiting and Diarrheal Events.**

A FOOD ESTABLISHMENT shall have written procedures for EMPLOYEES to follow when responding to vomiting 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.

In the case of a vomit event, these written procedures must include cordoning off an area of no less than 25 feet in diameter, initial cleaning of gross visible contamination with water to minimize spread and take into account the likelihood of aerosolization of virus particles. Procedures must also include subsequent disinfection with 1000 ppm chlorine (or other disinfectant registered as effective against norovirus by the Environmental Protection Agency (EPA). Procedures must also include steps for segregating cleaning and sanitation equipment from food preparation, storage and handling areas. Procedures also must include a training program for clean-up employees, include the use of personal protective equipment (PPE), and the monitoring of clean-up employees for symptoms for 72 hours post event.

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.