

Washington State Retail Food Code Changes



Whatcom County
HEALTH
Department



Hello and welcome to Whatcom County Health Department's (WCHD) Food Safety Program presentation, in which we will be reviewing some of the main Washington State retail food code changes.

Rule Change: Clean Up of Vomiting and Diarrheal Events

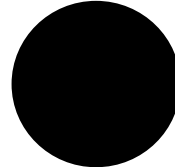
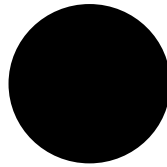
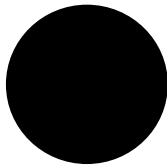
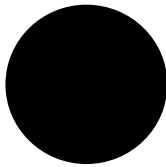


This video will cover Clean Up of Vomiting and Diarrheal Events. This rule change went into effect on March 1, 2022.

Written Plan

Goal is to protect:

- Consumers.
- Employees.
- Surfaces.
- Food.



Establishments must now have a written plan to clean up vomit and diarrheal events. The plan needs to outline some key steps the employees must take to protect consumers, employees, surfaces and food. We outlined what these steps should be if a vomit or diarrhea episode happens in your establishment.



Remove any ill customers, workers, and others from areas of food preparation and service. Any ill food workers must be sent home immediately. They may not return to work until their symptoms have resolved for at least 24 hours.

Block Off Affected Area



Block off contaminated area. This means blocking off areas within 25 feet of the vomit or diarrhea. Keep anyone not involved in clean-up out of the area. Close the contaminated areas and discontinue food service for two hours if someone vomited. If the incident happens in the kitchen or other enclosed area, close off the entire area.

Personal Protective Equipment (PPE)



Retrieve clean up kit and put on Personal Protective Equipment (PPE). Employee(s) should wear disposable gloves, apron, face mask and goggles. Exposure to vomit and diarrhea can cause illness, so protecting yourself and others with personal protective equipment is critical. Only trained staff should be assigned clean-up tasks.

Clean Up



Remove all vomit or diarrhea. Use absorbent material to soak up excess material. Work from clean areas towards the most contaminated areas. Transfer materials and any solid matter into a disposable container or bag.

Clean Up



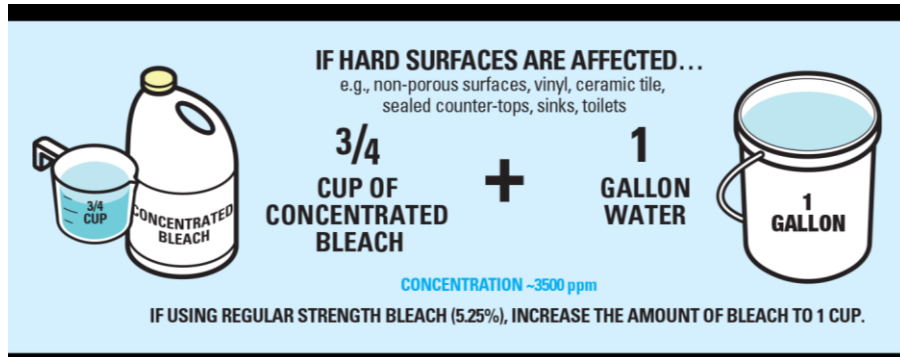
Use soapy water to wash contaminated surfaces. Wash all utensils and equipment within a 25-foot radius of the spill area.

Disinfection



Disinfect the area using a concentrated chlorine bleach and water mix. Sanitize all nearby surfaces including tabletops, doorknobs, kitchen equipment and chairs within a 25 foot radius.

Disinfection



IF HARD SURFACES ARE AFFECTED...
e.g., non-porous surfaces, vinyl, ceramic tile,
sealed counter-tops, sinks, toilets

3/4 CUP OF CONCENTRATED BLEACH + **1 GALLON WATER**

CONCENTRATION ~3500 ppm

IF USING REGULAR STRENGTH BLEACH (5.25%), INCREASE THE AMOUNT OF BLEACH TO 1 CUP.

The graphic illustrates the mixing process for disinfectant. On the left, a measuring cup labeled '3/4 CUP' is filled with liquid, next to a bottle labeled 'CONCENTRATED BLEACH'. In the center, a plus sign is positioned between the text '3/4 CUP OF CONCENTRATED BLEACH' and '1 GALLON WATER'. On the right, a bucket labeled '1 GALLON' is shown filled with the resulting mixture.

Use $\frac{3}{4}$ cups concentrated bleach to 1 gallon of water and wipe all surfaces. At least 5 minutes later, rinse surfaces with clear water, then wipe all surfaces again with normal food surface sanitizer

Disposal



Dispose of contaminated materials properly. Materials include vomit and diarrhea, uncovered food or single-service items in the contaminated area, and all disposable cleaning supplies used in the clean-up process. Make sure to also dispose of any ready to eat food that was handled by the ill food worker within the last 24 hours.

Handwashing



Wash hands thoroughly. Hand sanitizers are NOT a substitute for soap and water. Soapy water removes contaminants from surfaces and disinfectants are only effective on surfaces that are cleaned.

Before Returning to Work



Staff involved with clean-up should not return to food handling until they're able to shower and change clothes. Employees should monitor themselves for symptoms 48 hours after the incident. Remind employees to report symptoms or diagnosed illness to the Person in Charge.

Clean Up Plan Resources

- WCHD handout with clean up steps and fillable fields
- WA Department of Health toolkit
- Both available here: whatcomcounty.us/3232/Food-Safety

Vomit and Diarrhea Clean-up Plan

Every food establishment must have a written clean-up plan for vomit and diarrhea. When someone vomits, spills such as motor oil can spread through the air and contaminate surfaces and food up to 25 feet away. Cleaning up vomit and diarrhea involves a more stringent cleaning and disinfecting process. Follow these steps when dealing with a vomit or diarrhea incident.

- 1) Protect customers and employees**
 - Remove all customers, workers and others from areas of food preparation and service.
 - Send ill food workers/employees home immediately. Food workers may not return to work until their symptoms have resolved for at least 24 hours.
- 2) Block off contaminated area**
 - Block off areas within 25 feet of contaminated zones. Keep anyone not involved in clean-up out of the area.
 - Close the contaminated area for two hours if someone vomited.
 - Discourage foot traffic in the contaminated area.
 - If an incident happens in the kitchen or other enclosed area, close off the entire area.
- 3) Clean and disinfect**
 - Remove clean up kit and put on personal protective equipment.
 - Employees should wear disposable gloves, apron, face mask and goggles.
 - Remove vomit and/or diarrhea.
 - Use absorbent material to soak up excess material.
 - Walk from clean areas towards the most contaminated areas.
 - Transfer materials and any solid matter into a disposable container or bag.
 - Clean with soap and water. Then sanitize the contaminated area and all nearby surfaces including tabletops, dishracks, kitchen equipment and chairs within a 25-foot radius.
 - Clean and disinfect any non-disposable tools (spoons, tongs) used and soles of employee's shoes.
 - Block off and schedule steam cleaning for contaminated fabric surfaces, such as carpets, that cannot adequately be disinfected.
 - Machine wash and dry on high heat setting, affected linens/clothing, use chlorine bleach if possible.
- 4) Discard**
 - Bag, seal and discard all disposable cleaning equipment before leaving the contaminated area.
 - Any mops or wet floor buffers by use if used within 24 hours before the incident must be discarded.
 - Discard unaccounted food or single service items in the contaminated area.
- 5) Returning to work**
 - Staff must thoroughly wash hands after clean-up is complete.
 - Staff involved with clean-up should not return to food handling until they shower and change clothes.
 - Employees should monitor themselves for symptoms 48 hours after the incident.
 - Remind employees to report symptoms or diagnosed illness to the Person in Charge.



The Whatcom County Health Department (WCHD) has created a sample Clean Up Plan document. This can be filled out and used as your establishment's official plan or it can be used as a template for creating your own. It includes a step-by-step clean up process, fillable fields on the back and disinfectant information. Additionally, The Washington Department of Health created a toolkit establishments can use. Both of these resources are available on our food safety webpage.

Thanks for Watching!

