

All retail food establishments in Minnesota will need to meet the updated requirements.

Rules in Brief: Vomit and Diarrhea Cleanup

Have a plan

Stuff happens. After January 1, 2019, retail food establishments will need to have a clean-up plan for when it happens in your establishment.

The disease causing bacteria and viruses often found in high levels in vomit and diarrhea can survive for a long time if employees do not follow proper cleaning and sanitizing procedures.

Vomit and diarrhea often carry germs

A food employee cleaning up after a vomiting and diarrheal event is a high-risk activity. If the employee is not properly protected or does not adequately clean all contaminated surfaces, an outbreak of foodborne illness could result.

Many foodborne illnesses cause symptoms that include vomiting and diarrhea. Protect yourself, your employees and your guests from foodborne illness by quickly and effectively cleaning up after any vomiting or diarrheal event in your food establishment.

Customize your plan

There is not only one approved vomit and diarrheal event cleanup plan to meet this new rule requirement. Customize your plan to fit your unique staff, facilities and equipment.

Your plan might include:

- How will you train employees responsible for cleanup?
- How will you protect guests and employees before and during cleanup?
- What tools and chemicals will employees use?
- How will you dispose of soiled materials?
- How will you keep a record of the event and cleanup response?

Keep in mind that a sanitizing solution, such as chlorine, may need to be used at a higher concentration for cleaning up after a vomiting or diarrheal event. Always follow manufacturer's instructions for all cleaning and sanitizing products.