



**Maine CDC Department of Health and Human Services  
Emergency Action Plan  
For Body Fluid Response and Recovery**

**2-501.11 Maine Food Code 2013**

***Infectious Disease Contamination – Blood-borne Incidents:***

**I. Assessment**

In the event of an emergency involving contamination from a blood borne incident, appropriate food establishment responses must be taken after an assessment of multiple factors including but not limited to:

- The complexity and scope of the food operations
- The duration of the emergency event
- The impact on other critical infrastructure and services (example: water supply, food, equipment, linens, single service, wastewater disposal, site drainage, building access, indoor air quality) and
- The availability of alternative procedures that can be used to meet Food Code and Food Law requirements.

**II. Response**

The following are procedures that can be taken to address specific food operations after a blood borne contamination event.

- Only employees trained in the appropriate use of personal protective equipment should respond to the incident.
- Assume all blood and body fluids are infectious. Always wear personal nonabsorbent, disposable gloves and other protective equipment (face mask, and/or goggles dependent on the risk present) and use a protective “pocket mask” if performing rescue breathing. Recommend double gloving for any blood or bodily fluid clean-up

- Thoroughly spray contaminated surface areas with a disinfectant that is EPA-registered for blood borne pathogens such as HIV-1, Hepatitis B, and Hepatitis C in accordance with the product label. In the absence of such a product, a disinfectant solution made from at least **1 cup of bleach (8.25% concentration, 5000ppm) in a gallon of water may be used in an emergency or 1 <sup>2/3</sup> cups of bleach (5.25% concentration, 5000ppm).** Due to high concentration of chlorine, make sure that the area is well ventilated.

Link to EPA on Norovirus: <https://www.epa.gov/pesticide-registration/list-g-epas-registered-antimicrobial-products-effective-against-norovirus>

Link to EPI HIV and Hep B: <https://www.epa.gov/pesticide-registration/list-d-epas-registered-antimicrobial-products-effective-against-human-hiv-1>

For more information contact Maine CDC Emergency Consultation and Disease Reporting Line at 1-800-821-5821.

- Pick up any contaminated solid material making sure not to use your hands to pick up any sharp objects, such as glass. Use a broom, dustpan or similar cleaning tool to pick up sharp objects.
- Treat again with a disinfectant as above or wipe down the contaminated area with a paper towel moistened with disinfectant solution of **1 cup of chlorine bleach (8.25% concentration, 5000ppm) in a gallon of water or 1 <sup>2/3</sup> cups of bleach (5.25% concentration, 5000ppm).**
- Place all contaminated solids or clean up materials in a separate bag marked biohazard. (Preferably a red bag). Sharp objects must be placed in a puncture proof container before being placed in the bag.
- Clean and sanitize any tools or other non-disposable items used in the clean-up.
- Remove personal protective equipment and place them in the biohazard bag.
- Wrap and tie the biohazard bag and give it to the person in charge.
- Wash hands and face immediately using germicidal soap.

If you are exposed to blood borne pathogens, immediately wash all portions of your body; notify management of the incident, seek medical assistance and follow-up and document on an incident report.

**III. Recovery** After cleaning and disinfecting areas affected by blood spillage resume operations.

## ***Infectious Disease Contamination – Vomit/Diarrheal Incidents:***

### **I. Assessment**

In the event of an emergency involving contamination from a vomiting incident, appropriate food establishment responses must be taken after an assessment of multiple factors including but not limited to:

- The complexity and scope of the food operations.
- The duration of the emergency event.
- The impact on other critical infrastructure and services (example: water supply, food, equipment, linens, single service, wastewater disposal, site drainage, building access, indoor air quality) and
- The availability of alternative procedures that can be used to meet Food Code and Food Law requirements including notification of the regulatory authority if diagnosed as norovirus, exclusion of sick employees, and any necessary destruction or recall of food products.

### **II. Response**

The following are procedures that can be taken to address specific food operations after a vomiting contamination event.

- Only employees trained in the appropriate use of personal protective equipment should respond to the incident.
- Cleaning staff must use disposable facemasks, nonabsorbent disposable gloves and aprons when cleaning up after a vomit incident.
- When a food worker or patron vomits in a public area or food preparation area, the vomit should be treated as potentially infectious material. All individuals in the immediate area of the vomit incident within a 25-foot radius should be cleared from the area before the vomit is cleaned up.
- Because of potential airborne contamination, the vomit, should be immediately covered with a disposable cloth and everything, including the vomit and food-contact surfaces, within a 25-foot radius, be doused with an EPA-registered disinfectant with a claim against norovirus and removed. In the absence of such a product, expose to 5000 ppm hypochlorite solution (made from 8.25% hypochlorite bleach) for at least 5 minutes in order to eliminate norovirus. **This would be equivalent to 1 cup of chlorine bleach (8.25% concentration,**

5000ppm) in a gallon of water or 1 <sup>2/3</sup> cups of bleach (5.25% concentration, 5000ppm). Due to high concentration of chlorine, make sure that the area is well ventilated. If the contaminated area is a food contact surface, then the disinfection achieved at this high concentration exposure must be followed by a clear-water rinse and proper sanitizer rinse following normal procedures. Link to EPA on Norovirus: <https://www.epa.gov/pesticide-registration/list-g-epas-registered-antimicrobial-products-effective-against-norovirus>

Link to EPI HIV and Hep B: <https://www.epa.gov/pesticide-registration/list-d-epas-registered-antimicrobial-products-effective-against-human-hiv-1>

- For more information contact Maine CDC Emergency Consultation and Disease Reporting Line at 1-800-821-5821.
- Once the immediate spill area has the vomit contained, remove gross soil with shovel, dustpan, disposable towels or similar tools, and reapply EPA-registered disinfectant to the surface according to label instructions.
- Wipe the area clean with detergent and water followed by disinfection as above.
- Discard open, exposed food within a 25-foot radius of the vomit incident.

All “heavy hand-contact” surfaces such as food preparation surfaces, self-service utensil handles, faucets, faucet handles, tables, chairs, counters, door handles, push plates, railings, elevator buttons, telephones, keyboards, vending machines, soap dispensers, restroom stall doors and latches, toilet seats and handles, and towel dispensers are important areas that require disinfection.

- To reduce the chance of airborne contamination, hard surface floors that are contaminated by vomit should not be buffed or vacuumed. Contaminated carpets should be cleaned and disinfected with a chemical disinfectant if possible, and then steam cleaned for a minimum of 5-minute contact time at a minimum temperature of 170° F.
- Place all contaminated solids or clean up materials in a separate bag marked biohazard. (preferably a red bag)
- Clean and disinfect any tools or other non-disposable items used in the clean-up.
- Remove personal protective equipment and place them in the biohazard bag.
- Wrap and tie the biohazard bag and give it to the person in charge.

- Wash hands and face immediately using germicidal soap.

### **III.Recovery**

Recovery involves the necessary steps for re-opening and returning to a normal operation and/or re-admission of employees to a food establishment. A food establishment that was ordered or otherwise required to cease operations may not re-open until the regulatory authority has granted authorization. Section 2-201.13 of the Food Code gives guidelines regarding procedures for removal, adjustment, or retention of exclusions and restrictions for employees sickened by noroviruses as well as *Shigella* spp., Hepatitis A, *Salmonella typhi*, or enterohemorrhagic or shiga toxin-producing *E.coli*.