

FORM 1-B Conditional Employee or Food Employee Reporting Agreement

Preventing Transmission of Diseases through Food by Infected Conditional Employees or Food Employees with Emphasis on Illness due to Norovirus, *Salmonella* Typhi, *Shigella* spp., or Shiga toxin-producing *Escherichia coli* (STEC), nontyphoidal *Salmonella* or Hepatitis A Virus

The purpose of this agreement is to inform conditional employees or food employees of their responsibility to notify the person in charge when they experience any of the conditions listed so that the person in charge can take appropriate steps to preclude the transmission of foodborne illness.

I AGREE TO REPORT TO THE PERSON IN CHARGE:

Any Onset of the Following Symptoms, Either While at Work or Outside of Work, Including the Date of Onset:

1. Diarrhea
2. Vomiting
3. Jaundice
4. Sore throat with fever
5. Infected cuts or wounds, or lesions containing pus on the hand, wrist, an exposed body part, or other body part and the cuts, wounds, or lesions are not properly covered (*such as boils and infected wounds, however small*)

Future Medical Diagnosis:

Whenever diagnosed as being ill with Norovirus, typhoid fever (*Salmonella* Typhi), shigellosis (*Shigella* spp. infection), *Escherichia coli* O157:H7 or other STEC infection, nontyphoidal *Salmonella* or hepatitis A (hepatitis A virus infection)

Future Exposure to Foodborne Pathogens:

1. Exposure to or suspicion of causing any confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or hepatitis A.
2. A household member diagnosed with Norovirus, typhoid fever, shigellosis, illness due to STEC, or hepatitis A.
3. A household member attending or working in a setting experiencing a confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other STEC infection, or hepatitis A.

I have read (or had explained to me) and understand the requirements concerning my responsibilities under the **Food Code** and this agreement to comply with:

1. Reporting requirements specified above involving symptoms, diagnoses, and exposure specified;
2. Work restrictions or exclusions that are imposed upon me; and
3. Good hygienic practices.

I understand that failure to comply with the terms of this agreement could lead to action by the food establishment or the food regulatory authority that may jeopardize my employment and may involve legal action against me.

Conditional Employee Name (please print) _____

Signature of Conditional Employee _____ **Date** _____

Food Employee Name (please print) _____

Signature of Food Employee _____ **Date** _____

Signature of Permit Holder or Representative _____ **Date** _____

Guidance for Clean-up of Vomiting and Diarrheal Events in Food Establishments

(June 2021)

Virginia Retail Food Regulatory Update

The Virginia Food Regulations & Retail Food Establishment Regulations (12VAC5-421 & 2VAC5-585) have been updated to include changes to the 2017 version of the US Food and Drug Administration's Model Food Code.

This update, effective June 24, 2021, requires food establishment to have written procedures for employees to follow when responding to vomiting or diarrheal events.

WHAT?

This guide serves to bring awareness to (1) the new requirement to have a written procedure to address vomit/diarrheal events in a food establishment, and (2) to provide guidance on how to effectively respond to such events in a manner to protect employees as well as the public. Make sure the plan you develop for your establishments includes the elements below then train your employees to follow the plan.

WHY?

When someone vomits or has diarrhea in a food establishment there is a high risk of transmission of illness in the establishment. By having a written plan and training employees on how to respond to these types of incidents you can limit the risk to your employees and customers. Employees who respond to these types of incidents should be properly trained to clean up fecal and vomit matter in a way that protects them, the customers, and food. Effective clean-up of vomit or diarrhea in a food establishment is an important means of preventing the spread of harmful pathogens in the establishment and should be handled differently from routine cleaning. An effective clean-up policy involves more stringent cleaning and disinfecting processes than the cleaning and sanitizing protocols food establishments normally use.

BE PREPARED

Assemble a response kit and frequently check supply stock to ensure easy access and rapid response. All employees should be trained on where to find your kit and supplies and how to use the kit properly. Suggested supplies include:

Sample Clean-Up Kit (Vomit/Diarrheal Response)			
Personal Protective Equipment	Cleaning Supplies	Disinfectant	Misc.
2 pairs of single-use gloves, plastic apron	1 sealable, plastic bag	1 quart bottle of disinfectant	'Caution'-'Wet Floor' signs or safety cones
1 face mask	1 scoop/scraper	Sanitization solution	Mop and mop buckets
1 pair of goggles	1 absorbent powder/solidifier (such as kitty litter)		

CLEAN UP PROCEDURES

You may use these suggested steps to clean up vomit or diarrheal events as your policy or you may modify these steps and develop your own policy.

Before Clean Up Begins

- Remove all individuals (employees and customers) within a 25 foot radius and ask them to wash their hands immediately.
- Block off the area, and if applicable dispose of all uncovered food, and single-use containers and utensils within a 25 foot radius.
- Put on personal protective equipment.

Clean up Surfaces

Many types of surfaces can become contaminated when someone throws up or experiences diarrhea in your establishment. It is important that you use the correct clean-up procedure for the surface(s) that are contaminated. Three types of surfaces are common in food establishments:

- Hard surfaces (floors, tables, utensils)
- Soft surfaces that cannot be laundered (carpet and upholstered furniture)
- Soft surfaces that can be laundered (linens, towels, and clothing)

Step 1: Cover

- Cover the vomit or diarrhea with paper towels or an absorbent powder (such as kitty litter) to soak up liquids.

Step 2: Remove

- Remove the paper towels or hardened powder with a scoop/scraper and immediately place them in a sealable plastic bag.

Step 3: Wash

- Prepare a solution of soapy water.
- Wash all surfaces contaminated with vomit or diarrhea with this solution. This includes all nearby surfaces possibly splashed by vomit or diarrhea, such as chair legs, tables, walls, shelves, or counters. Wash as wide of an area surrounding the vomit or diarrhea as is possible. Work from the clean areas towards the most contaminated areas to minimize the spread of infectious material.
- Rinse the soapy water from all surfaces with clean water.

Step 4: Disinfect (Disinfectants are chemicals that kill viruses and bacteria on surfaces. Sanitizers are chemicals that kill bacteria on surfaces. From [EPA website](#).)

- Use paper towels or a mop with a disposable mop head, saturate all washed surfaces with a disinfectant.
- Prepare a chlorine bleach solution (CDC & EPA recommendations):
 - 3/4 cup of concentrated bleach + 1 gallon water (concentration ~3500ppm)
 - OR-
 - 1 cup of regular strength bleach + 1 gallon water
- Use a spray bottle and saturate the area and surfaces (25 foot radius).
- Leave surface wet for at least 5 minutes. Always follow the directions on the disinfectant label.
- Wash, rinse, and sanitize all surfaces intended for food or mouth contact before use.

After Clean Up

Step 1: Remove

- Remove all personal protective equipment and place in the plastic bag. Do not touch any of the surfaces that were just cleaned as they can be re-contaminated. All personal protective equipment must be taken off before leaving the area that has just been cleaned.
- Place all used cleaning supplies, such as paper towels and disposable mop heads, in the plastic bag. Seal the bag with a twist tie.
- Throw away all uncovered food near the vomit or diarrhea event as well as any food handled by the person who was sick.
- Remove all waste from the facility immediately following local, state, or federal rules.

Step 2: Clean mops and scoops

- Wash and disinfect mop handles and other reusable cleaning supplies, such as scoops/scrapers, using the same steps as used for hard surfaces.

Step 3: Wash hands

- Wash hands thoroughly before performing any other duties.



Clean-up and Disinfection for Norovirus ("Stomach Bug")

THESE DIRECTIONS SHOULD BE USED TO RESPOND TO ANY VOMITING OR DIARRHEA ACCIDENT

Note: Anything that has been in contact with vomit and diarrhea should be discarded or disinfected.

1 Clean up

- Remove vomit or diarrhea right away!**
 - Wearing protective clothing, such as disposable gloves, apron and/or mask, wipe up vomit or diarrhea with paper towels
 - Use kitty litter, baking soda or other absorbent material on carpets and upholstery to absorb liquid; do not vacuum material: pick up using paper towels
 - Dispose of paper towel/waste in a plastic trash bag or biohazard bag
- Use soapy water to wash surfaces that contacted vomit or diarrhea and all nearby high-touch surfaces, such as door knobs and toilet handles**
- Rinse thoroughly with plain water**
- Wipe dry with paper towels**

DON'T STOP HERE: GERMS CAN REMAIN ON SURFACES EVEN AFTER CLEANING!

2 Disinfect surfaces by applying a chlorine bleach solution

Steam cleaning may be preferable for carpets and upholstery. Chlorine bleach could permanently stain these.



Mixing directions are based on EPA-registered bleach product directions to be effective against norovirus.

For best results, consult label directions on the bleach product you are using.

a. Prepare a chlorine bleach solution

Make bleach solutions fresh daily; keep out of reach of children; never mix bleach solution with other cleaners.

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

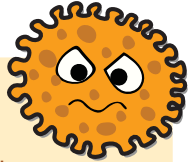
IF USING REGULAR STRENGTH BLEACH (5.25%), INCREASE THE AMOUNT OF BLEACH TO 1 CUP.

- Leave surface wet for at least 5 minutes**
- Rinse all surfaces intended for food or mouth contact with plain water before use**

3 Wash your hands thoroughly with soap and water

Hand sanitizers may not be effective against norovirus.

Facts about Norovirus



Norovirus is the leading cause of outbreaks of diarrhea and vomiting in the US, and it spreads quickly.

Norovirus spreads by contact with an infected person or by touching a contaminated surface or eating contaminated food or drinking contaminated water. Norovirus particles can even float through the air and then settle on surfaces, spreading contamination.

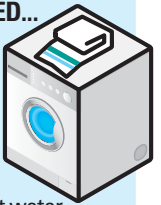
Norovirus particles are extremely small and billions of them are in the stool and vomit of infected people.

Any vomit or diarrhea may contain norovirus and should be treated as though it does.

People can transfer norovirus to others for at least three days after being sick.

IF CLOTHING OR OTHER FABRICS ARE AFFECTED...

- Remove and wash all clothing or fabric that may have touched vomit or diarrhea
- Machine wash these items with detergent, hot water and **bleach** if recommended, choosing the longest wash cycle
- Machine dry



Scientific experts from the U.S. Centers for Disease Control and Prevention (CDC) helped to develop this poster. For more information on norovirus prevention, please see <http://www.cdc.gov/norovirus/preventing-infection.html>.



co.somerset.nj.us/health



neha.org



waterandhealth.org



americanchemistry.com



vdh.virginia.gov

disinfect-for-health.org

Updated January, 2016

Limpieza y desinfección para los norovirus ("gripe estomacal")

ESTAS INDICACIONES DEBEN USARSE PARA REACCIONAR ANTE CUALQUIER ACCIDENTE DE VÓMITO O DIARREA.

Nota: Todo aquello que haya estado en contacto con el vómito o la diarrea debe descartarse o desinfectarse.

1 Limpie

a. Retire de inmediato el vómito o la diarrea.

- Use ropa protectora, como guantes desechables, delantal o máscara, limpie el vómito o la diarrea con toallas de papel.
- Use sepiolita, bicarbonato de sodio u otro material absorbente en las alfombras y los tapizados a fin de absorber el líquido; no aspire el material: recójalo con toallas de papel.
- Deseche las toallas de papel o los residuos en una bolsa de plástico para basura o en una bolsa para material biológico peligroso.

b. Use agua con jabón para lavar las superficies que estuvieron en contacto con el vómito o la diarrea y todas las superficies cercanas de contacto más frecuente, tales como las perillas de las puertas y las manijas de los sanitarios.

c. Enjuague cuidadosamente el piso solo con agua.

d. Seque frotando la superficie con toallas de papel.

NO SE DETENGA AQUÍ: los gérmenes pueden permanecer en las superficies incluso después de haberlas limpiado.

2 Desinfecte las superficies aplicando una solución de blanqueador con cloro

Para el caso de las alfombras y los tapizados, es posible que se prefiera la limpieza al vapor. El blanqueador con cloro podría dejarles manchas permanentes. Las instrucciones de mezcla están basadas en las indicaciones de los productos blanqueadores registrados en la Agencia de Protección del Medio Ambiente (Environmental Protection Agency, EPA) de EE. UU. para ser eficaces contra los norovirus.

Para obtener mejores resultados, consulte las indicaciones de la etiqueta del producto blanqueador que esté utilizando.

a. Prepare una solución de blanqueador con cloro.

Prepare una solución de blanqueador nueva cada día. Manténgala fuera del alcance de los niños. Nunca mezcle la solución de blanqueador con otros limpiadores.



SI SE AFECTARON SUPERFICIES DURAS...
por ejemplo, superficies no porosas, vinilo, mosaicos de cerámica, encimeras selladas, lavabos e inodoros

3/4 TAZA DE BLANQUEADOR CONCENTRADO + **1 GALÓN DE AGUA**

CONCENTRACIÓN: ~ 3500 ppm

SI UTILIZA UN BLANQUEADOR DE CONCENTRACIÓN NORMAL (5.25 %), AUMENTE LA CANTIDAD DE BLANQUEADOR A 1 TAZA.



b. Deje la superficie húmeda durante 5 minutos como mínimo.

c. Enjuague solo con agua todas las superficies destinadas a estar en contacto con la comida y la boca antes del uso.

3 Lávese minuciosamente las manos con agua y jabón

Es posible que los desinfectantes para las manos no sean eficaces para combatir los norovirus.

Datos sobre los norovirus



Los norovirus constituyen la causa principal de los brotes de diarrea y vómitos en Estados Unidos y se propagan con rapidez.

Los norovirus se contagian al estar en contacto con una persona infectada, al tocar una superficie contaminada, al consumir alimentos contaminados o al beber agua contaminada. Las partículas de los norovirus incluso pueden encontrarse suspendidas en el aire y luego establecerse en las superficies, expandiendo la contaminación.

Las partículas de los norovirus son extremadamente pequeñas y miles de millones de ellas se encuentran en las heces o en el vómito de las personas infectadas.

Cualquier vómito o diarrea puede contener norovirus y debe tratarse como si así fuera.

Las personas pueden contagiar los norovirus a otras durante al menos tres días después de haber estado enfermas.

SI SE AFECTARON LA ROPA U OTRAS TELAS...

- Quite y lave toda la ropa o las telas que pueden haber estado en contacto con vómito o diarrea.
- Lave a máquina estos elementos con detergente, agua caliente y **blanqueador**, si fuese recomendado, y elija siempre el ciclo de lavado más largo.
- Seque a máquina.



Expertos científicos de los Centros para el Control y la Prevención de Enfermedades (Centers for Disease Control and Prevention, CDC) de Estados Unidos ayudaron a crear este póster. Para obtener más información sobre la prevención de los norovirus, consulte <http://www.cdc.gov/norovirus/preventing-infection.html>.



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