

Halton Region Public Health

Procedure for Cleaning a Biological Spill (Vomit or Faeces)

Precautions for Cleaning Disinfecting Procedure

- Spills of body substances must be contained, and the area must be cleaned and disinfected immediately. The following precautions should be used by individuals who clean up vomit or faeces in order to minimize the risk of infection to themselves.
- Assemble materials required for dealing with the spill prior to putting on personal protective equipment (PPE)
- Restrict the area around the spill, including splatters or splashes, until the area has been cleaned, disinfected and is completely dry.
- Wear appropriate PPE – at least put on disposable gloves. If there is a possibility for splashing wear a long sleeve gown, and facial protection (mask and goggles, or face shield).
- After cleaning disinfecting procedure is completed, remove of gloves first and dispose. Remove gown and perform hand hygiene. Lastly remove facial protection and dispose (either discard or collect for reprocessing)
- Wash hands thoroughly for at least 15 seconds using soap and water and dry them.

Cleaning Disinfecting Procedure

- Assemble materials required for dealing with the spill prior to putting on PPE.
- Inspect the area around the spill thoroughly for splatters or splashes.
- Restrict the activity around the spill until the area has been cleaned and disinfected and is completely dry.
- Put on gloves; if there is a possibility of splashing, wear a gown and facial protection (mask and eye protection or face shield).
- Confine and contain the spill; wipe up any body fluid spills immediately using either disposable towels or a product designed for this purpose. Dispose of materials by placing them into regular waste receptacle, unless the soiled materials are so wet it can be squeezed out of them, in which case they must be segregated into the biomedical waste container (i.e., yellow bag).
- Disinfect the entire spill area with a high level disinfectant affective against Norovirus, and allow it to stand for the amount of time recommended by the manufacturer.
 - For a high level bleach and water solution, mix 1 part bleach and 9 parts water using 5.25% sodium hypochlorite (1/2 cup bleach in 1 Litre of water) and allow it to stand for a 10 minute contact time. Bleach and water solution must be prepared daily.
- Wipe up the area again using disposable towels and discard into regular waste.
- Care must be taken to avoid splashing or generating aerosols during the cleanup.
- Remove gloves and perform hand hygiene.
- Note that hypochlorite is corrosive and may bleach furnishings and fabrics.

Treatment of specific contaminated materials

- Contaminated linen, pillows, and bed curtains should be placed carefully into laundry bags at the point of care. If items are wet, contain them into a dry sheet or towel. Close laundry bag tightly. Follow appropriate guidelines for infected linen.
- Contaminated mattress covers should also be laundered as infected linen unless they are covered with an impermeable cover, in which case they should be disinfected with a high level disinfectant.
- Contaminated carpets should be cleaned with detergent and hot water, after excess spill has been removed, followed by disinfecting procedure with a high level disinfectant. Ideally, carpeting should be removed, discarded, and not

replaced by a new carpet (preferred) or cleaned with an industrial carpet cleaner as soon as possible after manual cleaning and disinfecting.

- Contaminated hard surfaces should be cleaned using a disposable cloth, then disinfected with a high level disinfectant.
- Horizontal surfaces, furniture and soft furnishings in the vicinity of the soiled area should be cleaned using a disposable cloth, or as recommended by the manufacturer.
- Fixtures and fittings in toilet areas should be cleaned using a disposable cloth, then disinfected with a high level disinfectant. Always working from clean to dirty.

Cleaning up vomit in food preparation areas

- Using the above principles, carefully remove all vomit and clean the area.
- Disinfect the food preparation area (including vertical surfaces) with a freshly prepared bleach and water solution.
- Discard any exposed food, food that may have been contaminated and food that has been handled by an infected person.
- Any incident of vomiting should be reported to the infection control team and appropriate managers.

References:

1) PIDAC: *Best Practices for Environmental Cleaning for Prevention and Control of Infections* | April, 2018

2) Recommendations for the Control of Gastroenteritis Outbreaks in Long-Term Care Homes - Recommendations for Long-Term Care Homes and Public Health Unit Staff, Population and Public Health Division, Ministry of Health and Long-Term Care, March 2018.