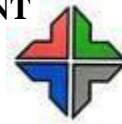


BELMONT COUNTY HEALTH DEPARTMENT

68501 Bannock Rd St. Clairsville OH 43950

Phone: 740-695-1202 Fax: 740-695-8890

www.belmontcountyhealth.com



Food Service Operation/Retail Food Establishment Start-up Info

PLANNING AHEAD

What is required in my facility?

Every business is unique. What will be required will be based on your menu. So, you must make sure that you have the space and equipment needed to store and serve those foods safely. Many retail stores will not need the extent of facilities and equipment that a restaurant would need, just as small operations may not need as much equipment that a larger operation would require. Please read the Ohio Uniform Food Safety Code (<http://www.odh.ohio.gov/rules/final/f3717-1.aspx>) for complete requirements.

EQUIPMENT YOU WILL NEED.....(AND OTHER ITEMS)

Hand washing sinks: All facilities are required to have adequate employee hand washing sinks, conveniently located in each food prep and dishwashing area, and equipped with soap and disposable towels or hand dryers. Convenient location indicates that the sink is accessible and visible from any food area, including bars and ice dispensing locations such as wait stations. These sinks are required to have signs reminding employees to wash hands. Exception: In facilities that serve only prepackaged foods, a hand sink is only required in a restroom.

Helpful Hint: Each Sink described in this section can only be used for its designated purpose (hand washing, dishwashing, food preparation, mop sink).

Commercial Equipment: All equipment used for a retail food operation must be listed as commercial and must be certified by a recognized testing agency (e.g. NSF, ETL, UL Sanitation). No household equipment is permitted. Casters are required for large equipment if it is not already on legs or permanently fixed (caulked) to the floor with space for cleaning.

Helpful Tip: Check the label on the equipment or request a specification sheet from the vendor before purchasing. Request casters for larger pieces of equipment, such as coolers, for easier moving for cleaning.

Dry Storage Space: Adequate space must be planned for storage of food, dishes, and equipment. Ensure that there are designated locations for bulk foods, cans, and other items. All food items must be stored at least 6" off the floor.

Helpful Hint: Bins for bulk items (e.g. rice, flour) must be made of food grade material and marked with the type of food inside. Trash cans and non-food grade containers cannot be used for bulk storage.

Chemical Storage: Chemicals must be stored below and /or away from food items, equipment and utensils to prevent contamination of these items. Chemicals cannot be stored above the dishwashing sink or on the floor.

Employee area: There must be lockers, shelving or a designated area provided only for employee belongings. Personal belongings such as coats, purses, cigarettes, and phones cannot be kept in food areas.

Helpful Tip: The employee area is also a great location for storage of employee beverage cups or food.

Utility Sink: Also called a mop sink or service sink, all facilities are required to have a sink designated for cleaning of mops and cleaning tools, and for disposal of mop water. The utility sink must include a faucet and drain. This sink should have hooks or other means to allow mops to air dry.

Helpful Tip: A curbed sink provides an easier means to dump mop water, and is a good storage spot for the mop bucket when not in use.

Adequate Lighting: Lighting must be sufficient in food areas and other areas to allow for safe work conditions and to facilitate cleaning. A guide to general lighting intensity requirements are listed below.

50 foot candles: Cooking areas, food prep areas, food service areas

20 foot candles: Customer self service, inside equipment (e.g. reach in cooler) hand washing, dishwashing, utensil storage, restrooms

10 foot candles: Walk-in coolers and freezers, dry storage, and other areas

Helpful Tip: When submitting a lighting plan for review, it should include (1) type of fixtures. (2) location of fixtures, and (3) whether using plastic covers, shields, or shatterproof bulbs to protect food & equipment.

Smooth and Cleanable Surfaces: All floors, walls and ceilings in food areas (service, storage or preparation) must be smooth and easily cleanable. Carpet is acceptable only in areas for packaged food storage. Acceptable surfaces which are commonly used...

Floors: Quarry tile, Ceramic tile, sealed concrete, poured epoxy

Walls: Stainless Steel, FRP, glossy painted drywall, painted concrete block

Ceilings: vinyl coated ACT (drop ceiling), glossy painted drywall

Base Coving: Tile, rubber

Helpful Tip: Every facility must submit a finish schedule with plan review.

Based on your menu and equipment that is used, many facilities will also need...

Dishwashing Sinks: A 3-compartment sink designated for dishwashing is required in any operation using dishes or utensil. The sink should have curved interior edges and at least three (3) compartments for washing, rinsing and sanitizing. The sink should also have two (2) drain boards, one for collection of dirty dishes and the other for air drying. Dishwashers are **optional**, but a 3-compartment sink is **required** in a facility using dishes or utensils. Each compartment of the sink must be large enough to submerge the largest piece of equipment you have (i.e. a small bar sink would not be acceptable for washing large pots and pans).

Food processing sink (vegetable prep sink): Belmont County Health Department does not allow food processing in a hand sink or a dishwashing sink. A separate sink is required for the processing of produce and other foods. Processing can include washing, soaking, thawing, and using ice baths for cooling. If a food processing sink is not available, a facility will be limited to using only pre-washed produce. A food prep sink must have an indirect drain, specifically an air gap, to prevent backflow from a sewage system into equipment in which food is placed. The air gap should be twice the diameter of the pipe, but no less than one inch.

Helpful Tip: Installing a food sink with an integral drain board will provide you with a food prep surface for items washed in the sink.

Ventilation Hoods: A ventilation hood is required at a grill line, or where other cooking equipment and high temperature dish machines are located, to prevent accumulation of grease, heat, condensation, smoke and vapors. Installation of a ventilation hood requires a permit and inspections. Contact the Ohio Department of

Commerce, Division of Industrial Compliance with questions about ventilation requirements or permits for installation.

Helpful Tip: Ventilation is always required for gas equipment.

Fire suppression system: If a ventilation hood is required because of the use of a grease producing equipment (fryers, grills, etc.), a Type I hood with fire suppression is required. The fire suppression system acts like a fire extinguisher in case of a grease or cooking fire. If a hood is required for heat, condensation or gas only, a Type II hood might be acceptable. Verify the type of hood required through Division of Industrial Compliance.

Grease interceptor (grease trap): A grease trap is a device that is attached to sinks and/or drains to collect fats, oils and grease in order to prevent accumulation in our sewer system. Grease traps are connected to dishwashing sinks, some floor drains (e.g. at work lines) and some dishwashers. Grease traps are not a requirement of the Belmont County Health Department but, if installed, must be easily accessible for cleaning. Contact the Ohio Plumbing Department with questions regarding installation of outdoor vs indoor grease traps.

Helpful Tip: A grease trap can be a costly installation, and is generally required when a dishwashing sink is used. Make sure to research and budget for this item in your planning stages.

Helpful Tip: Grease traps must be cleaned periodically to keep them working properly. An indoor grease trap may need to be cleaned monthly/quarterly, while a larger outdoor unit may only need cleaning once or twice a year.

RUNNING YOUR BUSINESS....(WITH FOOD SAFETY IN MIND)

Here are some important questions about how you will safely prepare food for your business. These questions may also be asked during future inspections.

Employee Training...

- How will you train your staff about food safety?
- What food safety practices will be covered during staff orientation?
- What is your employee health policy? What do you do about a sick worker? How will you share this policy with employees?

Services.....

- Who will provide your waste pickup?
- How will you handle grease waste and cleaning your grease interceptor?
- Do you have a certified pest control operator?
- Who will clean your hood system and/or fire suppression system?
- Who will provide support and maintenance for your dishwasher?
- Is your facility secure, and is your food supply safe? Do you make sure to use approved suppliers? Does your food come from approved sources?

Equipment...

- Do you have enough space in your coolers and freezers? Can you prevent overstocking and make certain to allow for air circulation?
- How will you keep hot foods hot?
- How will you keep cold foods cold?
- Have you purchased thermometers for all coolers? Do you have thermometers for taking food temperatures?

Plan for easy cleaning....

There are several things you can do to prevent the amount of future maintenance necessary for your facility and provide ease of cleaning.

- Have you considered stainless steel on walls at the grill line, and behind and around grease producing equipment?
- Have you placed heavy equipment on casters, so that it can be moved easily? Every other piece of equipment, especially at the grill line, should be on casters. This makes it easier to clean behind and between equipment.
- Can you avoid sealing equipment and sinks to walls, and instead brace and set equipment away from walls and other equipment? This makes it easier to clean behind 3 compartment sinks, dishwashers, etc. Set equipment at least 4 inches from the wall.

Fixed Equipment....

- Is all equipment that is fixed (because it is not easily moveable) installed to allow for easy cleaning? This means that it must be spaced from adjoining equipment or sealed to adjoining walls or equipment.
- Is table mounted equipment that is not easily moveable on legs or sealed to a table?
- Is all floor mounted equipment (in kitchen areas) that is not easily moveable sealed to the floor or elevated on 6" legs?

Processes.....

- What will be your process for date marking ready-to-eat food products?
- How will you ensure that a "first in, first out" system is used for foods?
- How will foods be properly thawed? Do you have enough cooler space to allow for overnight thawing?
- Can large amounts of leftover food be properly cooled? Do you have shallow pans, ice wands, or other necessary tools?
- Will you keep temperature logs? Who will be responsible? When will you take temperatures?
- How will you avoid bare hand contact with ready-to-eat foods? Will you use gloves, tongs, utensils, deli paper, or other tools?

STEPS TO OPENING YOUR BUSINESS

Belmont County Health Department reviews facility plans to make sure that the design and equipment in a facility are adequate for the storage, preparation, and service of the foods on the proposed menu or food list.

Step 1: PLAN REVIEW

Who must submit plans?

New facilities: New construction and facilities that have never been licensed as a food operation in the past.

Remodeled or altered facilities: Major changes or alterations such as installation of a walk-in cooler or ventilation hood, or expanding a kitchen.

Change of business: Changes in layout or equipment (example: a new owner converts a bakery into a full service kitchen).

*If you are not sure whether plan review is required, please contact Belmont County Health Department.

What is the process?

No person, firm, association, organization, corporation, or governmental operation shall construct, install, provide, equip, or extensively alter a food service operation until the facility layout and equipment specifications have been submitted to and approved in writing by the Belmont County Health Department. When the facility

layout and equipment specifications are submitted to the Belmont County Health Department, they will be acted upon within thirty days after date of receipt.

Prior to construction/alteration of a new food facility, a set of plans must be submitted to the Belmont County Health Department for review. You must also contact and receive approval from the appropriate state agencies:

Agency	Municipalities Covered	Phone Number
Mid-East Ohio Building Department	Shadyside and Flushing	1-740-455-7905
State of Ohio Industrial Compliance (for Certificate of Occupancy/special inspections)	Belmont, Bethesda, Brookside, Morristown, Powhatan Point, St. Clairsville	1-800-822-3208
Southeast Ohio Building Department	Barnesville, Bellaire, Bridgeport, Martins Ferry	1-740-374-4185
State Plumbing	ALL AREAS IN BELMONT CO.	1-800-523-3581 or 1-614-644-3152
Ohio EPA		1-614-385-8501** **If on private sewage and/or water
State/Local Fire Marshall		1-614-752-8200

The plans submitted to the Belmont County Health Department should contain the following information:

1. A menu or list of food items to be sold
2. A floor plan of the operation showing the following items:
 - a. Total area used for the food operation
 - b. Entrance and exits (self-closing doors on restrooms)
 - c. Location of plumbing fixtures (hand sinks; mop sinks; 3-compartment utensil washing sink or mechanical dishwasher; food prep sink for washing and thawing foods; grease interceptor)
 - d. Equipment (refrigerators; freezers; stoves; ovens; grills; fryers; steam tables; microwaves; etc)
3. An equipment list stating manufacturer, make and model numbers. All equipment must be commercial (NSF, ETL, UL Sanitation, etc approved)
4. A surface finish list of the floors, walls, and ceiling. Must be smooth and easily cleanable.
5. A lighting schedule of both natural and artificial light. In all food preparation and utensil washing areas, 50 foot candle minimum required. In dry storage areas, walk-in refrigerators and freezers, 20 foot candle minimum required.
6. Completed plan review application and fee (call 740-695-1202 for specific fee information) submitted to:
Belmont County Health Department
68501 Bannock Road
St. Clairsville, Ohio 43950

You must also complete the application for a license to conduct a food service operation or food service establishment. This may be submitted along with the plan review application must be approved before a license can be issued.

Step 2: LICENSING

After plans have been approved and all work is complete, you will need to contact Belmont County Health Department for an opening inspection. This opening inspection can be conducted once you have all required “sign-offs” from the appropriate departments. During the opening inspection, the sanitarian will ask for some information about the license holder (owner) and facility. It is helpful to have business information available, the owner contact information. If there are no outstanding issues an inspection sheet will be given indicating permission to operate. The printed license will be sent to you in the mail. License renewal is once a year and payment for licenses must be received by March 1st every year. Late fees are assessed after March 1st.

How do I know when I’m ready for a FINAL INSPECTION?

- I submitted plans to the Division of Industrial Compliance for a Certificate of Occupancy.
- I submitted plans, application and plan review fee to Belmont County Health Department
- I received plan approval from Belmont County Health Department and the Division of Industrial Compliance.
- Work was performed by licensed contractors and permits were obtained when necessary.
- All construction or remodeling work is complete

FOR A NEW FACILITY: I have a certificate of occupancy (CO) or temporary CO from the Division of Industrial Compliance.

FOR A REMODEL: I have final approval for any work performed, including inspections and sign offs on permits.

I have contacted Belmont County Health Department for an opening inspection. Before the scheduled opening inspection:

- Kitchen/food areas are clean and ready to use
- Hot water is available at all sinks
- Refrigerated equipment is running at 41 degrees Fahrenheit or below
- The dish machine (if applicable) is in operation
- I have the CO or TCO paperwork (from industrial compliance) on site
- A check or money order is available for the license fee

***Please complete and submit the Facility Information below and submit it with your plans, menu, equipment list and agency approvals.**

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FACILITY INFORMATION

Name of Facility _____

Name of License Holder (Legal Owner) _____

Location Address _____ City _____ State _____ Zip _____

Phone _____ Cell _____ Email _____

Mailing address IF different than facility information Name _____

Location Address _____ City _____ State _____ Zip _____

Phone _____ Cell _____ Email _____

Name of Contact Person (if not license holder) _____

Phone _____ Cell _____ Email _____

Expected date of opening _____

_____ Remodel- Existing Facility/Same Owner _____ New Facility- New Business or New License

Projected Date for Start of Project: _____ Projected Date for Completion of Project: _____

Enclose the following documents: (check all that apply)

_____ Proposed Menu or complete list of food and beverages to be offered (including seasonal, off-site and banquet menus)

_____ Plan of food establishment drawn to scale showing location of equipment, plumbing, electrical and mechanical services and entrances and exits

_____ Equipment schedule including location, plumbing, drain and electrical connections

_____ Manufacturer specification sheets for each piece of equipment to be used in the establishment

_____ Site plan showing location of food establishment location of building on site including alleys, streets; and location of any outside equipment or facilities (dumpsters, well, septic system-if applicable)

Hours of Operation:

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday

Number of Indoor Dining Seats: _____

Number of Staff: _____
(Maximum per shift)

Total Square Feet of Facility: _____

Maximum Meals to be Served: (approximately)

Breakfast:	Lunch:	Dinner:
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Type of Service:

(Check all that apply)

Dine-in _____	Take out _____	Catering _____
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FINISH SCHEDULE

Indicate which materials (quarry tile, stainless steel, Fiberglass Reinforced Panels (FRP), ceramic tile, 4" plastic covered molding, etc.) will be used in the following areas.

AREA	FLOOR	FLOOR/WALL JUNCTION	WALLS	CEILING
Kitchen				
Bar				
Food Storage				
Other Storage				
Toilet Rooms				
Dressing Rooms				
Garbage & Refuse Storage				
Mop Service Sink				
Warewashing Area				
Walk-in Ref. Units and Freezers				
Other				
Other				

WATER SUPPLY

1. Is the water public () or non-public/private ()?
If private, has source been approved? YES () NO ()
Attach copy of written approval and/or permit
3. Is ice made on premises () or purchased commercially ()?
Will there be an ice bagging operation? YES () NO ()
4. What is the capacity and location of the water heater? Provide specifications for the water heater. _____

SEWAGE DISPOSAL:

- Is the sewage system public () or non-public/private ()?
- If private, has sewage system been approved by Ohio EPA? YES () NO ()
Attach copy of written approval and/or permit.

******ALL FOOD FACILITIES MUST PROVIDE A GREASE TRAP ACCORDING TO THE REQUIREMENTS SET FORTH IN THE OHIO PLUMBING CODE******

REFUSE STORAGE:

Will refuse/garbage be stored inside? If so, where?

Will a dumpster or a compactor be used? _____

Number _____ Size _____ Frequency of pickup _____

Location _____

DISHWASHING FACILITIES:

Manual Dishwashing

Will the largest pot and pan fit into each compartment of the 3-compartment sink? YES () NO ()

What type of sanitizer will be used? _____

Mechanical Dishwashing

Identify the make and model of the mechanical dishwasher: _____

What type of sanitizer will be used? _____

Break/Locker Rooms:

Describe the location and storage facilities used for employees' personal belongings (i.e., purse, coats, boots, umbrellas, etc.)

Other:

Identify the location for the storage of poisonous or toxic materials.

Identify the location of the facilities for cleaning of mops and other equipment.

FOOD SUPPLY:

1. How often will the frozen food be delivered? _____

2. How often will refrigeration foods be delivered? _____

3. How often will dry goods be delivered? _____

Provide information on the amount of space allocated for:

Dry Storage _____,

Refrigeration Storage _____, and

Frozen Storage _____.

Identify the location and containers that will be used to store bulk food products (rice, flour, sugar, etc.)?

THAWING FROZEN FOOD:

Thawing Method(s) (check all that apply and indicate where thawing will take place):

_____ Under Refrigeration: _____

_____ Under running water less than 70°F (21°C): _____

_____ Microwave (as part of the cooking process): _____

_____Cooked from frozen state: _____

_____Other (describe): _____

List all foods that will be cooked and served: _____

List all foods that will be hot held prior to service: _____

List all foods that will be cooked and cooled: _____

List all foods that will be cooked, cooled and reheated: _____

HOT/COLD HOLDING:

How will hot food be maintained at 135°F (57°C) or above during holding for service? Indicate type, number and location of hot holding units.

2. How will cold food be maintained at 41°F (5°C) or below during holding for service? Indicate type, number and location of cold holding units.

REHEATING:

How and where will foods that are cooked, cooled, and reheated for hot holding be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds within 2 hours. Indicate type and number of units used for reheating foods.

- Approval of these plans and specifications by this Regulatory Authority does not indicate compliance with any other code, law or regulation that may be required – federal, state, or local. It further does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A pre-opening inspection of the establishment with equipment in place and operational will be necessary to determine if it complies with the local and state laws governing food service establishments.

Please contact our office with any questions or comments (740) 695-1202.

Statement: I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior permission from this Health Regulatory Authority may nullify final approval.

Signature _____ Date: _____

Printed Name: _____
(Owner or responsible representative)

Your license fee and plan review fee are based on the risk level of your food service operation or retail food service establishment, please see below:

3701-21-02.3 Risk level of food service operations.

The licenser shall determine the risk level based on the highest risk level activity of the food service operation in accordance with the following criteria:

(A) Risk level I poses potential risk to the public in terms of sanitation, food labeling, sources of food, storage practices, or expiration dates. Examples of risk level I activities include, but are not limited to, an operation that offers for sale or sells:

- (1) Coffee, self-service fountain drinks, prepackaged non- time/temperature controlled for safety beverages;
- (2) Pre-packaged refrigerated or frozen time/temperature controlled for safety foods;
- (3) Pre-packaged non- time/temperature controlled for safety foods; or
- (4) Baby food or formula.

A "food delivery sales operation" as defined in division (H) of section [3717.01](#) of the Revised Code shall be classified as a risk level I.

(B) Risk level II poses a higher potential risk to the public than risk level I because of hand contact or employee health concerns but minimal possibility of pathogenic growth exists. Examples of risk level II activities include, but are not limited to:

- (1) Handling, heat treating, or preparing non- time/temperature controlled for safety food;
- (2) Holding for sale or serving time/temperature controlled for safety food at the same proper holding temperature at which it was received; or (3) Heating individually packaged, commercially processed time/temperature controlled for safety foods for immediate service.

(C) Risk level III poses a higher potential risk to the public than risk level II because of the following concerns: proper cooking temperatures, proper cooling procedures, proper holding temperatures, contamination issues or improper heat treatment in association with longer holding times before consumption, or processing a raw food product requiring bacterial load reduction procedures in order to sell it as ready-to-eat. Examples of risk level III activities include, but are not limited to:

- (1) Handling, cutting, or grinding raw meat products;
- (2) Cutting or slicing ready-to-eat meats and cheeses;
- (3) Assembling or cooking time/temperature controlled for safety food that is immediately served, held hot or cold, or cooled;
- (4) Operating a heat treatment dispensing freezer;
- (5) Reheating in individual portions only; or
- (6) Heating of a product, from an intact, hermetically sealed package and holding it hot.

(D) Risk level IV poses a higher potential risk to the public than risk level III because of concerns associated with: handling or preparing food using a procedure with several preparation steps that includes reheating of a product or ingredient of a product where multiple temperature controls are needed to preclude bacterial growth; offering as ready-to-eat a raw time/temperature controlled for safety meat, poultry product, fish, or shellfish or a food with these raw time/temperature controlled for safety items as ingredients; using freezing as a means to achieve parasite destruction; serving a primarily high risk clientele including immuno-compromised or elderly individuals in a facility that provides either health care or assisted living; or using time in lieu of temperature as a public health control for time/temperature controlled for safety food or performs a food handling process that is not addressed, deviates, or otherwise requires a variance for the process. Examples of risk level IV activities include, but are not limited to:

- (1) Reheating bulk quantities of leftover time/temperature controlled for safety food more than once every seven days; or
- (2) Caterers or other similar food service operations that transport food.

Example of a written Food Employee Health Policy

Employees are required by law to report any illness to the owner/general manager, or other person in charge (PIC). If you are diagnosed with any of the following illnesses or experience any of the following symptoms, you must report it immediately to the person in charge.

1. Food employee is diagnosed by a healthcare provider as being ill with any of the following diseases that can be transmitted through food or person-to-person by casual contact such as:

- Norovirus
- Salmonella spp.
- Salmonella Typhi
- Shigella spp.
- Hepatitis A virus
- Entamoeba histolytica
- Campylobacter
- Vibrio cholerae
- Cryptosporidium
- Cyclospora
- Giardia
- Yersinia
- Enterhemorrhagic or shiga toxin-producing Escherichia coli

2. Has symptoms caused by illness, infection, or other source that is associated with an acute-gastrointestinal illness such as:

- Diarrhea
- Vomiting
- Jaundice
- Sore throat with fever
- Lesions (such as boils and infected wounds, regardless of size) containing pus on the fingers/hand or any exposed body part.

3. In addition to the above conditions, food employees shall notify their PIC if they have been exposed to the following high-risk conditions:

- Exposure to or suspicion of causing any confirmed outbreak involving the above illnesses.
- A member of their household is diagnosed with any of the above illnesses.
- A member of their household is attending or working in a setting that is experiencing a confirmed outbreak of the above illnesses.

Printed Name: _____

Signature: _____

Person-In-Charge: _____ Date: _____



Food Safety Program

Bureau of Environmental Health and Radiation Protection

"To protect and improve the health of all Ohioans"

Clean-up Guidance for Vomit/Fecal Accidents in Food Service Operations

The 2016 Ohio Uniform Food Safety Code requires that all food service operations and retail food establishments have written procedures for employees to follow when responding to vomiting and diarrheal events. Information from this document can help develop written procedures for a facility.

Note: Effective cleaning of vomitus and fecal matter in a food service operation or retail food establishment should be handled differently from routine cleaning procedures.

It is recommended that written procedures for cleaning up vomiting and diarrheal accidents include the following steps:

1. Segregate the area. It is recommended that all surfaces within a twenty-five foot radius of the vomit or diarrhea accident be segregated and properly cleaned and disinfected.
2. Wear disposable gloves during cleaning. To help prevent the spread of disease, it is recommended that a disposable mask and/or cover gown (apron) be worn when cleaning liquid matter.
3. Wipe up the matter with towels and dispose into a plastic garbage bag.
4. Use a U.S. Environmental Protection Agency (EPA) registered disinfectant effective against *Norovirus* (Norwalk-like virus) following label directions or mix a chlorine bleach solution that is stronger than the chlorine solution used for general cleaning [CDC recommends 1000-5000 ppm or 2.5-12.5 fluid ounces of household bleach (5.25%) per gallon of water].
5. Apply the disinfectant or bleach solution and allow it to remain wet in the affected area for at least 10 minutes. Allow to air dry. Dispose of any remaining disinfection solution once the accident has been cleaned up.
6. Discard gloves, mask, and cover gown (or apron) in a plastic bag.
7. Take measures to dispose of and/or clean and disinfect the tools and equipment used to clean up vomit and fecal matter.
8. Properly wash hands.
9. Discard any food that may have been exposed.
10. *Food contact surfaces that have been disinfected must be **washed, rinsed, and sanitized prior to use** to remove disinfectant residue and prevent contamination of food.*
11. Discard all garbage bags in the dumpster or waste receptacle. If any of the waste appears to contain blood, refer to the Ohio EPA guidelines for disposal of infectious waste (https://epa.ohio.gov/portals/34/document/guidance/gd_75.pdf).
12. Minimize the risk of disease transmission through the prompt removal of ill employees, customers and others from areas of food preparation, service, and storage.

Additional Resources:

CDC Preventing Norovirus Infection:
<http://www.cdc.gov/norovirus/preventing-infection.html>.

U.S. EPA Registered Hospital Disinfectants Effective against Norovirus (Norwalk-like virus):
https://www.epa.gov/sites/production/files/2017-07/documents/20171207.listg_.pdf

Ohio Uniform Food Safety Code:
<http://codes.ohio.gov/oac/3717-1>

Ohio Department of Health Food Safety Program:
<https://odh.ohio.gov/wps/portal/gov/odh/known-our-programs/food-safety-program/welcome/>

Ohio Department of Agriculture Division of Food Safety:
<https://agri.ohio.gov/wps/portal/gov/oda/divisions/food-safety>