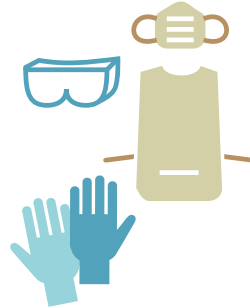
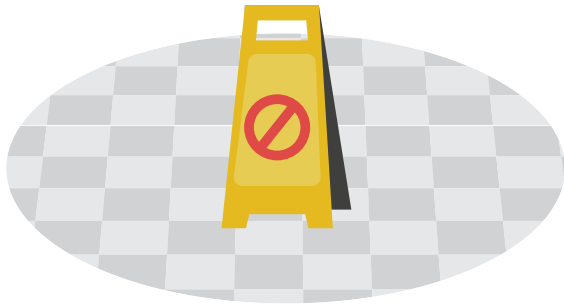


Clean-up and Disinfection Protocol

Individuals who are infected with Hepatitis A or Norovirus are likely to exhibit vomiting or diarrhea. If this occurs in a food production environment, the following protocols should be followed for proper clean-up and disinfection to prevent cross-contamination and spread of these viruses.

1: PREPARE TO CLEAN-UP



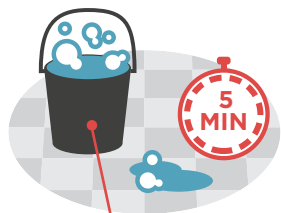
2: CLEAN-UP AREA/SURFACES



3: DISINFECT AREA/SURFACES



Apply disinfectant solution and let sit for **5 min**



Disinfectant Solution



Clean with water



4: WASH HANDS



Only use hot water & bleach if fabric laundering directions permit