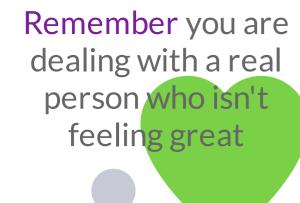


food and drink innovation



# What to do and when: bodily fluids incident o



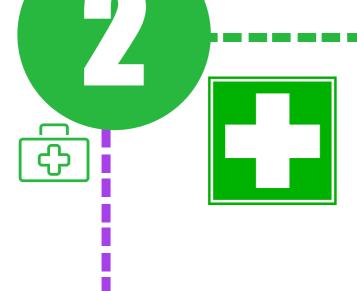






## STOP AND SECURE

- 25ft / 7.5m radius
- turn off all air conditioning, sprinkler or fogging systems
- instruct non-essential personnel to leave the area, including any bystanders





- · check for any signs of danger
- use your approved local protocol
- · make sure you are wearing appropriate PPE
- assess the casualty
- help the casualty to the nearest bathroom/first aid room being mindful of cross contamination



- **PPE**
- local protocol
- equipment inc. your spill kit
- cleaning utensils
- cleaning products



- use your local protocol
- deal with the spillage
- dispose of all affected products inc. ready to eat products that may have been contaminated
- dispose of the waste safely
- disinfect the area



# REVIEW AND DOCUMENT

- record and review your actions
- consult your supervisor
- complete your paperwork
- report on incident in-line with your local procedure



Undertake your usual cleaning routine prior to opening to customers or workers





# FINAL CHECKS

- follow up on the casualty
- · follow up on the cleaning and disinfection and ensure the area is cleaned to local protocols

There's more about viruses including free guideline packs at:

www.campdenbri.co.uk/viruses.php