

# AMY'S FOOD SAFETY SPOTLIGHT

November 2025



## UPCOMING SERVSAFE® CLASSES

November 10<sup>th</sup> – Louisville  
December 2<sup>nd</sup> – Louisville  
December 15<sup>th</sup> – Louisville

## UPCOMING EVENTS:

2025 Fall Restaurant Forum  
Monday November 17<sup>th</sup> Top  
Golf Louisville.  
For More Information and  
Registration Visit [kyra.org](http://kyra.org)  
and Click on the “Events”  
Tab.

## AMY'S FOOD SAFETY SCOOP

Restaurants face unique challenges when it comes to maintaining a clean and safe environment. Among the most critical issues is the proper cleanup of biohazard materials.

What are biohazard materials?

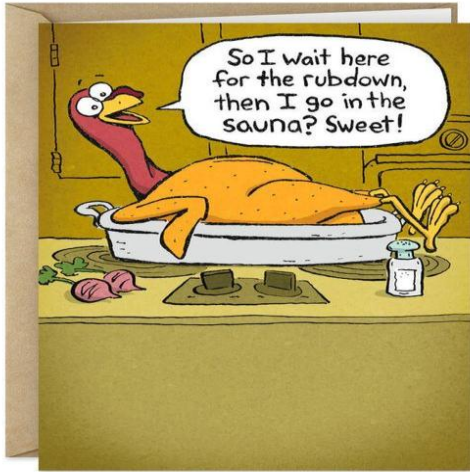
- Blood spills (from injuries or accidents)
- Bodily fluids (vomit, urine, feces)
- Contaminated items (bandages, gloves, cleaning cloths)
- Sharps (broken glass, utensils, or needles)

Exposure to biohazard materials can result in the transmission of diseases such as hepatitis and also viruses such as Norovirus. It is crucial to handle these substances promptly and properly to prevent the spread of pathogens and protect both employees and guests.

According to the FDA and OSHA standards, operations must have written procedures for cleaning up bodily fluids (vomit, diarrhea, or blood). These procedures must address specific actions that employees must take to minimize contamination and exposure to food, surfaces and people. It is critical that employees be trained in these procedures.

Preparation for Cleanup

- Train staff: Ensure all employees are trained in biohazard identification and clean-up procedures.
- Personal Protective Equipment (PPE): Stock and provide appropriate PPE, such as gloves, masks, gowns, and eye protection.
- Cleanup Kits: Maintain ready-to-use biohazard cleanup kits containing absorbent materials, disinfectants, waste bags, and PPE.



## Step-by-Step Biohazard Cleanup Procedure

1. Isolate the area: Restrict access to the affected area to prevent further contamination.
2. Wear PPE: All personnel involved must put on gloves, masks, and other necessary protective gear.
3. Remove Solid Materials: Use disposable tools to pick up solid waste and place it in a biohazard bag.
4. Absorb liquids: Use absorbent materials to soak up any spilled fluids.
5. Clean and Disinfect: Thoroughly clean the area with detergent and then disinfect with an approved solution.
6. Dispose of Waste: Place all contaminated materials and PPE in biohazard bags and dispose of according to local regulations.
7. Wash Hands: After removing PPE, wash hands thoroughly with soap and water.
8. Document the Incident: Record details of the cleanup process, including the date, time, and personnel involved.

## Prevention Strategies

- Encourage safe practices to minimize accidents (for example, proper knife handling, slip-resistant flooring)
- Regularly inspect and maintain cleaning equipment and supplies
- Post clear signage for biohazard procedures

While you do your best to prevent these accidents from happening, they do happen! As food service operators it is important to protect the health of your employees and customers while ensuring compliance with health regulations. By implementing proper training, equipping staff with necessary supplies, and following established procedures, food service establishments can effectively manage biohazard incidents and maintain a safe dining environment.

*Learn more about food safety and sanitation by signing up for a ServSafe® class with the Kentucky Restaurant Association.*



**Registered ServSafe Proctor  
& Certified ServSafe Instructor**

Amy Shankle  
133 Evergreen Rd  
Louisville, KY 40243  
502-400-3736  
[amy@kyra.org](mailto:amy@kyra.org)  
[www.kyra.org](http://www.kyra.org)