



BY AMERICAN MEAT SCIENCE ASSOCIATION

Bodily Fluid Containment Plan

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Plan Purpose:

To have trained designated personnel and a prepared plan in place to safely and effectively manage biohazards that could present human or food safety risks.

2

Prevention:

Encourage people to stay home when ill, send ill people home, supply personnel with proper personal protective equipment (PPE) and verify they are wearing proper PPE.

3

Target Substances:

Injury-related fluids/tissue (e.g. human blood), vomit, diarrhea. Pathogens of concern: Hepatitis A, B, & C, HIV, Salmonella typhi, Shigella, E. coli

4

Major components of a complete plan:

Identify & Train a "Clean-up Team". Designate responsible people ensuring all existing shifts are covered Establish a written Bodily Fluid Clean-up Plan Team CPR & First-Aid Training

5

Written plan contents:

Quick System Response that clarifies the who, what, how?

- Isolate the affected area
- Contain and dispose of potentially contaminated product
- Use the clean-up kit accordingly to remove biohazard
- Clean area
- Sanitize area
- Inspect (pass/fail)
- Clean-up Team use PPE during clean-up, dispose after clean-up
- Thoroughly wash hands, etc. when complete.

6

Clean-up Kit Minimum Contents:

- Biohazard sorbents or absorbent powder
- Neoprene gloves
- Mask
- Scoop with a scraper
- Disposal Bags
- Sanitizer
- Visual area containment tools ("Caution" tape, portable "do not enter" or restricted access floor stand signs or cones, etc.)

