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Effective Date: 01-Jun-22
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Clean up of Blood and Bodily Fluid Policy

Revised By: MDaskis
Approved By: NRoss
Reason for Revision: New

OBJECTIVE

HUBs must establish a blood and bodily fluid control program. The objective of this program is prevention of the risks associated with contamination of food from foodborne illness. The four major foodborne illnesses of concern due to this risk are:

- hepatitis A virus
- *Salmonella typhi*
- *Shigella*
- *E. coli*

When employees are exposed to blood or body fluids, there is a risk of transmission of blood borne pathogens (HIV, Hepatitis B and Hepatitis C).

The HUB shall have procedures and training in place to prevent contact of ingredients, materials, food packaging, food or food contact surfaces from any bodily fluids, open wounds, coughing, sneezing, spitting or any other means.

In the event of an injury that causes a blood incident, a properly trained HUB User or HUB Manager shall ensure that all affected areas, including handling and processing areas, have been adequately cleaned, and that all materials and products have been quarantined and/or disposed of and the record of the incident is complete.

SCOPE

All HUB Users must be aware of clean up procedures and reporting requirements.

DEFINITIONS

Bodily fluids are liquids that come from inside human bodies and help transport nutrients and expel waste from human cells. Bodily fluids of concern in food processing operations include feces, urine, vomitus and nasal discharges. Blood is also a bodily fluid. Due to the potential for cuts and other wounds in a HUB, this policy emphasizes the reporting and clean-up procedures for a blood incident.

See the table on page 4 for a list of the most common bodily fluids, the organisms of concern and the pathway of transmission.



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PROCEDURES

In the event of an incident involving blood being spilled anywhere in the facility, the immediate area must be secured so that blood is not inadvertently transferred to other areas of the HUB.

The person discovering the blood must stop their work (shut down equipment if necessary) and notify the Hub Manager or Hub User Management immediately.

The Hub Manager or Hub User Management will determine how to proceed with cleaning and first aid requirements for injured personnel.

If Blood is spilled on a packing line

All personnel are to stop working on the line affected. Examine your clothing and hair coverings for any contamination. Change your uniform if you suspect it's contaminated.

With the assistance of an Investigator (HUB Manager, HUB User Management or Supervisor etc.) tag all finished goods, packaging materials and bags / containers / totes of ingredients affected with a HOLD tag (see HOLD procedure). Remove these to the hold area.


Clean the line from the top with a damp cleaning cloth and move downward, removing as much of the visible blood. Scrub all effected parts and area with detergent solution. Rinse with clean water. Sanitize with *name of sanitizer used in establishment*. Leave to air dry

HUB User and Management will examine all materials on HOLD and decide disposition. Any material that is suspect is to be disposed of as non-food grade scrap.

The Investigator is to examine the packing line and ensure that the sanitation steps were adequate.

If Blood is discovered in contact with food product or food-contact materials

All personnel are to stop working on the line affected (if applicable).

 <p>SMALL SCALE FOOD PROCESSOR ASSOCIATION <small>SUPPORTS INDEPENDENT FOOD PROCESSORS & GROWERS</small></p>	<p>Document No: HUB.PT.POL.121 Effective Date: 01-Jun-22 Revision Date: New</p>
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With the assistance of an Investigator (HUB Manager, HUB User Management or Supervisor etc.) tag all materials affected with a HOLD tag (see HOLD procedure). Remove these to the hold area.

Clean food contact surfaces from the top with a damp cleaning cloth and move downward, removing as much of the visible blood. Scrub all effected parts and area with detergent solution. Rinse with clean water. Sanitize with *name of sanitizer used in establishment*. Leave to air dry

Quality Control will examine all materials on HOLD and decide disposition. Any material that is suspect is to be disposed of as non-food grade scrap.

The investigator is to examine the area and equipment and ensure that the sanitation steps were adequate

The **Blood Incident Record** (on page 5) is completed by the Investigator.

RELATED DOCUMENTS

- Blood Incident Record (page 5)
- HUB.PT.POL.13 Food HUB Users Orientation Manual - Hygiene
- HUB.PT.REC.39 Food HUB User GMP Commitment
- Member Agreement
- WCB requirements for HUB Owner and HUB User.



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REFERENCES

<https://www.healthlinkbc.ca/healthlinkbc-files/contact-blood-or-body-fluids-protecting-against-infection>

The following table lists the most common body fluids and the organisms of concern, as well as how the source commonly transmits disease.⁵

BODY FLUID SOURCE	ORGANISM(S) OF CONCERN	PATHWAY FOR TRANSMISSION
Blood, such as cuts and abrasions, nosebleeds, contaminated needles*	Hepatitis B, AIDS virus, Cytomegalovirus	Cuts and abrasions; direct bloodstream inoculation
Feces	Salmonella, shigella, rotavirus, hepatitis A virus	Contaminated hands
Urine	Cytomegalovirus	Contaminated hands
Vomit	Norovirus, rotavirus	Contaminated hands
Respiratory secretions, such as nasal and saliva discharges	Mononucleosis virus, common cold virus, influenza virus, hepatitis B virus, AIDS virus	Contaminated hands; cuts and abrasions; bites

<https://bakerpedia.com/food-safety/body-fluid-control-program/>

(accessed June 1, 2022)

Blood Incident Record

Date	Description of Incident	Name of HUB User injured	Procedures completed (describe action)	Reported by	Signature of Investigator