# FACT SHEET

#### **WHAT IS NOROVIRUS**

Norovirus is a highly contagious virus that can cause a person's digestive system to become inflamed. Norovirus is sometimes referred to as "food poisoning" or the "stomach flu." Although it can cause food poisoning, it is not related to the stomach flu.

Learn more: ecolab.com/norovirus

Norovirus is the **LEADING CAUSE OF FOODBORNE ILLNESS OUTBREAKS** IN THE U.S.

> Source: http://www.cdc.gov/foodsafety/pdfs/ foodborne-outbreaks-annual-report-2014-508.pdf

#### SYMPTOMS OCCUR WITHIN 24 HOURS

- Severe vomiting & diarrhea
- Nausea

- Low-grade fever & chills
- Headache or muscle aches

The amount of virus particles that fit on the head of a pin are enough to infect



Source: Journal of Medical Virology, August, 2008



Norovirus can spread **BEFORE** and **AFTER** symptoms are present

HARD TO KILL:

- Survives on surfaces and utensils for weeks
- Can remain infectious in food at freezing temperatures and even in some cooked foods
- Can resist many common disinfectants and sanitizers

Source: NACMCF.2016.JFP 79(5):843

### **HOW NOROVIRUS ENTERS A RESTAURANT**







**CUSTOMERS** 



**FOOD CONTAMINATED** AT ITS SOURCE

#### **FOODS TYPICALLY IMPLICATED** INCLUDE

SALADS AND SANDWICHES OR OTHER READY-TO-EAT ITEMS, OR RAW OYSTERS HARVESTED FROM SEWAGE-CONTAMINATED GROWING WATERS.

Source: Center for Disease Control



## **HOW NOROVIRUS SPREADS**

Noroviruses are found in feces or vomit of infected people and can be spread easily.



CONTAMINATED FOOD OR DRINK



**TOUCHING** CONTAMINATED PEOPLE, OBJECTS OR SURFACES



**BREATHING** AIRBORNE VIRUS PARTICLES

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