

Norovirus

Know the Answers!

How Is Norovirus Spread?

Norovirus is spread when:

Infected foodhandlers touch food with fingers contaminated with feces or vomit.

Work surfaces that are contaminated by feces or vomit are not properly cleaned and sanitized.

- Employees come back to work while still infected with the virus.
- What Can You Do to Prevent the Spread of Norovirus?
- Have a plan in place to encourage employees to report symptoms of vomiting or diarrhea.
- Always wash hands after using the bathroom and before and after handling food.
- Minimize bare-hand contact with ready-to-eat food by using gloves, tongs, or other utensils.
- If a guest or employee experiences vomiting or diarrhea, have a clean-up procedure in place that prevents the spread of Norovirus.

Norovirus is a very contagious virus that is found in the feces or vomit of people who are sick with the virus.

Only a small amount of the virus is needed to make someone ill.

Foodhandlers who are sick with Norovirus gastroenteritis are a risk to others, because they handle the food and drink that other people will eat.

Most of the illnesses caused by viruses can be traced to a foodhandler ill with Norovirus.



PREVENT CONTAMINATION OF FOOD BY VIRUSES

Wash hands with soap and water

- after using the bathroom.
- before and after preparing food.

Hands Off?

Directions: For each situation, circle the thumbs-up symbol if the foodhandler may safely handle food or the thumbs-down symbol if it is unsafe to handle food because the foodhandler can hand off a virus.



1. Gabriella, a grill operator, vomited several times before coming to work.



2. Dan, a pizza maker, has a stomachache and has made several trips to the restroom during his shift due to diarrhea.



3. Kelly, a sandwich maker, has a headache.



4. Peter, a salad maker, has itchy eyes.



5. Jaimie, a server, was up late last night with diarrhea but is no longer experiencing symptoms.