

NOROVIRUS

PREVENTION

▶ TAKE ACTION

Sick? **Stay home.** **Stay home at least 48 hrs** after your symptoms stop.

Know your norovirus facts.

Get access to educational & procedural information.



Locate **spill kits & personal protective equipment (PPE).**



FACT: You can carry the virus for **two weeks or more** after you feel better.



Frequent handwashing.

Thoroughly wash **hands & exposed portions of arms** with soap & warm water

for at least **20 seconds.** Use designated handwashing sink.



No bare hand contact.

Use utensils & disposable gloves.

WEAR GLOVES



Wash clothing & linens

that may have come into contact with the virus.



▶ PREPARE FOOD CAREFULLY

Rinse fruits & vegetables

before preparing and serving.



Cook shellfish thoroughly.



Discard contaminated food

that may have come in contact with the virus or an infected person.



▶ CLEAN THOROUGHLY & ROUTINELY

CLEAN & SANITIZE food contact surfaces in back and front of the house.

FOCUS ESPECIALLY on prep surfaces and high-touch objects: utensils, prep and serving ware, cookware, etc.



CLEAN & DISINFECT storage areas, restrooms and breakrooms **using EPA-registered products** with claims against norovirus.

FOCUS ESPECIALLY on high-touch areas: chairs, door knobs, menus, etc.



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RESPONSE

Simple steps to keep you safe

- 1. Report** any suspected incidents to management
- 2. Send home** infected individuals and direct them to stay home for **48 hours** after symptoms end
- 3. Use** appropriate personal protective equipment (PPE)

- 4. Secure** the area
- 5. Discard** any food items that may have been contaminated

- 6. Clean** contaminated area following appropriate biohazard protocol; follow warewashing standards for contaminated ware

- 7. Carefully handle** contaminated clothing and linen. Have items thoroughly washed at the maximum available cycle length and machine dry
- 8. Disinfect** "high-touch" surfaces

- 9. Carefully** remove and discard PPE following biohazard procedures

- 10. Change into clean clothes** and **wash hands** thoroughly before reentering the area


Reference specific cleaning & disinfecting procedures for each step



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