

Say “No” to Norovirus

Norovirus causes diarrhea and vomiting, often at the same time. Norovirus is believed to be responsible for up to half of all food borne illnesses. Restaurants and banquet halls are a common setting for norovirus outbreaks. A sick food worker can spread it through touching food and a sick customer can spread it by experiencing its symptoms in a food facility. **Say “no” to norovirus by planning in advance.**

1. Sick workers need to stay home until they are symptom-free for 24 hours.
2. Know how to safely clean up vomit and/or diarrhea. Allegheny County Article III Food Safety Regulations require that all food facilities have a written plan in place (Section 326.1).

The following tips can help you develop your plan and train your staff for when it is needed.

IMMEDIATE RESPONSE

- Exposure to airborne particles from vomit or diarrhea can make someone sick.
- **How will you keep customers away from the affected area?**
- Consider all areas of your facility where someone might get sick.

STAFF TRAINING

- **Who is responsible?** Make sure your staff know who should do the clean-up.
- **Where are the supplies?** Have a kit available. Replace the supplies after they are used.
- **What should they do?** See the back of this sheet for a sample procedure you can adapt to your needs.



SUPPLIES

- **Have a complete kit ready to go.** No one should have to hunt for the supplies they need.
- **Protect your workers.** Include personal protective equipment to reduce the risk that the person cleaning the vomit and/or diarrhea gets sick.
- **Suggested inventory for a vomit and diarrhea response kit:**



Paper Towels



Spray Cleanser



Bleach



Measuring Cup



Disinfecting Bucket



N-95 or KF-94 Masks



Single Use Gloves



Safety Glasses

CAUTION

Caution Tape or other way to close off affected areas



Clean Up & Disinfect For **NOROVIRUS** A STOMACH BUG

Act fast! Clean up any vomit or diarrhea immediately.



1 WIPE UP SURFACES

Only use hot water & bleach if fabric laundering directions permit

2 CLEAN UP SURFACES

3 DISINFECT SURFACES

3/4 CUP CHLORINE BLEACH* + **1 GALLON WATER**

*Approximately 6%

4 WASH YOUR HANDS

Any vomit or diarrhea may contain norovirus and should be treated as though it does.

Cualquier vomito o diarrea puede contener norovirus y debe ser tratado como si lo hiciera.

Toute vomissure ou diarrhée peut contenir un norovirus et doit être traitée comme si elle en contenait.

任何呕吐或腹泻都可能含有诺如病毒，治疗时应视为含有诺如病毒处理。

Scientific experts from the U.S. Centers for Disease Control and Prevention (CDC) helped to develop this poster. For more information on norovirus prevention, please see <http://www.cdc.gov/norovirus/preventing-infection.html>.

Posters are available for download at www.waterandhealth.org/resources/posters

