NOROVIRUS

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 caused by the influenza virus.

Learn more: ecolab.com/norovirus

Norovirus is one of the **LEADING CAUSES OF FOODBORNE ILLNESS OUTBREAKS** globally as well as in the European region.

Source: WHO Estimates of the Global Burden of Foodborne Diseases. 2015.

SYMPTOMS OCCUR WITHIN **24 HOURS**

Source: Center for Disease Control

- 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

+1,000 PEOPLE

Source: Journal of Medical Virology, August, 2008

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

Source: Center for Disease Control

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

EMPLOYEES

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: US Center for Disease Control

HOW NOROVIRUS SPREADS

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

CONSUMING
CONTAMINATED FOOD OR DRINK

TOUCHING
CONTAMINATED PEOPLE, OBJECTS OR SURFACES

BREATHING
AIRBORNE VIRUS PARTICLES

Follow us at **#foodsafetymatters**

Learn more: ecolab.com/norovirus

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NOROVIRUS

MINIMISE THE SPREAD

Nexa™ Foam Hand Soap and Spirigel Complete Hand Sanitiser.

Wash hands frequently

Washing hands frequently helps protect against the spread of germs.

Food handling

Foodservice operators must be aware of the Norovirus risks with some classes of food

Stay home when sick

The primary control of Norovirus relies on the exclusion of affected individuals from food and hospitality settings.

KitchenPro Oxy easy and convenient one-step high-speed H_2O_2 disinfectant with enhanced cleaning performance. Effective against the norovirus.

In case of an outbreak locate your spill kit.

NOROVIRUS
MINIMIZE THE SPREAD

Avoid others who are sick

Limiting contact with others who are sick helps prevent the spread of germs.

Clean and disinfect surfaces

Cleaning and disinfecting hand contact surfaces helps prevent the spread of germs.

Thoroughly wash tableware

Thoroughly washing dishes, glassware and utensils helps prevent the spread of germs.

Apex provides first pass warewash results.

PROTECTION STARTS WITH PREVENTION!

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