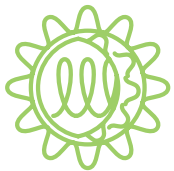


SAY NO TO NOROVIRUS

Must-know information for preventing foodborne illness



Norovirus is an extremely contagious virus that can cause severe gastrointestinal illness.

It can easily spread through food. Food handlers should not work when they are sick or have cared for a sick person. Keep these facts in mind if you work with food!

0 bare hands

Wear gloves or use tongs or deli paper when working with ready-to-eat foods.

5 minutes

The CDC suggests using a chlorine bleach solution at 1000 to 5000 PPM, but it must sit for at least 5 minutes to be effective.¹

2 weeks

is the length of time norovirus particles can survive on hard surfaces. Cleaning is critical!²

18 viral particles

can make a person sick. The number of particles that fit on the head of a pin can sicken 1,000 people.³

20 seconds

Sing “Happy birthday” twice while washing hands with soap and hot water to reduce the potential for spread.⁴

70 percent

of foodborne norovirus outbreaks are traced back to infected food handlers.⁵

58 percent

of all foodborne illness outbreaks are caused by norovirus.⁶

1: U.S. Centers for Disease Control and Prevention, Prevent Norovirus, <https://www.cdc.gov/norovirus/about/prevention.html>
2: Scientific American, How to Avoid the Dreaded Norovirus, <https://www.scientificamerican.com/article/how-to-avoid-the-dreaded-norovirus/>
3: U.S. Centers for Disease Control and Prevention, Preventing norovirus outbreaks infographic, <https://www.cdc.gov/vitalsigns/norovirus/infographic.html>
4: U.S. Centers for Disease Control and Prevention, Keeping Hands Clean, <https://www.cdc.gov/hygiene/personal-hygiene/hands.html>
5: U.S. Centers for Disease Control and Prevention, Vital Signs: Preventing norovirus outbreaks, <https://www.cdc.gov/vitalsigns/norovirus/index.html>
6: U.S. Centers for Disease Control and Prevention, Norovirus Burden and Trends, <https://www.cdc.gov/norovirus/burden.html>