

# SAY NO TO NOROVIRUS

Important information to keep your customers safe from foodborne illness

In source-identified norovirus outbreaks, **70%** are caused by **INFECTED FOOD HANDLERS**.



Noroviruses can live on hard surfaces for up to **2 WEEKS**.

Only **CHLORINE BLEACH SOLUTIONS & DISINFECTANTS** labeled effective against norovirus can kill these viruses.



**NO BARE HANDS** when working with ready-to-eat foods. Use **GLOVES, TONGS, OR DELI PAPER**.



**IF YOU'RE SICK, DO NOT WORK.** Norovirus is highly contagious.



Do not serve **UNDER COOKED SHELLFISH** such as oysters without a consumer advisory.



An **IMPORTANT STEP** to prevent the spread of norovirus is to properly **WASH YOUR HANDS** often. How long is long enough? Sing **HAPPY BIRTHDAY 2 TIMES** while scrubbing!