

Norovirus

What if a sick customer or employee vomits or has diarrhea in your establishment?

1. **Clean up vomit and diarrhea right away.** Wear protective clothing, gloves and mask. Use absorbent material to soak up liquids. Do not vacuum. Wash surfaces that contacted vomit or diarrhea with soapy water
2. **Disinfect surfaces with a chlorine bleach solution.**
3. **Wash your hands thoroughly with soap and water.** Hand sanitizers may not be effective against norovirus.



Protect guests and employees from foodborne illness!

Norovirus infection is the leading cause of foodborne illness

Norovirus is very contagious. Norovirus particles can float through the air and then settle on surfaces.

The most effective way to prevent the spread of norovirus is to wash your hands with warm soapy water for 20 seconds:

- Before working with food.
- After handling raw animal products.
- After using the bathroom.
- After any activity that contaminates the hands.
- Wash your hands more often when someone in your household is sick.

When you are sick with vomiting and/or diarrhea do not work in a food establishment. Avoid preparing food while you have symptoms and for at least three days after you recover.

Remember

- No bare hand contact with ready-to-eat food including garnishes and ice.
- Practice proper glove use.

People become infected with norovirus by

- Getting poop on their hands when they go to the bathroom and not washing their hands. When they touch food, things that touch food, or touch places other people touch, the particles are passed on to them or to other people.
Poop (and vomit) have billions of virus particles.
- Eating food or drinking beverages contaminated by an infected person. People can transfer norovirus to others for at least three days after being sick.

More information

Refer to the [Employee Illness Decision Guide](#), [Do Not Work](#) postcard, [Employee Illness log](#) and Norovirus fact sheet ([English](#), [Spanish](#)) from the [Minnesota Department of Health](#).

Find more resources at www.minneapolismn.gov/FoodSafety

Learn about [norovirus for Food Workers](#) from the [Centers for Disease Control](#).

www.minneapolismn.gov/FoodSafety

For reasonable accommodations or alternative formats please contact Minneapolis Environmental Health at food@minneapolismn.gov or 612-673-2301.

People who are deaf or hard of hearing can use a relay service to call 311 at 612-673-3000.

TTY users can call 612-673-2157 or 612-673-2626.

Para asistencia 612-673-2700, Yog xav tau kev pab, hu 612-673-2800, Hadio aad Caawimaad u baahantahay 612-673-3500.