

Help Prevent the Spread of Norovirus ("Stomach Bug")

IF NOROVIRUS IS AFFECTING YOUR COMMUNITY, HERE ARE SOME ACTIONS YOU CAN TAKE TO HELP PREVENT FURTHER ILLNESS

1 Clean up surfaces

- Clean frequently touched surfaces with soapy water
- Rinse thoroughly with plain water
- Wipe dry with paper towels
- Dispose of paper towels

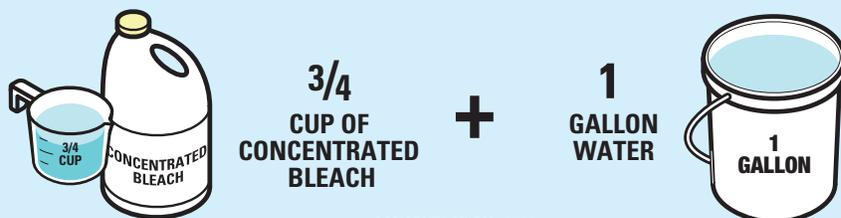
DON'T STOP HERE: GERMS CAN REMAIN ON SURFACES EVEN AFTER CLEANING!

2 Disinfect surfaces

a. Prepare and apply a chlorine bleach solution

Make bleach solutions fresh daily; keep out of reach of children; never mix bleach solution with other cleaners. Mixing directions are based on EPA-registered bleach product directions to be effective against norovirus.

For best results, consult label directions on the bleach product you are using.



CONCENTRATION ~3500 ppm

IF USING REGULAR STRENGTH BLEACH (5.25%), INCREASE THE AMOUNT OF BLEACH TO 1 CUP.

- Leave surface wet for at least 5 minutes
- Rinse all surfaces intended for food or mouth contact with plain water before use

3 Wash your hands thoroughly with soap and water

Hand sanitizers may not be effective against norovirus.



Facts about Norovirus

Norovirus is the leading cause of outbreaks of diarrhea and vomiting in the US, and it spreads quickly.

Norovirus spreads by contact with an infected person or by touching a contaminated surface or eating contaminated food or drinking contaminated water. Norovirus particles can even float through the air and then settle on surfaces, spreading contamination.

Norovirus particles are extremely small and billions of them are in the stool and vomit of infected people.

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

People can transfer norovirus to others for at least three days after being sick.

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>.



co.somerset.nj.us/health



neha.org



waterandhealth.org



americanchemistry.com



cfour.org

disinfect-for-health.org

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Vomit and Diarrhea Contamination Cleanup Procedures

The FDA added a new section to the 2009 Food Code in September of 2011 for food establishments to have written procedures for cleaning up vomit and diarrhea. This requirement has been adopted in the Jefferson County Food Code.

2-501.11 of the Jefferson County Food Code states: A FOOD ESTABLISHMENT shall have procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedure shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter.

All vomit and diarrhea incidences need to be treated as if they are infected with Norovirus. Norovirus is very contagious and is the leading cause of foodborne illness. It is imperative for the safety of the employees that they be protected while cleaning up these events. Quaternary ammonium does not inactivate Norovirus, so an effective disinfectant such as Bleach needs to be used. The Centers for Disease Control and Prevention (CDC) recommends for the employee to immediately clean and disinfect vomit and diarrhea incident areas with a **bleach concentration of 1000-5000ppm** (5-25 tablespoons of household bleach 5.25% per gallon of water). Employees will need personal protective equipment, such as disposable gloves, masks, disposable apron, shoe covers, and hair covers. Cleanup kits should also include absorbent powders and equipment such as scoops with scrapers, disinfectant wipes, paper towels, and large plastic bag with tie to secure the waste. The written procedure needs to describe each step of cleanup for the employee to follow to safely clean the contaminated area. Proper hand washing is very important and must be included before and after the cleanup procedure.

Being prepared by having a fully stocked clean-up kit, proper equipment available to the employee and education of disinfection techniques will provide important resource tools. For more information, please contact the Jefferson County Health Department.

