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 related to the stomach flu.

Learn more: ecolab.com/norovirus

**WHAT IS NOROVIRUS**

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

**SYMPTOMS OCCUR WITHIN 24 HOURS**

- Severe vomiting & diarrhea
- Nausea
- Low-grade fever & chills
- Headache or muscle aches

**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*

**HOW NOROVIRUS ENTERS A RESTAURANT**

- Employees
- Customers

**FOODS TYPICALLY IMPLICATED** include salads and sandwiches or other ready-to-eat items, or raw oysters harvested from sewage-contaminated growing waters.

**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

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