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 caused by the influenza virus.

Learn more: ecolab.com/norovirus

Symptoms occur within 24 hours:
- Severe vomiting & diarrhea
- Nausea
- Low-grade fever & chills
- Headache or muscle aches

The amount of virus particles that fit on the head of a pin are enough to infect +1,000 people.

Norovirus can spread before and after symptoms are present.

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
- Food contaminated at its source

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:
- Consuming contaminated food or drink
- Touching contaminated people, objects or surfaces
- Breathing airborne virus particles

Noroviruses are found in feces or vomit of infected people and can be spread easily.

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Learn more: ecolab.com/nrashow