Food Safety in Schools
Norovirus

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Learning Objectives

Provide an overview of norovirus, the symptoms, how it spreads and why it is important for school nutrition employees to know about norovirus
Quick Poll
Norovirus can be spread by:

ANSWER
E. All of the above.
What is norovirus?

Image credit: Centers for Disease Control and Prevention
Symptoms

- Nausea
- Vomiting
- Stomach Cramps
- Diarrhea
How You Get Norovirus From People or Surfaces

Norovirus spreads when a person gets poop or vomit from an infected person in their mouth.

- Providing Care
- Shaking Hands
- Touching Your Mouth
- Changing Diapers
- Touching Contaminated Surfaces

You become ill with norovirus.

For more information, visit www.cdc.gov/norovirus
Schools-The Perfect Storm

- Lots of people in confined spaces
- Spreads quickly
- Survives at least a week on surfaces
Ways to prevent norovirus outbreaks from food contamination

Kitchen managers should be trained and certified in food safety and ensure that all food service workers follow food safety practices outlined in the FDA model Food Code and CDC guidelines.

- **Stay home when sick**: Food service workers should stay home when sick with vomiting or diarrhea and for at least 48 hours after symptoms stop.
- **Cook shellfish thoroughly**: Avoid serving undercooked (below 140°F) oysters and other shellfish.
- **Avoid touching food with bare hands**: Use tongs and single-use disposable gloves to avoid touching ready-to-eat foods with bare hands.
- **Rinse fruits and vegetables**: Carefully rinse fruits and vegetables before preparing and serving them.
- **Wash your hands**: Wash all parts of hands and exposed portions of arms by rubbing them together vigorously with soap and warm water for at least 20 seconds in a designated hand washing sink.
- **Clean and sanitize surfaces and utensils**: Regularly clean and sanitize kitchen surfaces and frequently touched objects, using a chlorine-based product or other sanitizer approved by the Environmental Protection Agency for use against norovirus.

Don’t Work When Sick
Handwashing
Respond

• Stop all operations
• Remove individuals within 25 feet
• Require handwashing
• Dispose of exposed foods within 25 feet
• Put on Personal Protective Equipment
• Clean the affected area with disinfectant
For more information, visit:
Questions