



WHAT YOU NEED TO KNOW ABOUT NOROVIRUS

- Don't handle food while ill; especially if you have symptoms like diarrhea (when transmission is likely) or vomiting (as virus particles may be spread to hands, clothes and other surfaces).
- Some norovirus infections occur without symptoms
- Infected people can shed large amounts of norovirus in their poop and vomit
- Norovirus can persist on common kitchen surfaces for up to 6 weeks
- Some hand sanitizers are not effective at reducing norovirus on hands



NOROVIRUS OUTBREAK AT CALIFORNIA PIZZA KITCHEN LINKED TO ILL FOOD HANDLERS

OVER 20 CUSTOMERS OF A CALIFORNIA PIZZA KITCHEN RESTAURANT WERE ILL WITH VOMITTING, DIARRHEA, CRAMPS AND NAUSEA. THREE FOOD HANDLERS ALSO WERE PART OF THE OUTBREAK



A Walnut Creek, CA California Pizza Kitchen was the source of a norovirus outbreak - over 20 patrons reported illnesses following graduation ceremony celebrations. During the investigation Costa County health officials said that at least three food handlers were also ill with norovirus.

According to regional manager Chris Hedges, the restaurant was closed for 3 days as staff were retrained and a cleaning crew that specializes in norovirus was brought in.

While the initial source of the outbreak may have been an ill patron or food from a supplier, ill food handlers have been linked to numerous outbreaks in the past.