



Wyoming
Department
of Health

SCHOOLS

NOROVIRUS OUTBREAK TOOLKIT



A toolkit to aid in the response and control of
gastrointestinal outbreaks in educational settings



NOROVIRUS TOOLKIT

INSIDE THIS TOOLKIT:

Background	1
How to recognize an outbreak	2
Report an outbreak	3
Outbreak control measures	4
Resources	7

ATTACHMENTS:

- **School Outbreak Questionnaire and Illness List**
- **EPA agents effective against norovirus**
- **Norovirus fact sheets and handouts**
- **Handwashing sign**

BACKGROUND

In Wyoming, outbreaks and clusters including gastrointestinal illness, respiratory, and other illness are reportable to the Wyoming Department of Health by state statute. The Wyoming Department of Health Infectious Disease Epidemiology Unit (IDEpi) partners with educational institutions to investigate outbreaks of gastrointestinal illness throughout the state. Our team of epidemiologists works to identify the source of the outbreak, implement control measures, and reduce transmission to prevent others from getting sick.

Outbreak investigation also includes collecting stool samples from those experiencing symptoms to determine the cause of illness. We collaborate with other public health partners such as local public health nurses and Wyoming Department of Agriculture Consumer Health Specialists during outbreak investigations. Local public health partners often assist with outbreak investigation by orchestrating sample collection and conducting facility inspections.

In educational settings, students and staff congregate in shared spaces; thus some of the most common outbreaks in schools are caused by germs that spread from person to person, such as norovirus or “stomach flu”. In fact, in 2017 91% of reported outbreaks in Wyoming were spread person-to-person. Among those who were part of an outbreak, 84% were infected by an enteric disease, such as norovirus, that was spread person-to-person. Norovirus is one of the leading causes of enteric disease outbreaks in the nation. According to the CDC, 20 million people get sick each year from norovirus most often from contact with an infected person or by eating contaminated food.

Educational facilities play a crucial role in the timely recognition of possible outbreaks among students and staff. When outbreaks are detected in a school, staff can respond quickly and take steps to reduce the number of people who become ill. This toolkit is designed to provide resources and an overview of gastrointestinal outbreak detection, response, and control measures for schools.

HOW TO RECOGNIZE A NOROVIRUS OUTBREAK



WHAT IS NOROVIRUS

Norovirus is a highly contagious virus that causes gastroenteritis. In fact, fewer than 18 virus particles can make you sick. An infected person can shed billions of virus particles in their stool. You may have heard this virus referred to as stomach flu or food poisoning. Common symptoms of norovirus include rapid onset of vomiting, diarrhea, stomach pain, and nausea. Fever may sometimes be present. Although most people recover on their own without treatment, some can develop severe dehydration and require hospitalization. Most people develop symptoms 12-48 hours after being exposed and experience illness for 1-3 days. Those infected with norovirus are contagious when they are experiencing symptoms, like vomiting, and during the first few days after recovery.

HOW IS NOROVIRUS SPREAD

People become infected with norovirus when they eat food or consume drinks contaminated with norovirus, touch contaminated surfaces or objects and then put their fingers in their mouths, or have direct contact with someone else who is sick. Norovirus particles can also be airborne and travel up to 10 feet during a vomiting accident.

WHAT IS AN OUTBREAK

An outbreak is defined as an increase above the expected number of individuals experiencing illness with similar symptoms. The number of sick individuals in an outbreak can vary from many to only a few. There are no hard and fast rules for a set number of people that constitutes an outbreak. Outbreaks in schools are often detected when a significant number of students and/or staff become ill in a specific time period with similar symptoms after a shared event, like a field trip or sports camp. It is not uncommon for schools to have absences at any given time related to sporadic illness that are not part of an outbreak.

REPORT AN OUTBREAK



WHEN TO REPORT

- Illness is above expected levels
- Several people have become ill after taking part in the same activity
- Several students in the same classroom, or group, have become ill

When in doubt, report!

REPORT AN OUTBREAK

Call the Wyoming Department of Health Infectious Disease Epidemiology Unit

- Daytime Hotline: **1-877-996-9000**
- Tiffany Greenlee, Foodborne Epidemiologist: **307-777-7007**
- 24-Hour Hotline: **1-888-996-9104**

Email

- Foodborne Epidemiologist: **tiffany.greenlee@wyo.gov**

WHAT TO REPORT

If you suspect an outbreak may be occurring at your school, start recording the number of ill students or staff, what symptoms they report, and what date their symptoms started. See the School Illness List attachment that is used to track the number of ill students and staff. When outbreaks are reported to IDEpi, epidemiologists will request the following information:

- What date did the first person become ill?
- How many students/staff are sick? What is the total number of students/staff at your school?
- What symptoms have been reported among those with illness?
- How long are symptoms lasting?
- Are people reporting illness from the same classroom or grade? Did they take part in any group activities, or is illness spread around the school?
- Are any cafeteria staff, or other staff who handle food, ill?
- Was there any vomitus or diarrheal accidents in a communal area?

OUTBREAK CONTROL MEASURES



COMMUNICATE

- Notify all school staff of the outbreak so they can help implement control measures and remind students to follow handwashing guidelines.
- Alert school janitorial staff about the outbreak and need for increased sanitation. It is important for janitorial staff to be aware of the outbreak, possible transmission routes from contaminated objects or surfaces, and steps they can take to protect themselves when cleaning potentially infectious materials.
- In some instances, it may be necessary to notify parents of the outbreak. It is important to remind parents to keep sick kids home from school until they recover. This is also an opportunity to provide education about norovirus and steps parents can take to reduce transmission in the family. If a notification letter is needed, IDEpi will provide a letter template.

HANDWASHING

- Promote hand hygiene.
 - Place handwashing posters in bathrooms (see handouts).
 - Broadcast public announcements to remind students and staff to wash hands frequently.
 - Schedule handwashing breaks for students and staff.
- Use soap and water for handwashing to remove germs. NOTE – Hand sanitizers may not be effective against common gastrointestinal germs such as norovirus.

EXCLUSION

- Exclude any student or staff who is sick until at least 48 hours after vomiting and diarrhea have ended (or follow district policy if more strict).
- Exclude any staff who handle food and are ill with gastrointestinal symptoms for 72 hours after their symptoms have ceased.
- Record student and staff absences on the attached School Illness List.

OUTBREAK CONTROL MEASURES CONTINUED



FOOD SERVICE AND CAFETERIA STAFF

- Determine if any kitchen staff are ill. If yes, add them to the School Illness List, exclude them from work, and notify IDEpi so they can assist you in implementing additional prevention measures.
- Ensure that all kitchen staff wash their hands before handling food and after using the restroom.
- Ensure that all kitchen staff have access to a dedicated restroom that is not shared with students or other non-kitchen staff.
- Clean and sanitize all kitchen and dining areas, including preparation areas and eating surfaces.
- Stop all self-service foods and drinks. Have kitchen staff or other adults serve all food items. Discontinue salad bars, self-serve buffets, family-style meals, and communal food items.

SANITIZING THE SCHOOL

- Immediately sanitize the school. Focus on frequently touched areas or objects (bathrooms, door handles, counters, tables, water fountains, toys in younger classrooms, etc.).
 - Clean all surfaces with a bleach solution (3/4 cup of concentrated bleach and 1 gallon of water) or a product that states it is effective against norovirus. If using regular strength bleach (5.25%), increase the amount of bleach to 1 cup.
 - Use all cleaning products exactly as directed on the package.
 - Do not mix bleach solution with other cleaners or disinfectants
 - Wear gloves and other personal protective equipment and ensure proper ventilation.
- Clean and sanitize at least daily during the outbreak. Start with areas that have a low likelihood of being contaminated (e.g., counters, tables) and move to areas with a high likelihood of contamination (e.g., bathrooms, door knobs).

OUTBREAK CONTROL MEASURES CONTINUED



CLEANING UP A VOMIT OR DIARRHEAL ACCIDENT

- Clear the area and evacuate people.
- Do NOT vacuum up vomit or diarrhea.
- Put on disposable gloves and masks.
- Mix the disinfection solution.
- Wipe up vomit or diarrhea with paper towels or rags and throw them away in plastic bag.
- Clean all surfaces with a bleach solution (3/4 cup of concentrated bleach and 1 gallon of water) or a product that states it is effective against norovirus. Allow the disinfectant to remain on contaminated surfaces for 5 minutes. If using regular strength bleach (5.25%), increase the amount of bleach to 1 cup.
- Clean all surfaces again with soap and hot water.
- Carefully discard your gloves and mask.
- Wash your hands thoroughly with soap and water after cleaning up the accident.

RESOURCES



1. CDC Norovirus Webpage: <https://www.cdc.gov/norovirus/index.html>
2. Norovirus clean up: <https://blogs.cdc.gov/publichealthmatters/2017/12/norovirus-clean-up/>
3. Norovirus Illness Key Facts: <https://www.cdc.gov/norovirus/multimedia.html>
4. Norovirus clean up video: <https://www.youtube.com/watch?v=TAkH4jakLYA>
5. Norovirus clean up posters: <https://waterandhealth.org/resources/posters/#norovirus>
6. Hand washing posters: <https://www.cdc.gov/handwashing/posters.html>

1



2



3



4



5

clean-up and Disinfection for Norovirus ("Stomach Bug")

These directions should be used to respond to any vomiting or diarrhea. Note: Anything that has been in contact with vomit and diarrhea should be discarded or disinfected.

1. Clean up

- Remove any vomit or diarrhea, such as disposable gloves, apron or other trash, wipe up vomit or diarrhea with paper towels or cloth, then put in a plastic bag or trash can.
- Use into Windex, bleach or other disinfectant solution on carpets and upholstery.
- Disinfect of paper towels used to clean vomit bag or trash can.
- Use a disinfectant solution on high touch surfaces, such as doorknobs and toilet handles.
- Throw away any trash or paper products.
- Wipe dry with paper towels.

DON'T STOP HERE: VOMIT AND DIARRHEA CAN REMAIN ON SURFACES EVEN AFTER CLEANING.

2. Disinfect surfaces by applying a chlorine bleach solution

Disinfecting surfaces are based on CDC-recommended product directions to be effective against norovirus.

3. Prepare a chlorine bleach solution

Make bleach solution from daily dose of chlorine, never use bleach solution with other chemicals.

IF VOMIT SURFACES ARE INFECTED:
1/8 CUP CONCENTRATED BLEACH
+ 1 GALLON PLAIN WATER

IF OTHER SURFACES ARE INFECTED:
1/8 CUP CONCENTRATED BLEACH
+ 1 GALLON PLAIN WATER

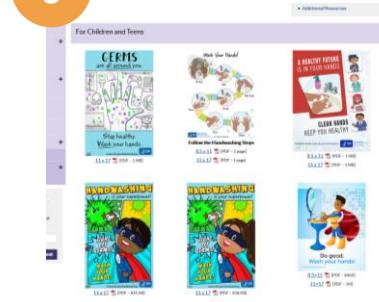
Wash your hands thoroughly with soap and water

Hand sanitizers are not effective against norovirus.

Academic projects from the U.S. Centers for Disease Control and Prevention (CDC) helped to develop this paper. For more information on related resources, please see the CDC's partners and resources below.



6





Wyoming Department of Health
Infectious Disease Epidemiology
Phone: 877-996-9000
Fax: 307-777-5573

SCHOOL GI OUTBREAK QUESTIONNAIRE

WDH Use Only

Date of WDH notification ____/____/____

WY Outbreak ID: _____

NORS ID: _____

SCHOOL INFORMATION

School Name _____

Address _____

City _____

Phone(s) _____ Fax _____

Contact Name _____ Email _____

Number of children enrolled in school at time of outbreak notification: _____

Number of staff employed at school at time of outbreak notification: _____

SYMPTOMS

First case onset date/time: _____

Number Ill at time of report: Staff _____ Students _____

Predominant symptoms (all cases) _____

Average duration of symptoms _____

RISKS AND EXPOSURES

Y N U

Are those reporting illness from the same classroom, grade, or activity?

If yes, please describe: _____

Are any staff that **prepare** or **handle** (i.e., cook or aid in feeding) food ill with gastrointestinal symptoms?
If yes, onset date(s): _____

Has anyone had a bowel movement accident or vomitus accident in the school?
If yes, where? _____

SCHOOL ILLNESS LIST

To be completed by school personnel. Please complete one line for each person (student or staff) in your school with suspected illness. Print out multiple pages if needed. Fax completed list to Wyoming Department of Health at 307-777-5573.

SCHOOL ILLNESS LIST

Role	Student or Staff Name	Classroom	Parent Name of Student	Phone Number	Onset Date (if known)
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					

SCHOOL ILLNESS LIST

Role	Student or Staff Name	Classroom	Parent Name of Student	Phone Number	Onset Date (if known)
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					
<input type="checkbox"/> Staff <input type="checkbox"/> Student					



US Environmental Protection Agency Office of Pesticide Programs

List G: EPA Registered Hospital Disinfectants Effective Against Norovirus (Norwalk-like virus)

June 16, 2016

**US Environmental Protection Agency
Office of Pesticide Programs
List G: EPA Registered Hospital Disinfectants
Effective Against Norovirus (Norwalk-like virus)**

16-Jun-16

EPA	Primary Product Name
777-99	BRACE
1677-21	MIKRO-QUAT
1677-216	EXSPOR BASE CONCENTRATE
1677-226	VIRASEPT
1677-233	Multi-Purpose Disinfectant Cleaner
1677-237	FF-ATH
1677-238	PEROXIDE MULTI SURFACE CLEANER AND DISINFECTANT
1677-241	HYDRIS
1839-79	NP 4.5 DETERGENT/DISINFECTANT
1839-95	NP 4.5 (D & F) DETERGENT/DISINFECTANT
1839-188	AEROSOL SDAS
5741-28	TUMULT
5813-21	Tackle
5813-99	Wave
5813-102	CGB1
5813-103	CGB3
5813-104	CBG4
5813-105	HBL
5813-106	Axl
5813-100	PUMA
6659-3	SPRAY NINE
6836-77	LONZA FORMULATION S-18
6836-78	LONZA FORMULATION R-82
6836-139	LONZA FORMULATION R-82F
6836-140	LONZA FORMULATION S-21F
6836-152	LONZA FORMULATION DC-103
6836-245	CSP-46
6836-266	BARDAC 205M-10
6836-333	MMR-4U
6836-346	LONZAGARD RCS-256
6836-347	LONZAGARD RCS-128
6836-348	LONZAGARD RCS-128 PLUS
6836-349	LONZAGARD RCS-256 PLUS
9480-8	PDI SANI-CLOTH BLEACH WIPES
10324-58	MAQUAT 128
10324-81	MAQUAT 7.5-M
10324-214	MAGUARD 5626
11346-2	Clorox HL
11346-3	Clorox HW

11346-4	Clorox QS
11346-6	Clorox HS
34810-36	CLEAN-CIDE WIPES
46781-12	CAVICIDE 1
56392-7	DISPATCH HOSPITAL CLEANER DISINFECTANT WITH BLEACH
56392-8	Dispatch Hospital Cleaner Disinfectant Towels with Bleach
65402-3	VIGOROX SP-15 ANTIMICROBIAL AGENT
67619-8	CPPC Ultra Bleach 2
67619-12	CPPC TSUNAMI
67619-13	CPPC STORM
67619-17	SHIELD
67619-20	REX
67619-21	CARB
67619-24	BLONDIE
67619-25	DAGWOOD
67619-26	BORIS
67619-27	BUSTER
67619-28	MILO
67619-30	GNR
67619-32	PPD Puma
70060-19	ASEPTROL S10-TAB
70271-13	PURE BRIGHT GERMICIDAL ULTRA BLEACH
70271-24	TECUMSEH B
70590-1	HYPE-WIPE
70590-2	BLEACH-RITE DISINFECTING SPRAY WITH BLEACH
70627-56	OXIVIR TB
70627-58	OXY-TEAM DISINFECTANT CLEANER
70627-60	OXIVIR WIPES
71654-7	VIRKON
71847-2	KLOR-KLEEN
72977-3	AXEN(R) 30
72977-5	SDC3A
73232-1	ALPET D2
74559-1	ACCEL TB
74559-8	Accel 5 RTU
74986-4	SELECTROCIDE 2L500
82972-1	VITAL-OXIDE
84368-1	URTHPRO
84526-1	SANOSIL S010
87518-1	HSP2O
88089-4	PERIDOX RTU (TM)

Norovirus Illness: Key Facts

Norovirus—the stomach bug

Norovirus is a highly contagious virus. Norovirus infection causes gastroenteritis (inflammation of the stomach and intestines). This leads to diarrhea, vomiting, and stomach pain.

Norovirus illness is often called by other names, such as food poisoning and stomach flu. Noroviruses can cause food poisoning, as can other germs and chemicals. Norovirus illness is not related to the flu (influenza). Though they share some of the same symptoms, the flu is a respiratory illness caused by influenza virus.



Anyone can get norovirus illness

- Norovirus is the most common cause of acute gastroenteritis in the U.S.
- Each year, norovirus causes 19 to 21 million cases of acute gastroenteritis in the U.S.
- There are many types of norovirus and you can get it more than once.

Norovirus illness can be serious

- Norovirus illness can make you feel extremely sick with diarrhea and vomiting many times a day.
- Some people may get severely dehydrated, especially young children, the elderly, and people with other illnesses.
- Each year, norovirus causes 56,000 to 71,000 hospitalizations and 570 to 800 deaths, mostly in young children and the elderly.

Norovirus spreads very easily and quickly

- It only takes a very small amount of norovirus particles (fewer than 100) to make you sick.
- People with norovirus illness shed billions of virus particles in their stool and vomit and can easily infect others.
- You are contagious from the moment you begin feeling sick and for the first few days after you recover.
- Norovirus can spread quickly in enclosed places like daycare centers, nursing homes, schools, and cruise ships.
- Norovirus can stay on objects and surfaces and still infect people for days or weeks.
- Norovirus can survive some disinfectants, making it hard to get rid of.

Norovirus can spread in many ways

Norovirus can spread to others by—

- having direct contact with an infected person, for example, touching an infected person while caring for them,
- eating food or drinking liquids that are contaminated with norovirus,
- touching objects that have norovirus on them and then putting your fingers in your mouth, for example, touching a countertop that has vomit droplets on it and then putting your fingers in your mouth and
- sharing utensils or cups with people who are infected with norovirus.

There's no vaccine to prevent norovirus infection and no drug to treat it

- Antibiotics will not help with norovirus illness because antibiotics do not work on viruses.
- When you have norovirus illness, drink plenty of liquids to replace fluid loss and prevent dehydration.
- If you or someone you are caring for is dehydrated, call a doctor.



What is the Right Way to Wash Your Hands?

1. Wet your hands with clean, running water (warm or cold) and apply soap.
2. Rub your hands together to make a lather and scrub them well; be sure to scrub the backs of your hands, between your fingers, and under your nails.
3. Continue rubbing your hands for at least 20 seconds. Need a timer? Hum the "Happy Birthday" song from beginning to end twice.
4. Rinse your hands well under running water.
5. Dry your hands using a clean towel or air dry them.

See Handwashing: Clean Hands Saves Lives (www.cdc.gov/handwashing/)

5 Tips to Prevent Norovirus From Spreading

1. Practice proper hand hygiene

Always wash your hands carefully with soap and water—

- after using the toilet and changing diapers, and
- before eating, preparing, or handling food.

Alcohol-based hand sanitizers can be used in addition to hand washing. But, they should not be used as a substitute for washing with soap and water.

2. Wash fruits and vegetables and cook seafood thoroughly

Carefully wash fruits and vegetables before preparing and eating them.

Cook oysters and other shellfish thoroughly before eating them.

Be aware that noroviruses are relatively resistant. They can survive temperatures as high as 140°F and quick steaming processes that are often used for cooking shellfish.

Food that might be contaminated with norovirus should be thrown out.

Keep sick infants and children out of areas where food is being handled and prepared.



3. When you are sick, do not prepare food or care for others

You should not prepare food for others or provide healthcare while you are sick and for at least 2 to 3 days after you recover. This also applies to sick workers in schools, daycares, and other places where they may expose people to norovirus.

4. Clean and disinfect contaminated surfaces

After throwing up or having diarrhea, immediately clean and disinfect contaminated surfaces. Use a chlorine bleach solution with a concentration of 1000–5000 ppm (5–25 tablespoons of household bleach [5.25%] per gallon of water) or other disinfectant registered as effective against norovirus by the Environmental Protection Agency (EPA).



5. Wash laundry thoroughly

Immediately remove and wash clothes or linens that may be contaminated with vomit or stool (feces).

You should—

- handle soiled items carefully without agitating them,
- wear rubber or disposable gloves while handling soiled items and wash your hands after, and wash the items with detergent at the maximum available cycle length then machine dry them.

Visit CDC's Norovirus Web site at www.cdc.gov/norovirus for more information.

Clean-up and Disinfection for Norovirus ("Stomach Bug")

THESE DIRECTIONS SHOULD BE USED TO RESPOND TO ANY VOMITING OR DIARRHEA ACCIDENT

Note: Anything that has been in contact with vomit and diarrhea should be discarded or disinfected.

1 Clean up

a. Remove vomit or diarrhea right away!

- Wearing protective clothing, such as disposable gloves, apron and/or mask, wipe up vomit or diarrhea with paper towels
- Use kitty litter, baking soda or other absorbent material on carpets and upholstery to absorb liquid; do not vacuum material: pick up using paper towels
- Dispose of paper towel/waste in a plastic trash bag or biohazard bag

b. Use soapy water to wash surfaces that contacted vomit or diarrhea and all nearby high-touch surfaces, such as door knobs and toilet handles

- c. Rinse thoroughly with plain water
- d. Wipe dry with paper towels

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

2 Disinfect surfaces by applying a chlorine bleach solution

Steam cleaning may be preferable for carpets and upholstery. Chlorine bleach could permanently stain these.

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.

a. Prepare a chlorine bleach solution

Make bleach solutions fresh daily; keep out of reach of children; never mix bleach solution with other cleaners.

IF HARD SURFACES ARE AFFECTED...
e.g., non-porous surfaces, vinyl, ceramic tile, sealed counter-tops, sinks, toilets

3/4 CUP OF CONCENTRATED BLEACH + **1 GALLON WATER**

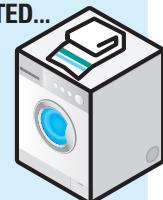
CONCENTRATION ~3500 ppm

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



IF CLOTHING OR OTHER FABRICS ARE AFFECTED...

- Remove and wash all clothing or fabric that may have touched vomit or diarrhea
- Machine wash these items with detergent, hot water and **bleach** if recommended, choosing the longest wash cycle
- Machine dry



b. Leave surface wet for at least 5 minutes

c. 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.

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

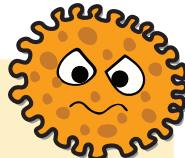


c4our.org

disinfect-for-health.org

Updated March, 2015

Facts about Norovirus



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

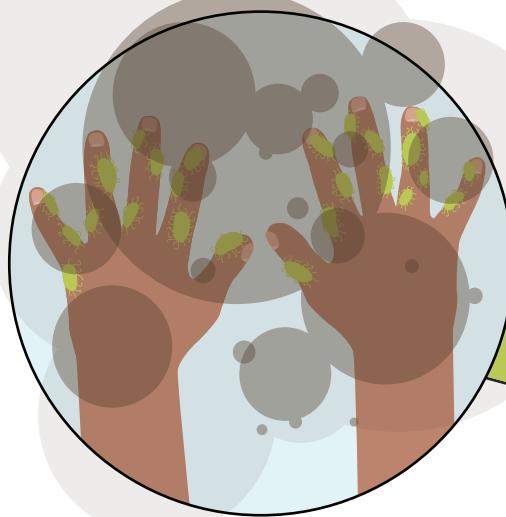
Norovirus spreads by contact with an infected person or by touching a contaminated surface or eating contaminated food or drinking contaminated water. Norovirus particles can even float through the air and then settle on surfaces, spreading contamination.

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.

Wash Your Hands!



Wet



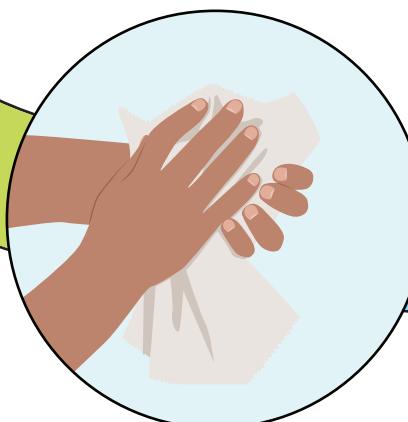
Get Soap



Rinse



Scrub



Dry



Clean!



Centers for Disease
Control and Prevention
National Center for Emerging
and Zoonotic Infectious Diseases

www.cdc.gov/handwashing

CS267057-A