

PREVENTION

▶ TAKE ACTION

Sick? **Stay home.** Stay home at least **48 hrs** after your symptoms stop.

Know your norovirus facts.

Get access to educational & procedural information.



Locate **spill kits, registered products & personal protective equipment (PPE).**



FACT: You can carry the virus for **two weeks or more** after you feel better.



Frequent handwashing.

Thoroughly wash **hands & exposed portions of arms** with soap & warm water

for at least **20 seconds.** Use designated handwashing sink.



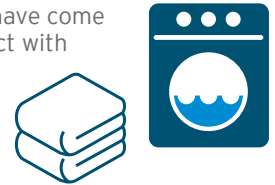
No bare hand contact.

Use utensils & disposable gloves.



Wash clothing & linens

that may have come into contact with the virus.



▶ PREPARE FOOD CAREFULLY

Wash fruits & vegetables

before preparing and serving.



Cook shellfish thoroughly.



Discard contaminated food

that may have come in contact with the virus or an infected person.



▶ CLEAN THOROUGHLY & ROUTINELY

CLEAN & SANITIZE food contact surfaces in back and front of the house.

FOCUS ESPECIALLY on prep surfaces and high-touch objects: utensils, prep and serving ware, cookware, etc.



CLEAN & DISINFECT storage areas, restrooms and breakrooms **using EPA-registered products** with claims against norovirus.

FOCUS ESPECIALLY on high-touch areas: chairs, door knobs, menus, etc.



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RESPONSE

Simple steps to keep you safe

1. Report any suspected incidents to management

2. Send home infected individuals and direct them to stay home for **48 hours** after symptoms end

3. Use appropriate personal protective equipment (PPE)



4. Secure the area

5. Discard any food items that may have been contaminated



6. Clean and disinfect contaminated area following appropriate biohazard protocol; follow warewashing standards for contaminated ware



7. Carefully handle contaminated clothing and linen. Have items thoroughly washed at the maximum available cycle length and machine dry

8. Disinfect “high-touch” surfaces



9. Carefully remove and discard PPE following biohazard procedures



10. Change into clean clothes and **wash hands** thoroughly before reentering the area



Reference specific cleaning & disinfecting procedures for each step



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