

*Norovirus epidemic!!*

## ***Prevent the outbreak of food poisoning due to norovirus !!***

There has been an epidemic of infectious gastroenteritis caused by the norovirus since last November through March. Many cases of food poisoning due to norovirus are being reported.

If you are infected with norovirus, you will have symptoms such as vomiting, diarrhea, and stomachaches. In some cases, as many as 1 billion viruses can be found in vomit or feces.

Even in cases where no symptoms appear (inapparent infections), roughly 100 million viruses are usually emitted.

### **Causes of Norovirus Food Poisoning**

- 1 Cooking without washing your hands carefully and serving food which carried norovirus
- 2 Serving inadequately-cooked oysters and clams which contained norovirus



### **To Prevent Norovirus Food Poisoning**

- Wash your hands thoroughly with soap, and rinse them adequately with running water.
- When preparing food with heat, make sure the food is cooked through properly.
- When you need to clean up a customer's vomit in this facility, cover it with paper towels and use disposable gloves. Take all necessary precautions to avoid the spread of infection.
- After cleaning, sterilize the area with chlorine agents or boiling water.