



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 CA Health & Safety 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.



Avoid touching food with bare hands

Use utensils and single-use disposable gloves to avoid touching ready-to-eat foods with bare hands.



Cook shellfish thoroughly

Avoid serving undercooked (below 140°F) oysters and other shellfish.



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.

Rinse fruits and vegetables

Carefully rinse fruits and vegetables before preparing and serving them.

