



Guidance for Kitchen Managers

Kitchen managers must use these control measures to prevent the spread of Norovirus from ill food workers during an outbreak.

- Screen all food service employees at the start of each shift for any vomiting, diarrhea, nausea, fever, and/or abdominal cramps using a [screening form](#).**

If anyone has had foodborne illness symptoms, they should be excluded until they are symptom free for 48 hours.

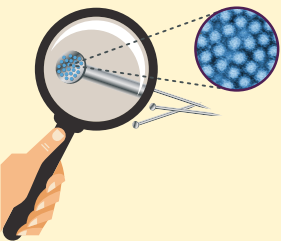
- Dispose of any food that was prepared by a food worker that became ill with an infectious disease.**

- Clean restrooms, kitchen surfaces, and dining room surfaces using bleach at the appropriate concentration, which can be found in [this guidance](#).**

If the facility does not use bleach, an EPA approved chemical effective against killing Norovirus can be used and found in [this list](#).

- Review and share the following materials with your food workers so that everyone is aware of how to prevent the spread of germs in a food establishment and prevent illnesses:**

- [Employee Health Agreement](#)
- [Wash Your Hands!](#)
- [No Bare Hand Contact](#)



Norovirus is very contagious. Just a small amount – as few as 18 viral particles – can make you sick.

In fact, the amount of virus particles that fit on the head of a pin would be enough to infect more than 1,000 people.

If you have any food safety questions about preventing Norovirus in your food establishment, please call 401-222-2749.

