



Guidance for Kitchen Managers

Kitchen Managers of the food service program at healthcare facilities 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.

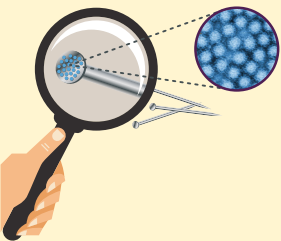
- Dispose of any food that was prepared by a food worker that became ill with an infectious disease.**

- Clean restrooms and kitchen 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.

