



ENVIRONMENTAL HEALTH

Foodservice Education/Consultation

Standard Operating Procedures



Norovirus Outbreaks in Food Service Facilities

Every Day	<ul style="list-style-type: none">● Keep ill employees out of the facility● No employee returns to work for 72 hours after their symptoms have stopped● Follow safe food preparation guidelines● Clean/sanitize frequently-touched surfaces often● WASH HANDS REGULARLY/TWICE AFTER USING THE RESTROOM
When Illness Strikes	<ul style="list-style-type: none">● Discontinue self- service foods● Consider glove only contact with ready to eat foods (salads,melons,cheese,lunch meats,sandwiches)● Wash hands thoroughly (for at least 20 seconds) and start using sanitizer dips at hand wash stations, use a 50-100ppm chlorine solution (1 tsp bleach per gallon of water)● Increase routine cleaning and sanitizing● Contain vomit and diarrhea, and clean up with bleach solution (1/2 cup bleach to 1 gallon water) or other approved viralcides such as Virkon S.● Reemphasize to employees that sick employees can not work.● Call Environmental Health at (503) 588-5401 if multiple employees are ill.
Outbreak Under Way	<p>Call Environmental Health at (503) 588-5401 if illness spreads, or if any customers become ill.</p> <ul style="list-style-type: none">● Do not accept new employees● Assign recovered staff to non food preparation jobs if possible.● Restrict non-essential visitors from kitchen● Cancel catered activities● Throw out any foods which may have been contaminated