Norovirus Resources

- NFSM National Food Safety Month (www.foodsafetymonth.com)
- Handwashing: Reduce the Spread of Viruses NFSM 2016

What is Norovirus?

Testing

- Human specimen collection-stool
- From 1985 to 1991 Norovirus was detected and classified using <u>antibody</u> based assays
 - Enzyme-linked immunosorbent assays (ELISAs)-antibody testing
 - Test not useful since most people develop antibody from subclinical infection
- 1992 to the current Norovirus detected using genomic amplification assays
 - Reverse-Transcriptase-polymerase chain reaction (RT-PCR)-detects viral nucleic acid
 - · Gold standard test used to confirm outbreaks

How is Norovirus spread?

- Fecal-Oral Route
 - Found in stool or vomitus
- Infection spreads by
 - Consuming contaminated food or liquids
 - Touching contaminated surfaces or objects
 - Person-to-person contact
 - Shellfish consumption
- Day care centers, cruise ships and nursing homes more vulnerable to both spread and effects of illness

How is Norovirus spread?

Shellfish

- Norovirus survives in Marine Water for months to years
- Oysters, clams and mussels (filter feeders) ingest norovirus present in marine water
- Once ingested virus multiplies quickly especially in warm weather or if shellfish not kept cold post harvesting
- 145 degrees F for 15 seconds or longer will inactivate virus

Symptoms

- Vomiting
 - Primary symptom
- Nausea
- Diarrhea (watery)
- Abdominal cramping
- Other symptoms
 - low grade fever (50% of all cases)
 - chills, headache, muscle aches, tiredness

Epidemiology of Norovirus

- Epidemiology
 - Estimated 218,000 <u>deaths</u> to children less than 5 years <u>worldwide</u>
 - 1.1 million <u>hospitalizations</u> <u>worldwide</u>
 - United States
 - 570-800 <u>deaths</u> (mostly young children and elderly adults)
 - 56–71,000 *hospitalizations*
- Incubation period
 - Averages 24–48 hours
 - Average illness duration 12–48 hours

Disinfection During Outbreaks

- 200ppm (parts per million)
 - Use for stainless steel, food/mouth contact items, toys
 - 1 Tablespoon of bleach in 1-gallon water (1:250 dilution)
- ▶ 1000ppm (parts per million)
 - Use for non-porous surfaces, tile floors, countertops, toilets, door knobs, railings
 - 1/3 cup bleach in 1-gallon water (1:50 dilution)

Disinfection During Outbreaks

- 5000ppm (parts per million)
 - Use for porous surfaces, wooden floors
 - 1 cup bleach plus 2/3-cup bleach in 1-gallon water (1:10 dilution)
- Contact time
 - Leave bleach on surfaces for 10-20 minutes then rinse with clean water

Disinfection During Outbreaks

- Other disinfectants
 - lodine (0.8%), Lysol or Pinesol (may be needed at higher concentrations)
- Environmental Protection Agency (EPA) approved list of disinfectants
 - Not all shown on EPA list are approved for use in FOOD FACILTIES
 - http://www.epa.gov/oppad001/list_g_norovirus.pdf

Treatment

- There is no specific treatment
- Persons with diarrhea and/or vomiting should drink plenty of liquids to prevent dehydration
- IV rehydration may be required
- Medications, including antibiotics (which have no effect on viruses) should be avoided
- Hospitalization does occur amongst vulnerable groups

Prevention

- Wash your hands frequently
 - Soap and water is the gold standard
 - Alcohol-based hand sanitizers not recommended alone (alcohol at 60% not shown to be effective against Norovirus)
- Promptly disinfect contaminated surfaces with household chlorine bleach-based cleaners (at least 1000ppm)

Prevention

- Throughout food or water from sources that may be contaminated
- Wash fruits and vegetables before preparation
- Cook shellfish completely to kill the virus greater than 145 degrees F
 - Especially true for oysters and other shellfish

Prevention

- Children in daycare, health care workers, or people who <u>handle food in food</u> <u>service facilities</u> should not go to school or work while they have diarrhea or symptoms
 - Until at least <u>3 days</u> after symptoms subside