Food safety infosheet February 1, 2012

Norovirus outbreaks on the increase North Carolina

Outbreak linked to Harbor Inn Seafood in Conover, NC affects over 125 patrons





Health departments across North Carolina have reported norovirus outbreaks in recent weeks, prompting state public health officials to issue an alert.

Over 125 partons of a Conover, NC restaurant fell ill with norovirus in mid-Jan; most illnesses were linked to eating at the Harbor Inn Seafood restaurant on Jan. 13 and 14 - but some patrons got sick after eating there as recently as Jan. 20.

While no definitive food source has been identified, victims stated the members of their party who got sick after eating at Harbor Inn Seafood were the ones who are tossed salad.

Salads can be prepped by someone who doesn't see themselves as a food handler. Norovirus, especially in cooler months, is stable in the environment and can survive and infect for weeks after contamination.

Some norovirus infections occur without symptoms.

Infected people can shed large amounts of norovirus in their vomit and diarrhea.

Viral shedding (passing of the virus in poop) can sometimes occur for 3 weeks after symptoms are gone.

Norovirus can persist on common kitchen surfaces for up to 6 weeks.

Most hand sanitizers are not effective at reducing norovirus from hands.



