

## QUARANTINE

It only takes 18 norovirus particles to make someone sick. That's not much. So taking the correct action quickly is key in dealing with incidents in restaurant and foodservice operations. Once a sick food handler or customer has been removed from the operation, the next step is to segregate the area where the sickness occurred.

As few people as possible should be allowed to come into contact with the infected area. The fewer employees, guests, or other people who are exposed to this virus, the better. Remember that norovirus can be transmitted not only through contaminated surfaces, but also through airborne inhalation. **Follow these steps:**

- Remove infected employees, guests, or other people from the operation.
- Politely ask all other people to leave the infected area.
- Close or block off the affected area using **“Caution—Wet Floor”** signs or safety cones.
- Put on a disposable apron, face mask, and shoe covers. Then put on disposable gloves before clean up.
- Follow correct clean-up procedures, or clean-up kit manufacturer's recommendations, for removing the vomit or diarrhea and cleaning and sanitizing the area and affected surfaces.