

NOROVIRUS CONTROL PLAN
PUBLIC HEALTH MADISON AND DANE COUNTY

In the past few years, a gastrointestinal illness caused by a virus called norovirus has quickly made its way through casinos, hotels, restaurants, schools, daycares, nursing homes, hospitals, and cruise ships.

Noroviruses are highly infectious agents, capable of being spread directly from person-to-person, by food and water and through the air. This virus is very resilient and can survive for long periods in the environment and on surfaces such as door handles or tabletops. Because of these features, noroviruses can cause widespread outbreaks especially where large groups of people congregate. The result has been a quick spreading illness that is present in most countries around the world.

A key for minimizing the risk of a norovirus outbreak and controlling an existing outbreak is to be diligent and always on the lookout for changes and trends around you. It is important to have appropriate response procedures in place prior to an outbreak. Public Health Madison and Dane County has developed a **Norovirus Control Plan** with the following components:

- Surveillance
- Readiness Actions
- Supervision / Evaluation
- Training
- Communication

In addition, there are three control levels for each of the above listed components:

- Normal Control
- Increased Control
- Outbreak Control

The attached chart is meant to provide a framework for developing your own Norovirus Control Plan.

Please note: 2-201.15 of the Wisconsin Food Code requires the person in charge to notify the regulatory authority if food employees have been diagnosed with an illness or pathogen that can be transmitted through food. At your establishment, if two or more employees from the same department have called-in sick with vomiting or diarrhea, or if calls have been received from ill customers, please contact the health department at **608-243-0330** immediately to report the illness.