Prevention and Control of Norovirus in Retail Establishments

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Feeding Families Enriching Lives

Food Marketing Institute (FMI)

26,000 retail food stores & 15,000+ pharmacies in the U.S.

- Combined annual sales volume of $680 billion
- Three-quarters of all retail food store sales in the U.S.
- Large multi-store chains, regional firms and independent supermarkets

International membership = 200 companies, 50+ countries

Associate membership = supplier partners of retail and wholesale members

FMI's Mission

Develop and promote policies, programs and forums supporting members, their customers and supplier partners, and other industry stakeholders in the areas of:

- **Government Relations**
- **Food and Product Safety and Defense**
- **Education**
- **Industry Collaboration and Networking**
- **Research**
- **Health and Wellness**
- **Social, Environmental and Sustainability programs**
- **Communications**

By pursuing these activities, FMI provides leadership and advocacy for the food and consumer product industry worldwide as the industry innovates to meet the changing needs of its customers.

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Just a few of our members…

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Collaborators:

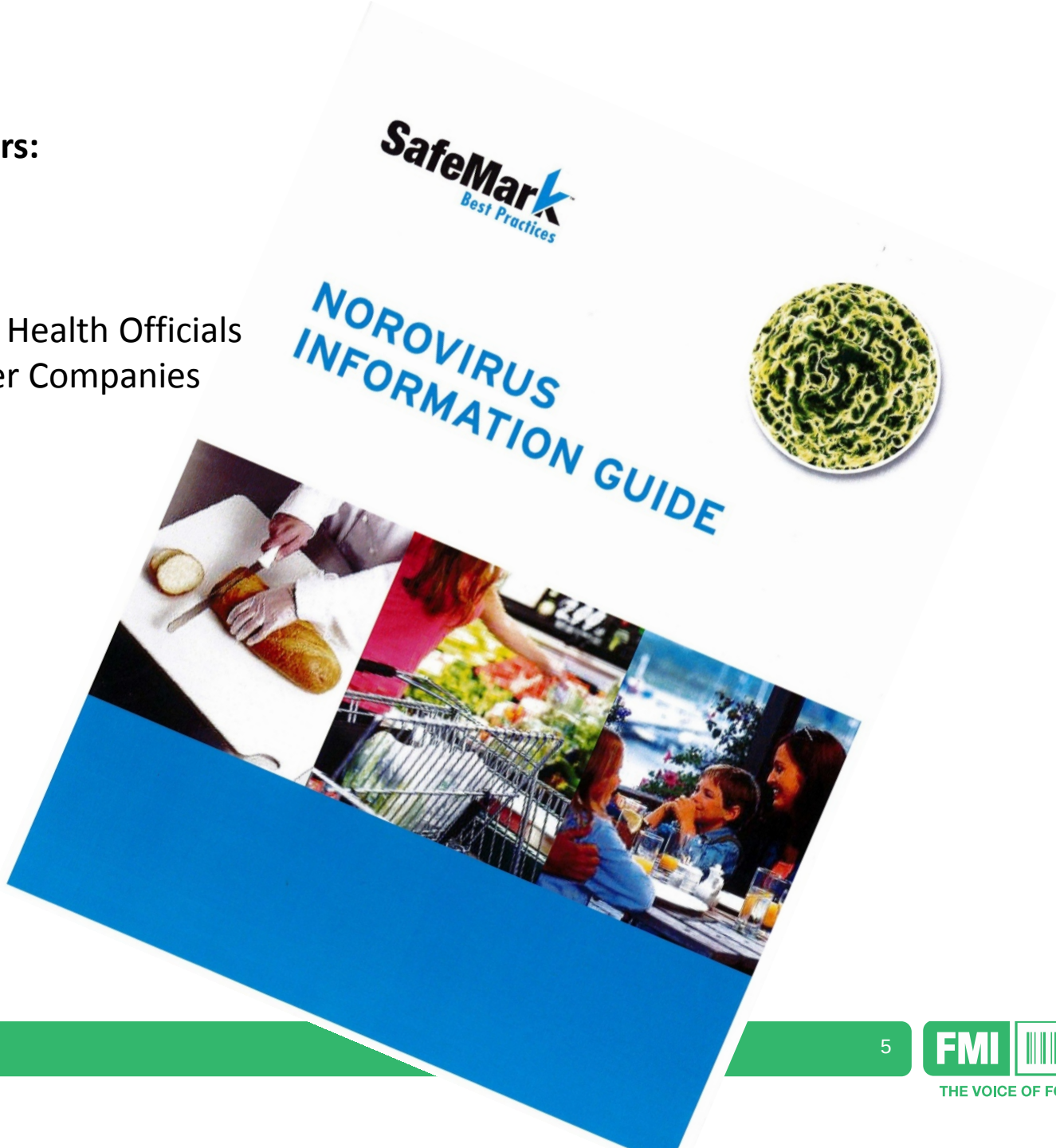
FDA

Ecolab

NCSU

State Public Health Officials

FMI Member Companies



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Vulnerabilities

Contact surfaces

CUSTOMERS

EMPLOYEES

FOOD

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Case Study

Norovirus Linked to a Cake Decorator

- Outbreak associated with frosted cake and frosted bakery items
- Single supermarket bakery – GA
- Items frosted on Feb 5, 2001
- Illnesses began on Feb 8
- > 1000 illnesses

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Case Study

Outbreak linked to 1 Cake Decorator

- illness onset Feb 4, worked on Feb 5
  - long artificial nails, no glove use

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Lessons Learned

- Employees should not work when sick
  - Management policies
  - Employee Training
- Essential to follow:
  - Proper handwashing
  - Proper glove use
  - Proper hygeine

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Prevention & Preparation

- Sanitation program
  - Clean restrooms!
- Establish policies and written management plans regarding vomit incidents
- Work with local and State health regulatory officials
- Have supplies on premises
  - Assemble “kits” - disinfectant, cleaning supplies, PPE

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Training

- Train all employees to report illnesses and follow company policies
- Train employees to properly identify and report incidents to management
- Remover barriers to reporting and delays to responding to incidents with employees and mgmt

Cleaning Up

- Contaminated surfaces
- Restrooms, other areas
- Zone around contamination (25 ft)
- All contact surfaces
- Disinfectant
  - 5000 ppm chlorine bleach for 5 min
  - EPA List G
    http://www.epa.gov/oppad001/list_g_norovirus.pdf

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Best Practices

- Proper Food Handling and Food Safety Practices
- Proper Hygiene For All Employees
- Response Plans
  - Norovirus Response Plan
  - Vomit Response Plan
- Employee Illness Reporting Program (req)

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Unknowns

1. Food as a vehicle for Norovirus

   Survival times? Routes of Transmission?

2. Employees – appropriate time to be away from work after Sx

3. Indicators of Norovirus early in illness?

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Unknowns

4. PPE for cleanup and prevention of illness

5. Disinfectants – new products in pipeline?

6. Clean-up zones – what is adequate?

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FMI Norovirus Information Guide

www.fmi.org

Food Safety & Defense

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