

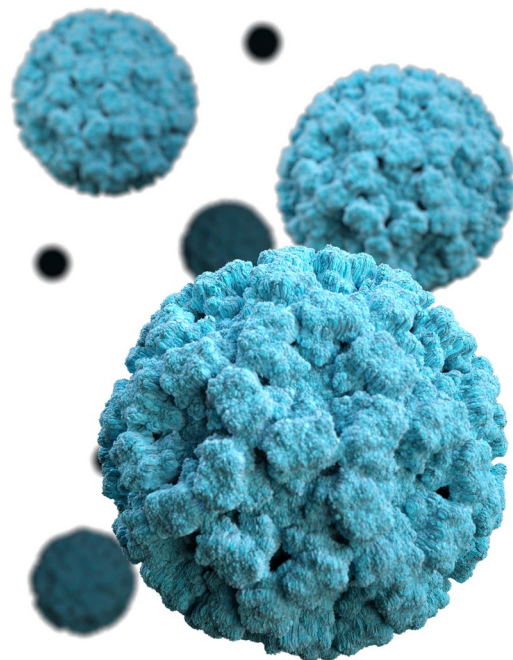
# Factsheet: Mitigation Strategies and Frequency of Cleaning and Sanitizing Restaurant Surfaces on Control of Norovirus Transmission from Ill Food Employees

## Background

Norovirus continues to be the leading cause of foodborne illness globally. Most foodborne illness outbreaks linked to food establishments (restaurants) are traced back to food employee contamination of ready-to-eat (RTE) food. Prevention strategies are centered on preventing viral contamination and transmission. However, there is currently no effective single preventive strategy for preventing foodborne norovirus in food establishments. This is why the FDA Food Code recommends the use of a combination of prevention strategies.

FDA completed a research study focused on identifying strategies to reduce the risk of norovirus from consumption of foods prepared in food establishments. Building on FDA's previous research (quantitative risk assessment described in Duret et al. 2017) this study evaluated more than 60 scenarios examining the impact of implementation of and compliance with recommendations contained in the FDA Food Code for:

- Food establishment (restaurant) surface cleaning and sanitizing
- Hand hygiene (handwashing and no bare hand-contact with ready-to-eat (RTE) food (glove-use))
- Exclusion of ill food employees
- Restriction of ill food employees



## Key Findings

Full compliance with Food Code recommendations for hand hygiene and exclusion of ill food employees were predicted to lead to significant norovirus reductions. These recommendations had the largest impact on consumer illnesses.

Handwashing prior to donning gloves is critical to ensure glove use does not contribute to risk of illness. Improving compliance with this recommendation reduces risk.

Restriction of ill food employees must include additional provisions to be effective.

Eliminating hand-contact from restroom surfaces and prioritizing cleaning and sanitizing of restroom surfaces in restaurants helps to control the transmission of norovirus to food and consumers.

## For More Information

A copy of the full manuscript is available via open access at:

[Evaluation of the Impact of Compliance with Mitigation Strategies and Frequency of Restaurant Surface Cleaning and Sanitizing on Control of Norovirus Transmission from Ill Food Employees Using an Existing Quantitative Risk Assessment Model | Journal of Food Protection \[allenpress.com\]](#)

The **FDA Food Code** is available at: <http://www.fda.gov/FoodCode>

Send questions to the **OA0/DRDA/Risk Analysis Branch** at: [FDAFoodSafetyRiskModel@fda.hhs.gov](mailto:FDAFoodSafetyRiskModel@fda.hhs.gov) or the **Retail Food Policy Team** at: [RetailFoodPolicyTeam@fda.hhs.gov](mailto:RetailFoodPolicyTeam@fda.hhs.gov)