

7. Beware of Norovirus Food Poisoning this Winter!

Inquiries: Food Hygiene Division ☎054-249-3162



A surge of norovirus infections from contaminated food is predicted for this winter. Norovirus is very infectious, causing symptoms such as nausea, vomiting, and diarrhea. Prevent infection by following these 4 rules:

1. Don't bring it into the kitchen

Do not enter areas where food is prepared when suffering from symptoms such as stomachache or diarrhea.



2. Don't put it on food

Wash your hands thoroughly before handling food

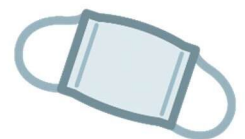


3. Kill it

Heat your food up to 85-90°C (core temp) for at least 90 seconds to kill norovirus

4. Don't spread it

Make sure to take precautions (wear mask, use plastic bags, etc.) when cleaning up the vomit or excrement of infected persons to prevent secondary infection.



For more information, see the Ministry of Health, Labour and Welfare webpage, "Norovirus Q&A" (Japanese)

https://www.mhlw.go.jp/stf/seisakunitsuite/bunya/kenkou_iryuu/shokuhin/syokuchu/kanren/yobou/040204-1.html



Translated by:

International and Intercultural Affairs Division

City of Shizuoka