



2006 Norovirus outbreak in Michigan restaurant left 360 ill

Vomiting line cook may have led to outbreak spread

On January 30, 2006, the Barry-Eaton District Health Department in Michigan was notified of vomiting and diarrhea in several members of two dining parties after a meal at an Eaton County restaurant.

The investigation revealed that several food-service workers had been ill between January 19--February 3, 2006, and that a line cook had vomited in the restaurant on January 28, possibly increasing environmental contamination and transmission of the virus.

This outbreak highlights the importance of not working while ill with vomiting or diarrhea. Handwashing is also important as norovirus can also be transmitted by food workers who aren't showing symptoms of illness. (from Morbidity and Mortality Weekly Report)



Norovirus is transferred through poop and vomit.

Symptoms of norovirus include nausea, vomiting, diarrhea, and some stomach cramping and can last for about 1 or 2 days.

People can become infected with the virus from:

- eating food or drinking liquids that have been contaminated;
- touching contaminated surfaces or objects, and then putting their fingers in their mouth; and
- having direct contact with another person who is infected.

You can decrease your chance of transmitting norovirus by frequently washing your hands, especially after the bathroom.

