

Beware of Noroviruses!

1 Features

- Multiplies in the human body.
- Will not multiply in food.

2 Main Symptoms ※Appear 1-3 days after infection

- Nausea, vomiting, abdominal pain, diarrhea, 37-38°C fever



3 Main Causes ※Transmitted through ingestion

- Eating insufficiently cooked bivalves that are carrying the virus
- Eating food touched by an someone who is infected
- Touching the vomit or feces of someone who is infected

4 Prevention

(1) Be thorough when washing your hands before cooking and washing your ingredients

- Wash your hands before you cook your food and before you eat
- Wash your food well with water



(2) Prevent cross-contamination

- When cooking, wash your hands after you touch raw fish or raw meat
- Disinfect utensils such as cutting boards and knives, dishcloths, and towels
(Use water over 85°C for at least 1 minute, chlorine bleach, etc)

(3) Properly dispose of the vomit and feces of those infected

- The vomit and feces of infected people contains large amounts of the virus. Wipe it with a cloth using chlorine bleach
- After disposal, ventilate the area, and wash you hands



« Inquiry »

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