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magazine

MAY 11-14 | 2026

ROSEMONT, IL
Donald E. Stephens Convention Center



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Strengthening Retail Food Safety: A Collaborative Approach to Norovirus Reduction at Retail

Wednesday, May 13, 8 -9 AM

Panel:

Francine L. Shaw, CP-FS. FMP. Co-Host I Don't Eat Poop! — A Food Safety Podcast

Mary Yavelak, CP-FS, Compass Group

Steven A. Lyon, PhD, Chick-fil-A, Inc.

Laurie Farmer, U.S. Food and Drug Administration



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Norovirus Reduction in Food Service

Francine L. Shaw, CP-FS. FMP. Co-Host
Don't Eat Poop! — A Food Safety Podcast



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NOROVIRUS NIGHTMARE: WHAT RETAIL FOOD SAFETY DOESN'T WARN YOU ABOUT

NOROVIRUS:
YOU DON'T WANT IT

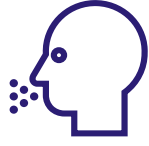




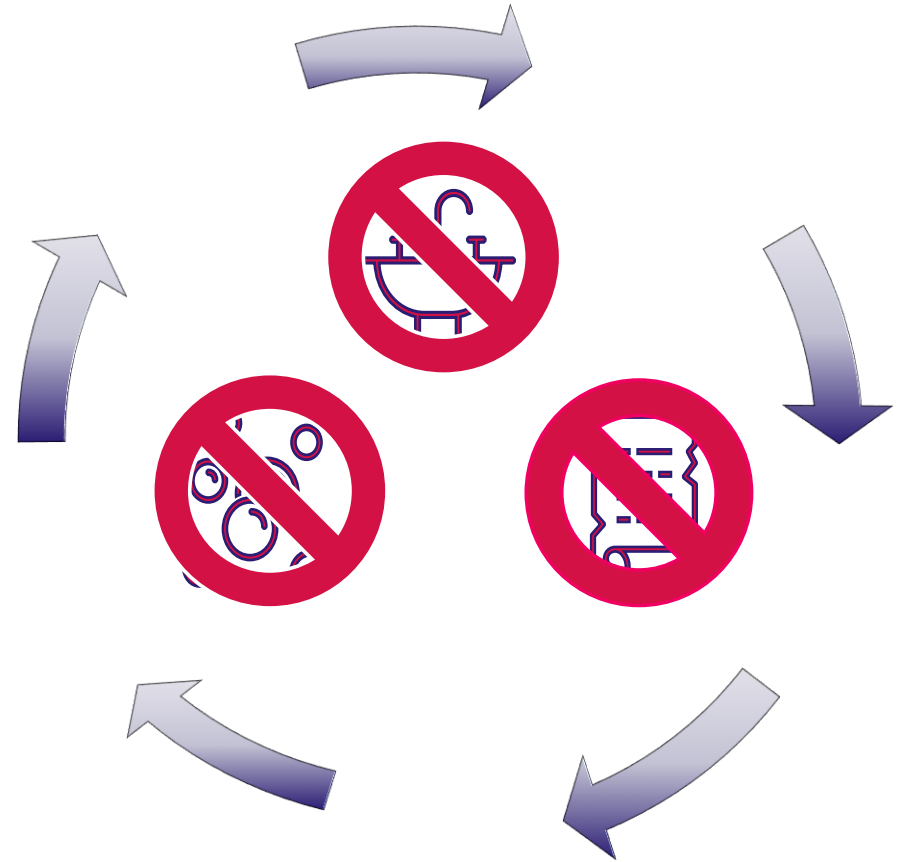
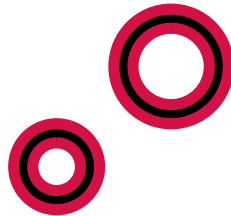
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150,000+ Potential Infections: Research indicates that a single episode of vomiting from norovirus can contain enough viral particles to infect over **150,000 people**.
“CDC, 2021”



THIS WAS NOT ON
MY BINGO CARD
TODAY.

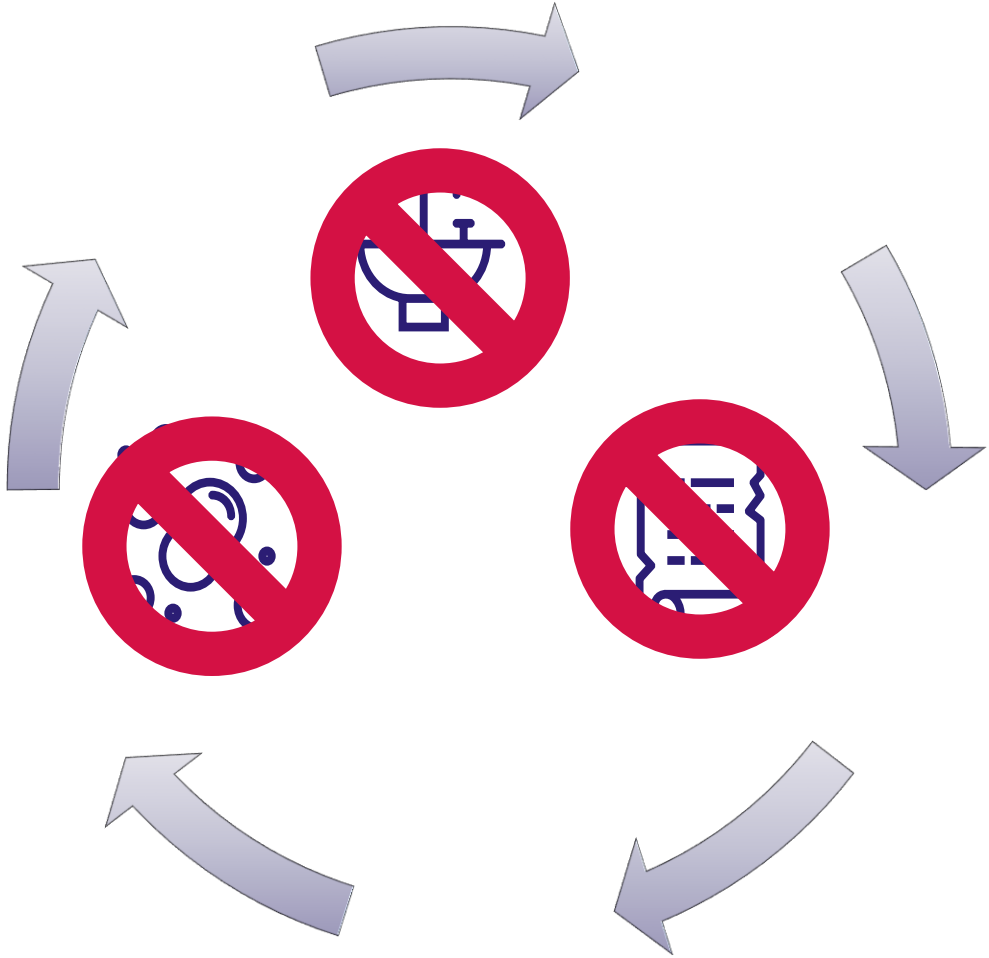


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BACK OF HOUSE

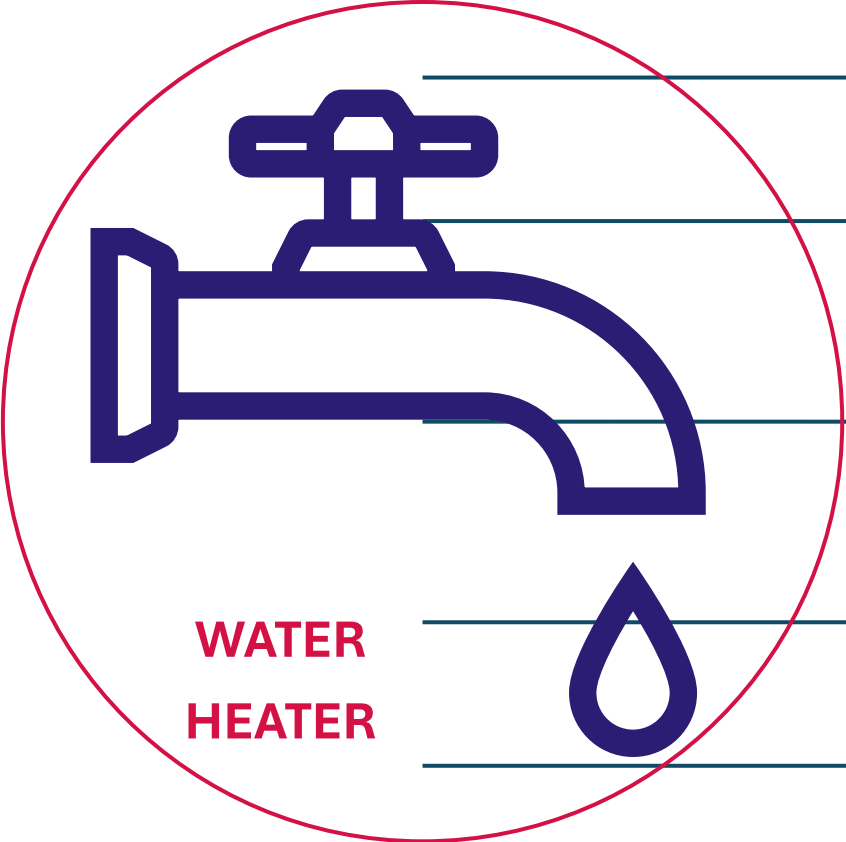


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**WHAT IS HAPPENING—
DID I JUST STUMBLE ONTO
A HEALTH INSPECTOR
EPISODE OF SURVIVOR?**

**HE
DID
WHAT?**

**IT'S OK,
THE TRUCK
COMES LATER.**



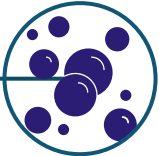
**WATER
HEATER**



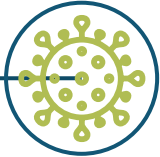
**DISHWASHER
DISABLED**



3-BAY SINK



NO DISH SOAP



NO SANITIZER



NO TEST STRIPS



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**ME REMINDING
MYSELF THE
PROFESSIONALISM
IS IMPORTANT...**





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**I WENT IN EXPECTING A
ROUTINE CHECK;
I MAY NEED A
HAZMAT CREW!**



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**WE HAVE A
PROBLEM**



100+

**POTENTIAL
OUTBREAK**



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**SEND SICK
EMPLOYEE HOME**



**VOLUNTARILY
CLOSE**



**LOCAL RESTAURANT
SUPPLY STORE**



WASH ALL DISHES



DEEP CLEAN

**FINALLY,
PIC**



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**COMPLETED
INSPECTION**

**NOROVIRUS CLEAN-
UP PROCEDURES**

**EMPLOYEE ILLNESS
RECOMMENDATIONS**

**MOST IMPORTANTLY
EXPLAINED THE
RISKS/WHY'S**

**PROVIDED
SUPPORT**

POTENTIAL OUTBREAK



PERSONAL
LIABILITY



LAWSUITS



FINES



LOST REVENUE



LASTING
BRAND
DAMAGE



**HE SIMPLY
DIDN'T KNOW**



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THANK YOU!





What Happens When I Don't Control the Bathroom Space?

Mary Yavelak, M.S., CP-FS
Compass Group USA

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Relative Impact of Interventions on Norovirus Transmission



Employee health
is the most effective
control



Handwashing
lowers risk to 58–75%



**Environmental
contamination** is a
secondary factor

(Leone et al., 2018; Duret et al., 2017)

Why Focus on Bathrooms During Norovirus Outbreaks

- Bathrooms are a verified norovirus contamination source
- Bathroom surfaces drive hand-mediated spread back to food areas
- Risk modeling shows bathroom controls reduce illness

(Leone et al., 2018; Duret et al., 2017)



Who Cleans our Bathrooms?



Challenges of Shared-Space Models

- Operational responsibility is often split across onsite operations, clients, and third-party sanitation providers
- Many food operators do not directly manage bathroom cleaning schedules
 - Sanitation companies may have better tools available to reduce risk
- Operators, clients, sanitation vendors, and regulators are aligned in wanting to implement best practices based on best available science



Environmental Contaminants Workgroup Tactical Plan

- Objective – Expand access to educational resources that reduce norovirus outbreaks in retail food settings
- 2026-2028 Focus – Promote clear, actionable restroom cleaning and disinfection guidance by:
 - Identifying and evaluating restroom surface cleaning and disinfection resources
 - Developing a customizable restroom cleaning template informed by end-user feedback
 - Creating an evaluation framework to assess reach, access, and implementation of recommended practices
 - Disseminating finalized resources to regulators and end users



Industry Collaboration for Norovirus Reduction in Food Service

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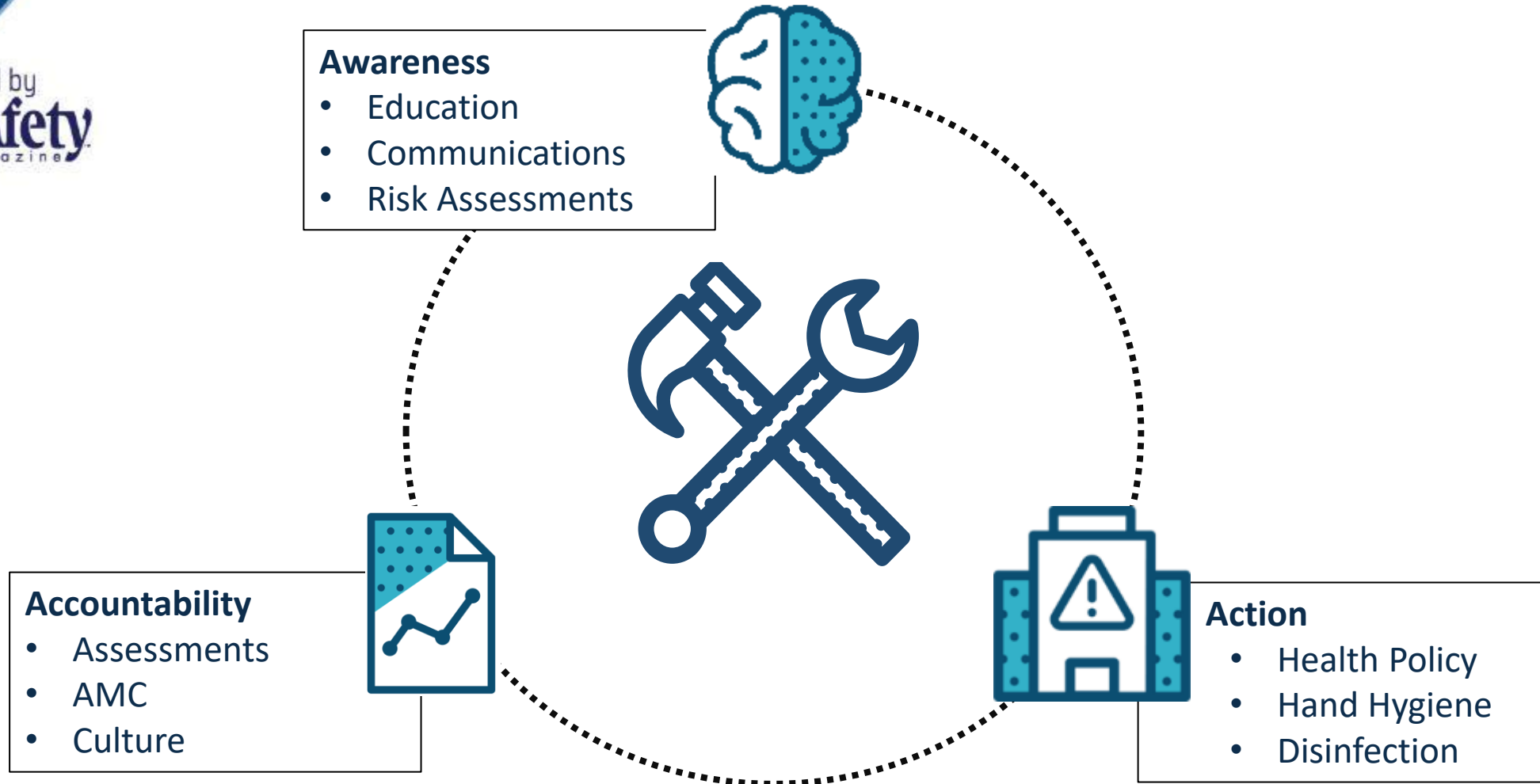
Steven A. Lyon, PhD





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How Industry is Supporting: Noro Toolkit for Food Service Operators



Awareness of Norovirus Risk



- Understand The Impact
- Visual Aids
- Shock and Awe
- Simply to Understand
- Bi-Lingual
- Science-Based

Communication Cascade Strategy



Infographic:

- Visual
- Data
- High-Level
- The Why?

Why is it important to follow your Health Policy?

¿Por qué es importante seguir su Política de Salud?

75% less likely to contract Norovirus when sick Team Member stays home.

75% menos de probabilidad de contraer Norovirus cuando el Miembro del Equipo se queda en casa.

226% increase in risk of Norovirus when sick Team Member works.

226% de aumento en el riesgo de Norovirus cuando un Miembro del Equipo enfermo trabaja.

Studies show you are 94% less likely to transfer disease when:

Los estudios muestran que tiene un 94% menos de probabilidad de transferir una enfermedad cuando:

✓ Your Health Policy is followed.
Se sigue su política de salud.

✓ Sick Team Members stay home.
Los Miembros del Equipo enfermos se quedan en casa.

✓ Restrooms are clean.
Los baños están limpios.

✓ Hands are washed and gloved.
Las manos se lavan y se enguantan.

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Training Aid:

- Details
- The What?

Feeling Ill?

Health Policy Quick Reference Guide

Foodborne illness

Report Foodborne Illness Symptoms to Your Manager

Report symptoms to your manager if you experience any of the following symptoms while working in the Restaurant or if scheduled to report to work:

- Nausea
- Vomiting
- Diarrhea
- Stomach pain
- Sore throat with fever

Exclude from work for at least 24 hours before returning to work.

Report Diagnosed Foodborne Illnesses to Your Manager

Report any diagnosis of a foodborne illness to your manager, even if you are asymptomatic.

- Salmonella
- Shigella
- E. coli
- Listeria
- Hepatitis A
- Typhoid and Non-Typhoid Typhoid

Severe Respiratory illness

Team Member Responsibilities

All Team Members who meet reporting requirements should report symptoms to their manager immediately.

Person in Charge (PIC) Responsibilities

The PIC should ensure that all Team Members who report symptoms are excluded from work for the required period.

Severe Respiratory Illness Symptoms, Diagnosis and Responsibilities

Report symptoms to your manager if you experience any of the following symptoms while working in the Restaurant or if scheduled to report to work:

- Cough
- Sore throat
- Fever
- Stomach pain
- Nausea
- Vomiting
- Diarrhea
- Stomach pain
- Sore throat with fever
- No symptoms

Add Additional Guidelines Here

Consider adding additional restaurant guidelines, e.g. How to report illness.

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Policy:

- Very Detailed
- The How?

Foodborne and Respiratory Illness Decision Guide

For optional use when determining exclusion or restrictions related to potential illness-causing symptoms or diagnoses.

Employee Health Policy Customizable Template

REPORT FOODBORNE ILLNESS SYMPTOMS TO YOUR MANAGER

Team Members who experience or exhibit any of the following symptoms while working in the Restaurant or if scheduled to report to work shall report to the Person in Charge (PIC) in accordance with local or state food code requirements.

- Nausea
- Vomiting
- Diarrhea
- Stomach pain
- Sore throat with fever
- Infectious-looking sores such as a boil or infected wound or burn that is open and draining

A Team Member can provide documentation to the Person in Charge to demonstrate that symptoms are from a non-infectious condition.

REPORT SEVERE RESPIRATORY ILLNESS SYMPTOMS TO YOUR MANAGER

Team Members who experience or exhibit any of the following symptoms while working in the Restaurant or if scheduled to report to work shall report to the Person in Charge in accordance with this policy. Local regulatory and all other applicable legal requirements for reporting criteria related to respiratory illnesses will be followed.

Report any of the following or combination of the following symptoms:

- New Loss of Taste or Smell
- Combination of Cough and Shortness of Breath

Or three or more of the following symptoms:

- Fever
- Fatigue
- Cough
- Body Aches
- Cough

REPORT DIAGNOSED FOODBORNE ILLNESSES TO YOUR MANAGER

Team Members who have been diagnosed with any of the following foodborne infections, worked at another Restaurant involved in a current outbreak or eaten recalled/contaminated food shall notify the PIC, in accordance with local health department requirements. Team Members should also report if any member of their household has been diagnosed with any of the following infections. These conditions can be transmitted through food or person-to-person through casual contact.

- Salmonella
- Shigella
- E. coli
- Listeria
- Hepatitis A
- Typhoid and Non-Typhoid Typhoid

REPORT DIAGNOSED RESPIRATORY ILLNESSES TO YOUR MANAGER

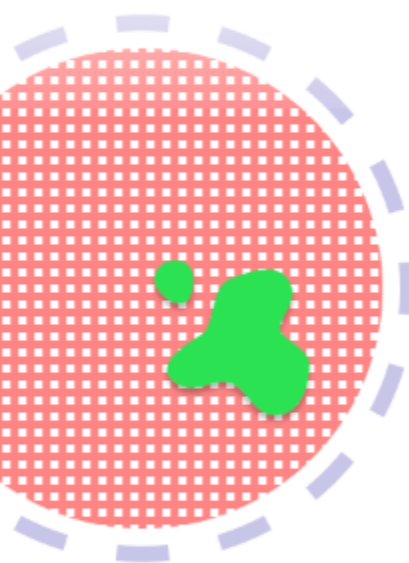
Team Members who have been diagnosed with any of the following infections may notify their Person in Charge, in accordance with this policy and any regulatory requirements. Consider if Team Members may also report if any member of their household has been diagnosed with any of the following infections. These conditions can be transmitted through food or person-to-person through casual contact.

- Pertussis
- Measles
- Mumps
- Rubella
- Diphtheria
- Tetanus
- Botulism
- Cholera
- Typhoid
- Shigellosis
- Cryptosporidiosis
- Giardiasis
- Hepatitis A
- Hepatitis B
- Hepatitis C
- Hepatitis E
- HIV
- Tuberculosis
- Syphilis
- Toxoplasmosis
- West Nile Virus
- Zika Virus
- Other

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How Likely Are You To Get Sick?

Norovirus is a highly contagious, communicable illness. So much so, that just being near by someone who vomits with Noro means you're likely to contract it. Here are the odds of contracting Norovirus based on your proximity to someone who vomits.



92%
NEXT TO
VOMIT

56%
@ 6 FT.

50%
@ 12 FT.

40%
@ 18 FT.

25%
@ 24 FT.



 **ZERO HOUR HEALTH**
Learn more at ZeroHourHealth.com



Food Safety 5 Health & Hygiene

Salud e higiene



Do not work when sick.

No trabaje cuando esté enfermo.



Phones may contain up to **25,000 bacteria** per square inch.

Los teléfonos pueden contener hasta **25,000 bacterias** por pulgada cuadrada.



A single gram of feces can contain **one trillion bacteria**. Wash your hands!

Un solo gramo de heces puede contener **un trillón de bacterias**. ¡Lave sus manos!



Disinfect high-touch surfaces like handles to **kill illness-causing germs**.

Desinfecte las superficies de alto contacto como las manijas para matar los gérmenes que causan enfermedad.



Scrub hands with soap while handwashing for **20 seconds** to remove germs.

Frote sus manos con jabón mientras las lava por **20 segundos** para eliminar los gérmenes.



Food Safety

Contact your Leader **WHEN SICK**

Sick Team Members can spread dangerous germs to food, other Team Members and Guests. Contact your Leader immediately if you are feeling ill.

Contacte a su líder cuando esté **ENFERMO**

Los Miembros del Equipo que están enfermos pueden diseminar gérmenes peligrosos a la comida, a otros Miembros del Equipo y a los clientes. Contacte a su líder inmediatamente si se siente enfermo.



Feeling sick?
¿Se siente enfermo?



Contact Leader
Contacte a su líder



Report Symptoms
Reporte los síntomas



Follow Health Policy
Siga la Política de Salud



Get Better
Mejorese



Work Healthy
Trabaje cuando esté sano

Actions for Norovirus Risk



- **Multiple FSMS**
- **Programs/Procedures/Policy**
- **Operationally Focused**
- **FDA Food Code Based**
- **Science Driven**

Restaurant Health Policy Resources



“Be ready so you don’t have to get ready”

How to Build an Effective Health Policy

- document describes what is needed to write a robust health policy to meet the ORG

Health Policy Template

- customizable, allowing Operators to build on the content to craft a policy specific to their Restaurant’s needs

Quick Reference Health Poster Template

- customizable resource Operators may use to create health-policy posters to display in the Restaurant

How to Build an Employee Health Policy
(U.S. & Puerto Rico)

FOR RESTAURANT USE ONLY

Food Safety

INSERT RESTAURANT # or LOGO

Employee Health Policy Customizable Template

REPORT FOODBORNE ILLNESS SYMPTOMS TO YOUR MANAGER

Team Members who experience or exhibit any of the following symptoms while working in the Restaurant or if scheduled to report to work shall report to the Person in Charge (PIC) in accordance with local or state food code requirements.

- Vomiting
- Diarrhea
- Jaundice (yellowing of skin and eyes)
- Sore throat with fever
- Exclude foodstuffs per such as a boil or infected wound or burn that is open and draining

A Team Member may provide documentation to the Person in Charge to demonstrate that symptoms are from a non-work related condition.

REPORT SEVERE RESPIRATORY ILLNESS SYMPTOMS TO YOUR MANAGER

Team Members who experience or exhibit any of the following symptoms while working in the Restaurant or if scheduled to report to work may report to the Person in Charge in accordance with this policy. Local regulatory and all other applicable legal requirements for reporting criteria related to respiratory illnesses will be followed.

Report any of the following or combination of the following symptoms:

- *Acute Loss of Taste or Smell*
- *Combination of Cough and Shortness of Breath*

Or three or more of the following symptoms:

- Fever
- Fatigue
- Chills
- Body Aches
- Cough

REPORT DIAGNOSED FOODBORNE ILLNESSES TO YOUR MANAGER

Team Members who have been diagnosed with any of the following foodborne infections, worked at another Restaurant involved in a current outbreak or eaten recalled/contaminated food shall notify the PIC, in accordance with local health department requirements. Team Members should also report if any member of their household has been diagnosed with any of the following infections. These conditions can be transmitted through food or person-to-person through casual contact.

- Norovirus
- Hepatitis A
- Shiga toxin-producing *Escherichia coli*
- Salmonella
- *Salmonella* (Typhoidal and Non-Typhoidal)

REPORT DIAGNOSED RESPIRATORY ILLNESSES TO YOUR MANAGER

Team Members who have been diagnosed with any of the following infections may notify their Person in Charge. In accordance with this policy and any regulatory requirements, consider if Team Members may also report if any member of their household has been diagnosed with any of the following infections. These conditions can be transmitted person-to-person through casual contact.

Feeling Ill?
Restaurant Health Policy Poster

Report Foodborne Illness Symptoms to Your Manager

Team Members who experience or exhibit any of the following symptoms while working in the Restaurant or if scheduled to report to work shall report to the Person in Charge (PIC) in accordance with local or state food code requirements.

- Vomiting
- Diarrhea
- Jaundice (yellowing of skin and eyes)
- Sore throat with fever
- Exclude foodstuffs per such as a boil or infected wound or burn that is open and draining

A Team Member may provide documentation to the Person in Charge to demonstrate that symptoms are from a non-work related condition.

Report Diagnosed Foodborne Illnesses to Your Manager

Team Members who have been diagnosed with any of the following foodborne infections, worked at another Restaurant involved in a current outbreak or eaten recalled/contaminated food shall notify the PIC, in accordance with local health department requirements. Team Members should also report if any member of their household has been diagnosed with any of the following infections. These conditions can be transmitted through food or person-to-person through casual contact.

- Norovirus
- Hepatitis A
- Shiga toxin-producing *Escherichia coli*
- Salmonella
- *Salmonella* (Typhoidal and Non-Typhoidal)

Team Member Responsibilities

All Team Members shall report the following symptoms while working in the Restaurant or if scheduled to report to work to the Person in Charge (PIC) in accordance with local or state food code requirements.

- Vomiting
- Diarrhea
- Jaundice (yellowing of skin and eyes)
- Sore throat with fever
- Exclude foodstuffs per such as a boil or infected wound or burn that is open and draining

A Team Member may provide documentation to the Person in Charge to demonstrate that symptoms are from a non-work related condition.

Person in Charge (PIC) Responsibilities

The Person in Charge (PIC) shall ensure that all Team Members who have been diagnosed with any of the following foodborne infections, worked at another Restaurant involved in a current outbreak or eaten recalled/contaminated food shall notify the PIC, in accordance with local health department requirements. Team Members should also report if any member of their household has been diagnosed with any of the following infections. These conditions can be transmitted through food or person-to-person through casual contact.

The PIC shall ensure that all Team Members who have been diagnosed with any of the following foodborne infections, worked at another Restaurant involved in a current outbreak or eaten recalled/contaminated food shall notify the PIC, in accordance with local health department requirements. Team Members should also report if any member of their household has been diagnosed with any of the following infections. These conditions can be transmitted through food or person-to-person through casual contact.

Severe Respiratory Illness Symptoms, Diagnoses and Responsibilities

Team Members who experience or exhibit any of the following symptoms while working in the Restaurant or if scheduled to report to work may report to the Person in Charge (PIC) in accordance with this policy. Local regulatory and all other applicable legal requirements for reporting criteria related to respiratory illnesses will be followed.

Report any of the following or combination of the following symptoms:

- *Acute Loss of Taste or Smell*
- *Combination of Cough and Shortness of Breath*

Or three or more of the following symptoms:

- Fever
- Fatigue
- Chills
- Body Aches
- Cough

Add Additional Guidelines Here

Additional guidelines may be added to this poster to meet the needs of the Restaurant.

Restaurant Health Policy Resources



Resources are also available in the Emergency Response Playbook to help Operators determine how they will respond to an illness event:

Health Policy Illness Decision Guide

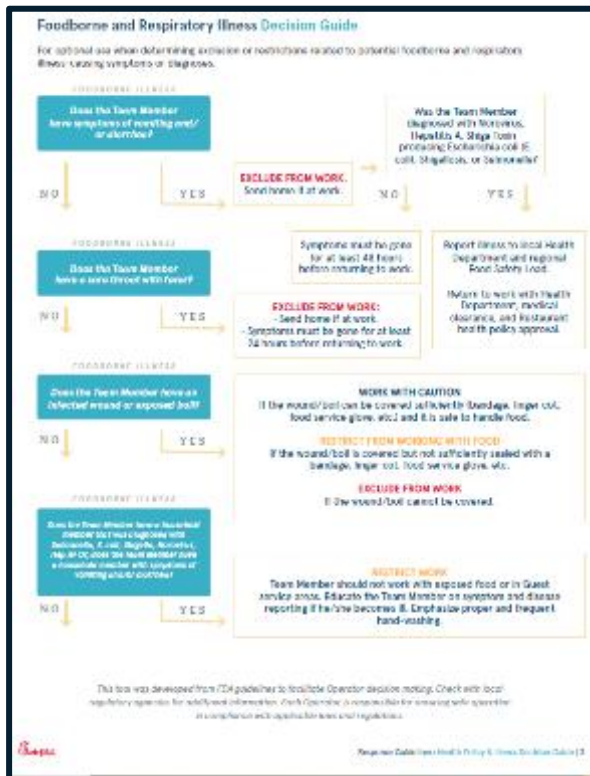
- aid both Operators and Restaurant leadership in the decision-making process once an illness event starts

Response Resources for Employee Illness

- document provides potential factors Operators might consider when deciding to exclude an ill Team Member

Health Policy Assessment Form (sick log)

- can help Operators assess health risks and document decisions around exclusion and returning to work



How to Respond to a Team Member Infectious Disease Report

It is important that Restaurants respond to each situation where a Team Member is sick with a possible foodborne illness or other infectious disease as if it were a potential public health risk. Consider following these actions as a key first step to protecting Team Members, Guests, your business and the brand.

A Team Member Illness That May Require Action is Defined as Follows:

- If a Health Department contacts a Chain-of-A Restaurant about a Team Member with a confirmed foodborne illness from the Infectious Diseases listed below.
- If a Team Member reports to the Operator or Person in Charge (PIC) a positive illness from the Infectious Diseases listed below OR the Operator/PIC observes signs and/or symptoms of these illnesses.
- A Team Member must report foodborne illness causing symptoms or disease. Restaurants may also require the reporting of other infectious symptoms or diseases as outlined in their Employee Health Policy.

Signs and Symptoms of Foodborne Infectious Diseases

- Vomiting
- Diarrhea
- Sore throat with fever
- Infected wound
- Pus/boil/boil
- Abdominal pain
- Nausea

Foodborne Infectious Diseases:

- Hepatitis A
- Hepatitis E
- Norovirus
- Salmonella
- Shiga toxin
- Staphylococci
- Streptococcus
- Shiga Toxin
- Staphylococci
- Streptococcus

More Common Infectious Diseases:

- Influenza
- COVID-19
- Meningitis (Bacterial or Viral)
- Tuberculosis
- Strep Throat

IMPORTANT: Consider the use of this online resource that allows operators to learn the relevant local laws and regulations that apply to their business. Operators are encouraged to consult with local health officials, legal counsel or other advisors with any questions regarding local regulatory practices.

Employee Health Assessment

CURRENTLY SYMPTOMATIC: Yes* No

Date: ___/___/___ (mm/dd/yyyy)

Restaurant Name & Number: _____ City/State: _____

Employee Name: _____ Restaurant Leader Name: _____

1. Have you experienced any of the following symptoms within the time period of ___/___/___ (mm/dd/yyyy) to ___/___/___ (mm/dd/yyyy)? (Check all that apply)

<input type="checkbox"/> Diarrhea	<input type="checkbox"/> Jaundice (yellowing of skin/eyes)	<input type="checkbox"/> Shortness of breath
<input type="checkbox"/> Vomiting	<input type="checkbox"/> Nausea	<input type="checkbox"/> Body aches and chills
<input type="checkbox"/> Abdominal pain	<input type="checkbox"/> Pus/boil/boil	<input type="checkbox"/> Other: _____
<input type="checkbox"/> Sore throat with fever	<input type="checkbox"/> Infected wound	
<input type="checkbox"/> Fever	<input type="checkbox"/> Sudden loss of taste/smell	
<input type="checkbox"/> No symptoms	<input type="checkbox"/> Cough	

Please describe symptoms and provide date they began/ended: _____

Did symptoms begin at work? Y / N

2. Have you been diagnosed with any of the following diseases within the time period of ___/___/___ (mm/dd/yyyy) to ___/___/___ (mm/dd/yyyy)?

<input type="checkbox"/> Salmonella	<input type="checkbox"/> E. coli
<input type="checkbox"/> Norovirus	<input type="checkbox"/> Staphylococci
<input type="checkbox"/> Hepatitis A	<input type="checkbox"/> COVID-19
<input type="checkbox"/> Shiga Toxin	<input type="checkbox"/> Influenza A/D
	<input type="checkbox"/> Tuberculosis

3. Has anyone in your household or close contacts experienced any of the following symptoms within the period mentioned? (Check all that apply)

<input type="checkbox"/> Diarrhea	<input type="checkbox"/> Fever
<input type="checkbox"/> Vomiting	<input type="checkbox"/> Jaundice (yellowing of skin/eyes)
<input type="checkbox"/> Abdominal pain	<input type="checkbox"/> Nausea
<input type="checkbox"/> Sore throat with fever	<input type="checkbox"/> Pus/boil/boil
<input type="checkbox"/> No symptoms	<input type="checkbox"/> Infected wound
	<input type="checkbox"/> Other: _____

Employee Health Assessment Form - Foodborne Illness | 2

FSMS – Employee Health Screens



A screenshot of a Point of Sale (POS) system interface. A red-bordered dialog box titled "Select Response" is centered on the screen. The dialog contains the text: "ANSWER YES IF TRUE: Have you have been diagnosed with any of the following diseases in the last 48 hours: E. coli, Shigella, Salmonella, Norovirus, Hepatitis A or COVID-19? OR Have you experienced any of the following symptoms within the last 24 hours from an infectious condition: fever". Below the text are two buttons labeled "Yes" and "No". The background shows a POS keypad with buttons like "Store", "Recall", "Mgr. Funct.", "Other Funct.", "Promo Free", "Discount Lookup", "Cancel Item", "Print Receipt", and "Tender". At the bottom, there are menu buttons for "Menu", "Setup", "POS", and "Store Mgmt.", along with a digital clock showing "2:51 PM".

A screenshot of a smartphone notification. The notification is from "@CFA NOW" and is titled "Clock-In Alert". The message reads: "(03548) A team member responded 'yes' to the health prompt at 1:33:57 PM". The notification is shown over a background of a clock face displaying "1:44" and the date "Thursday, June 21".

A screenshot of a POS system interface showing an "Information" dialog box. The dialog box has a red border and contains the text: "Please notify your Operator/Manager/ Shift Leader and refer to your Employee Health Policy." Below the text is a single button labeled "OK".

FSMS - Cleaning, Sanitation and Disinfection



	DEFINITION
Clean	To remove visible dirt, dust, oil, food particles and stains
Sanitize	To reduce the presence of harmful pathogens to a safe level
Disinfect	To kill microorganisms that cause disease



Ready-to-Use All-in-One Kit

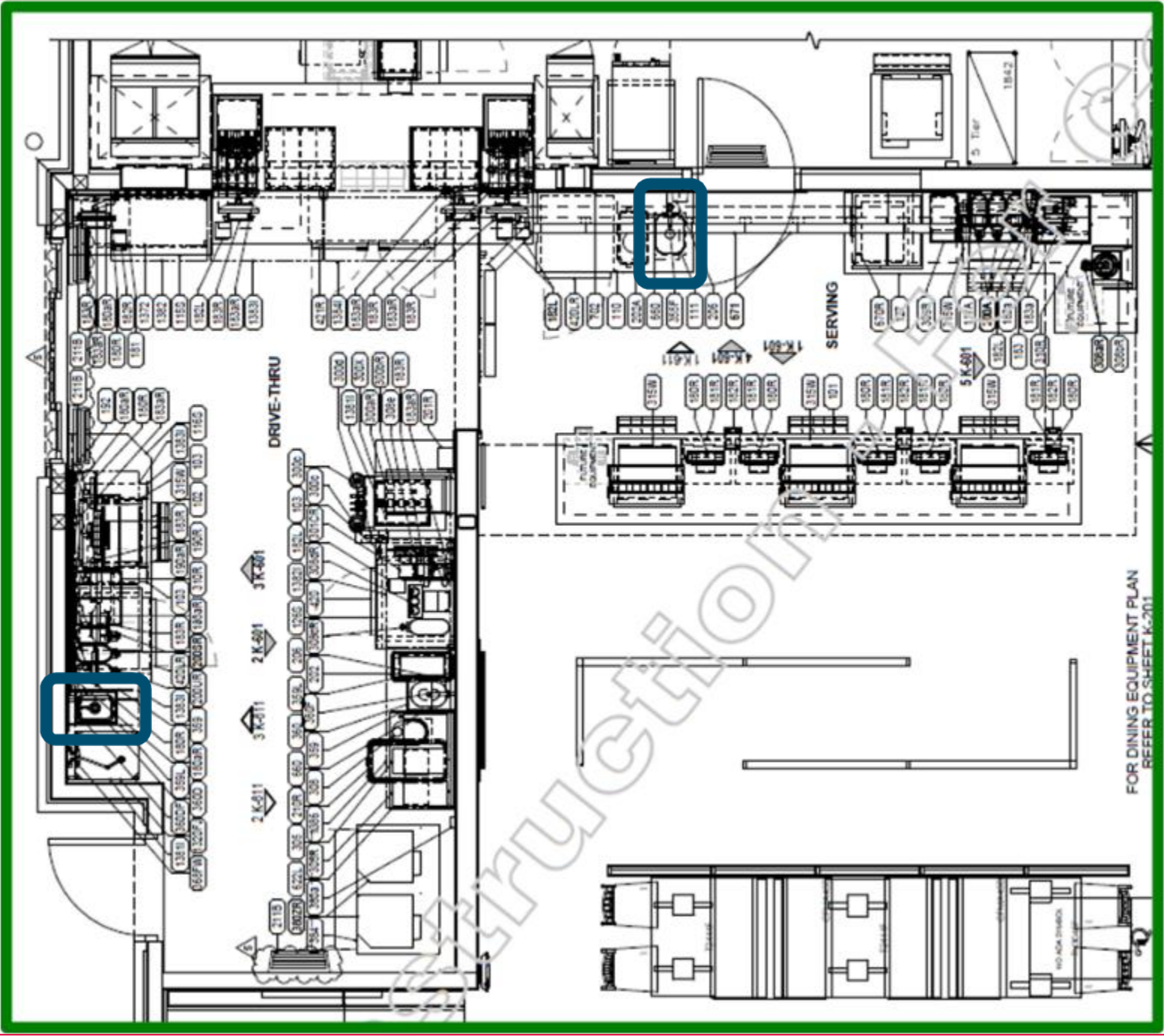
FSMS – Hand Hygiene

Absolutely Critical!

- Designated sinks in each prep area
 - Touch-free
 - Accessible
 - Functional
-
- **Innovation for Improvement:**
 - Smart Devices
 - # handwashes per labor hour
 - Signage and Job Aids
 - Gloves near by
 - Audio Reminders



Front of House – Dedicated Hand Sinks



AI & Quantitative Microbial Risk Assessment

Describe & Predict:

- Chances of secondary infection with infected worker
- Chances of infection with infected customer
- Number of hand washes per labor to significantly reduce transmission
- Infection rates compared to work role, menu items and dining rooms
- Where is the sweet spot with hand washing frequency to achieve a significant reduction in transmission/infection



Decide: Establish/Edit clear hand washing goals, metrics and other FSMS

Accountability for Norovirus



- **AMC for PIC/Leaders**
- **Assessments for Performance**
- **Measurement and KPIs**
- **Food Safety Culture**
- **People Behavior Driven**

Assessments & Accountability for AMC

3rd Party Audits:

- Unannounced, Every Quarter
- 2-3 hours
- Dedicated Auditors
- Critical Business Metric

Performance Score based on:

- Findings (non-compliances)
 - Risk level (low, medium, high, immediate action)
 - Repeat occurrences
- Previous 12 months
- Health department findings



Assessments & Accountability for AMC

- **Proper Handwashing & Sink Access (Immediate Action)**
- **Restaurant has a Health Policy (Immediate Action)**
- **Health Screen Process in Place (High Risk)**
- **PIC demonstrates knowledge of health protocols (High Risk)**
- **Body fluid spill kit on-hand (High Risk)**
- **Disinfectant on-hand (High Risk)**





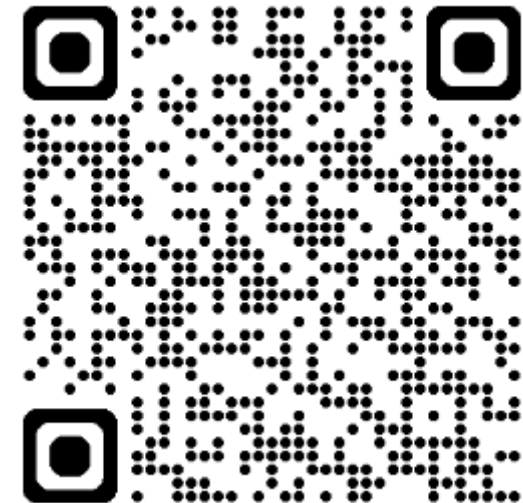
Stakeholder Collaboration for Norovirus Reduction in Food Service

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Laurie Farmer



Gap: Lack of food safety culture in resources



Solution: Development of video to pull on heart strings and communicate the Why

Video: [How Food Handlers Can help Prevent Foodborne Illness – Association of Food and Drug Officials](#)

AFDO Healthy People 2030 Norovirus at Retail

Collaborating + Leveraging Resources = Actionable Strategies

State, Local, Tribal & Territorial (SLTTs) Health Departments

Academia

Industry

Federal partners

Retail Food Safety Association Collaborative



Comprehensive Employee Health Toolkit

EHS-Net Sick Worker Checklist



Tools & Resources



FDA Employee Health Assessment Tool



STOP FBI Video



Advisory Committee:

Federal government

- **CDC:** Centers for Disease Control & Prevention
- **EPA:** Environmental Protection Agency
- **FDA:** Food & Drug Administration
- **USDA:** United States Department of Agriculture

Industry

- **Acheson Group**
- **Active Food Safety LLC**
- **Cheesecake Factory**
- **Chick-fil-A**
- **Compass**
- **Diversey**
- **Ecolab**
- **FMI:** Food Industry Association
- **HAG:** Holland America Group
- **In-N-Out Burger**
- **International Fresh Produce Association**
- **McDonalds**
- **NRA:** National Restaurant Association
- **NRF:** National Retail Federation
- **Proctor & Gamble**
- **Share-ify**
- **Testo Solutions**
- **Wendy's**
- **Zero Hour Health**

Associations

- **AFDO:** Association of Food & Drug Officials
- **ASTHO:** Association of State & Territorial Health Officials
- **CFP:** Conference for Food Protection
- **NACCHO:** National Association of County & City Health Officials
- **NEHA:** National Environmental Health Association

Regulatory

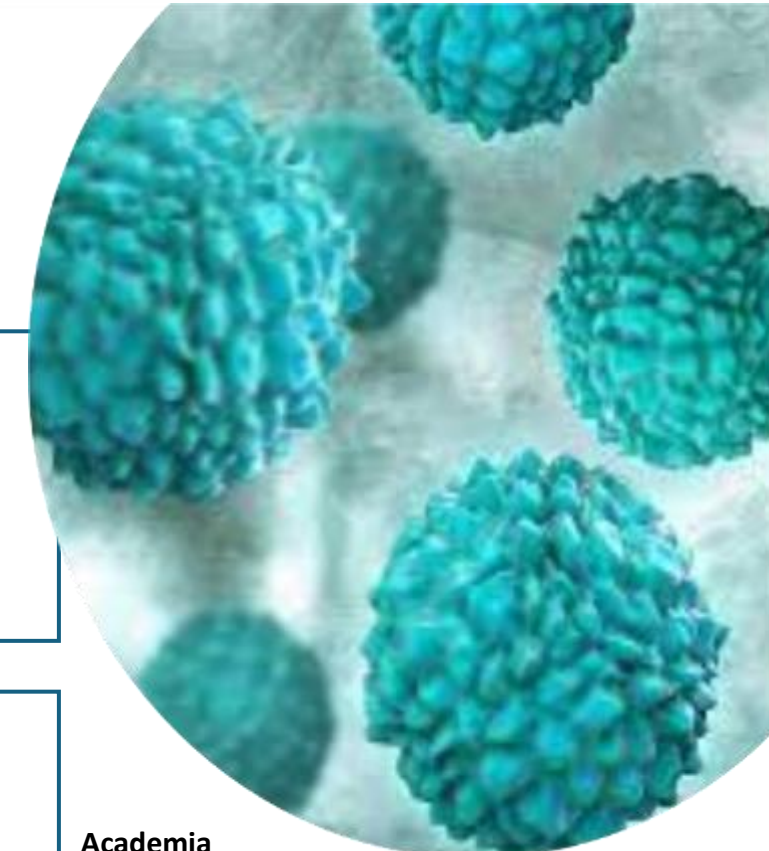
- City of Allen, Texas
- Contra Costa Health Services
- **NC DHHS:** North Carolina Department of Health & Human Services
- **MA DPH:** Massachusetts Department of Public Health
- **MNDOH:** Minnesota Department of Health
- **RIDOH:** Rhode Island Department of Health
- **SNHD:** Southern Nevada Health District
- **UT DHHS:** Utah Department of Health & Human Services

Academia

- **NCSU:** North Carolina State University
- **Northeastern University**

Others

- **Partnership for Food Safety Education**
- **STOP Foodborne Illness**



Call to Action – Norovirus Session

- **What 1-2 Things YOU CAN DO** – To take a more Active Role to Combat Norovirus
 - Write it down now
- **Share and Utilize Resources:** <https://www.afdo.org/resources/norovirus-at-retail/>
- **Join an AFDO HP2030 Norovirus workgroup**
- **Norovirus Workgroup Leads:** FDA: Laurie.Farmer@fda.hhs.gov; CDC: Beth Wittry xks5@cdc.gov and
- **Co-Leads:** Veronica Bryant (NC DPH) and Mandy Sedlak (Ecolab)

Additional Workgroup Leads & Support-

- **Sanitation and Disinfectant:** Mary Yavelak
- **Communications/Marketing:** Christina Bongo-Box, Erik Moore and Jessica Badour





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