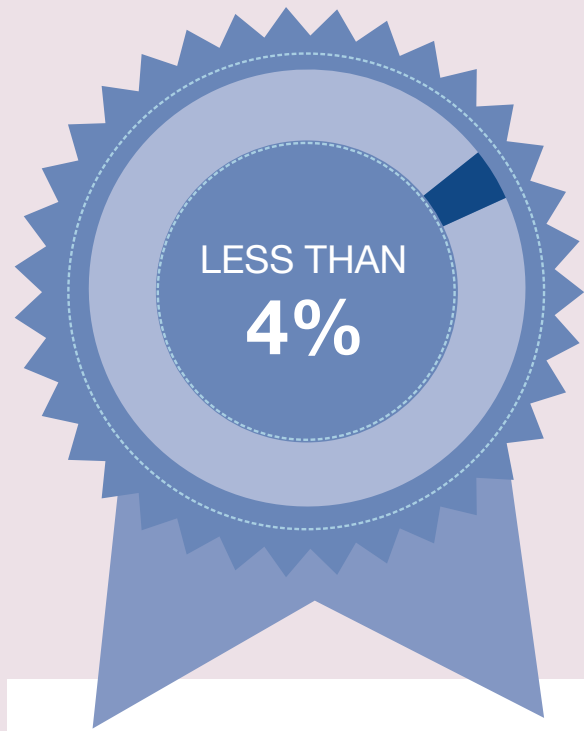


Schools are doing a great job ensuring that kids are served safe meals!

FOOD SAFETY IN SCHOOLS

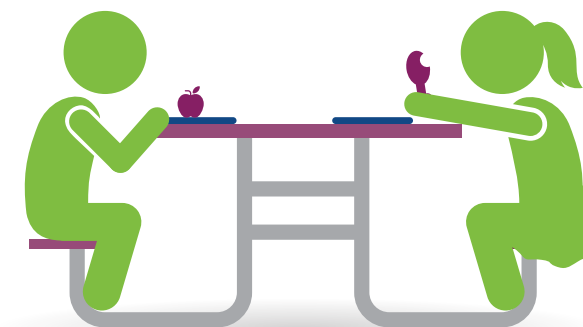


of all **foodborne outbreaks** reported to the CDC are associated with schools.

Targeting Norovirus

When foodborne outbreaks do occur in schools, illnesses are most often associated with norovirus.

56% of foodborne illnesses associated with outbreaks in schools are caused by norovirus, a **very contagious stomach illness** that can make you sick with diarrhea, throwing up, and stomach pain. **Sick food handlers can easily contaminate food.**

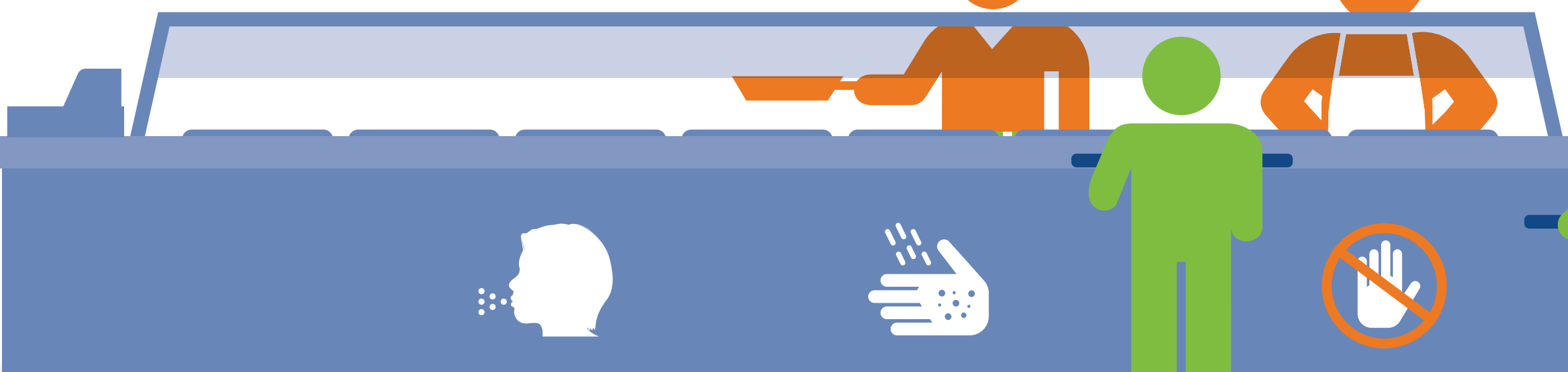


The **USDA Food and Nutrition Service (FNS) Office of Food Safety** is committed to arming school nutrition professionals with the tools they need to prevent and control norovirus outbreaks.

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copies of *The Stomach Bug Book* – a **FREE** resource that explains what school employees need to know about stomach illnesses – have been distributed to schools across the country. ¡También en español!



Three key practices can help prevent the spread of norovirus by food handlers.

1

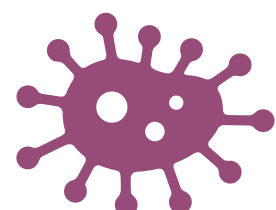
Stay home when sick

2

Wash your hands

3

Avoid touching food with your bare hands



More than **1,000** school nutrition professionals have been trained in norovirus prevention and control. FREE resources are available at: www.theicn.org/norovirus