

Norovirus Training Videos and Resources

Videos

Excellent video on cleanup, disinfection, handwashing and some isolation. All staff would benefit from watching this, but particularly staff who do clean up.

<https://www.youtube.com/watch?v=YZ9MmOXtUYM>

Excellent video on cleanup, disinfection, handwashing for staff preparing food in long term care facilities. Staff working in food service should watch this video.

<https://www.youtube.com/watch?v=yZTjXf5t3hQ>

Excellent video that shows the spread of germs during vomiting. All staff would benefit from watching this video.

<https://www.youtube.com/watch?v=sLDSNvQjXe8>

Resources

CDC information on norovirus in healthcare settings:

<http://www.cdc.gov/HAI/organisms/norovirus.html#a5>

NC DHHS information on public health management of enteric illnesses:

<http://epi.publichealth.nc.gov/cd/diseases/enteric.html>

NC DHHS information on control of norovirus in a food service facility:

<http://www.wakegov.com/food/healthinspections/resources/Documents/TheControlofNorovirusinaFoodServiceFacility1208.pdf>

Wake County Human Services information on foodborne illnesses:

<http://www.wakegov.com/humanservices/publichealth/information/providers/Pages/default.aspx>

Have questions or need more training?

We're here to help! Call Wake County's communicable disease information line (919-250-4462) to get all of your questions answered or request a training for your facility!