

OUTBREAK AT CELEBRITY CHEF'S RESTAURANT CAUSED BY NOROVIRUS

REPORT: STAFF AT FAT DUCK WERE ILL



Stay out of the kitchen if you are sick

What you can do...

- Always wash your hands after using the restroom.
- Call in sick when you are ill with diarrhea or vomiting.

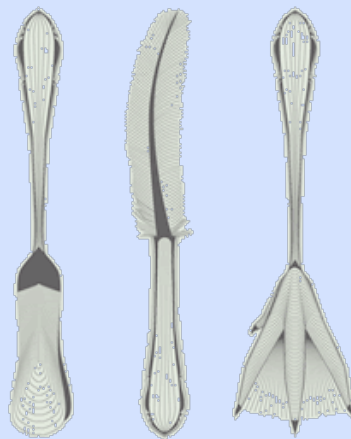
Norovirus facts

- Public vomiting is particularly a problem as the act of spewing can cause particles to spread.
- Pathogens can be passed on by someone even if they aren't feeling ill.
- Norovirus can stay viable on surfaces for weeks.

The Fat Duck, UK celebrity chef Heston Blumenthal's top restaurant, has recently been linked to an outbreak of foodborne illness. Investigators probing the outbreak are focusing on staff infected by norovirus, also known as the winter vomiting bug.

Reports suggest that 16 of the celebrity chef's staff were struck by norovirus. The restaurant was closed for almost two weeks beginning in late February.

Four hundred people complained of illness after visiting the Michelin-starred venue in Bray, Berkshire, UK. The restaurant has been deep-cleaned, including anti-viral treatments for the walls, furnishings and carpets.



The Fat Duck
heston blumenthal