



PURE® Hard Surface Technical Bulletin: NOROVIRUS

Norovirus is the leading cause of gastroenteritis outbreaks in the United States. This virus is extremely contagious and can infect anyone by transmission of contaminated food, water, surfaces or another person. Infected food workers cause about 70% of reported Norovirus outbreaks by adulterating ready-to-eat foods.

Norovirus spreads rapidly, especially in close quarters such as restaurants, hospitals, nursing homes, schools and cruise ships. The virus can survive on surfaces for weeks, and it only takes a small amount of Norovirus particles to make you ill. In addition, infected people continue to shed the virus for days after their symptoms have stopped.

Since Norovirus (non-enveloped virus) is not a bacteria, the illness cannot be treated with antibiotics; therefore, taking all necessary precautions to prevent transmission is crucial.

Prevention of Further Transmission:

Per the CDC, one must practice proper hygiene and hand washing to help prevent the transmission of Norovirus. The virus is hard to wash away so you must be diligent, especially when preparing food. Also, when sick, do not prepare food for others.

It is extremely important to clean and disinfect surfaces with an approved “EPA Registered Antimicrobial Products Effective Against Norovirus (Norwalk –Like-Virus).” Using an effective disinfectant more frequently, especially on high-touch surfaces, is key to preventing transmission of the virus.

Although Norovirus is loosely dubbed the “winter vomiting bug”, remember: **Norovirus season is NEVER over.** Choosing the right product is critical.

PURE Hard Surface: The Right Choice

EPA-registered PURE Hard Surface disinfectant and food contact surface sanitizer is effective in eliminating Norovirus from surfaces in addition to many other viruses, bacteria and fungi. PURE Hard Surface offers a 60-second Norovirus kill time and completely kills other resistant pathogens like MRSA and VRE and also effectively eliminates dangerous fungi and viruses including Hep B, Hep C, HIV, Influenza A, Avian Influenza and H1N1 and is compliant with OSHA Bloodborne Pathogen standards. PURE Hard Surface also provides 24-hour residual protection. PURE Hard Surface is registered for use on food contact surfaces without a rinse and is gentle enough to be used in childcare areas.

PURE Bioscience, Inc. 1725 Gillespie Way, El Cajon, CA 92020 | www.purebio.com | info@purebio.com