

## Norovirus Food-poisoning Alert issued throughout Nagano Prefecture

January 15, 2010

Nagano Prefecture Health Department  
Food and Environmental Sanitation Division

Today, “Norovirus Food-poisoning Alert” was issued throughout Nagano Prefecture.

Every year, many people are contracted with this virus during winter. When the number of cases of “infectious gastroenteritis”, one of which causes is norovirus, increases sharply, the norovirus epidemic is likely to occur in one or two weeks.

Preventive measures:

- Please try to take every occasion to wash your hands with soap thoroughly such as upon returning home, after using the toilet (as noroviruses exist in people’s feces), and before cooking or eating.
- Food should be cooked or heated thoroughly.
- When you need to clean up patient’s vomit, please use disposal gloves and antisepticise the area with chlorine to try to minimize the infected area.

**【To those who are engaged in handling food or cooking group meals】**

Please refrain from cooking when you have gastroenteritis symptoms such as diarrhea, stomachache, vomit or fever.

Points to note when washing your hands:

- Please lather your hands with soap and sufficiently scrub them. Then rinse your hands thoroughly with running water.
- Please clean the faucet as well with the soap and water.

For inquiries:

Supporters for Foreign Residents (Tel. 026-235-7186) (Portuguese, Chinese, Tagalog, Thai  
and English)

Nagano Prefecture Health Department, Food and Environmental Sanitation Division

Food Sanitation Section (Tel. 026-235-7155) (only Japanese)