

CHEMSTAR NOROVIRUS and BODILY FLUID CLEAN-UP KIT

If a body fluid spill occurs at your facility,
you need to be prepared.

Body fluids such as blood, feces, vomit, and urine may contain viruses, bacteria, or parasites that could cause harm to exposed individuals. In order to reduce exposure to these pathogens and to eliminate the potential for spreading these organisms throughout your facility, the contaminated area must be thoroughly cleaned and disinfected. The solution? The **Chemstar Norovirus and Bodily Fluid Clean-Up Kit**, a convenient way to clean and disinfect the area, safely and efficiently.



For information on our innovative food safety and sanitation solutions, contact us at:

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EACH KIT CONTAINS:

- One-gallon bucket
- Protective gloves (two pair)
- Protective goggles and face mask
- Protective shoe covers
- Protective gown
- Chemstar Envirox TB
- Chemstar Absorb
- Scoop
- Red biohazard bag
- Absorbent towels
- Instructions in English and Spanish

Why is this so important?

Stories about foodborne illness have dominated the news in recent months.

The Centers for Disease Control and Prevention estimates that 23 million cases of acute gastroenteritis are due to norovirus infection. **It is now thought that at least 50% of all foodborne outbreaks of gastroenteritis can be attributed to noroviruses.** Among the 232 outbreaks of norovirus illness reported to CDC from July 1997 to June 2000, 57% were foodborne.¹

Noroviruses are highly contagious - the virus can spread very quickly. For example, if a child with a norovirus illness becomes sick in the play area of a restaurant and the area is not cleaned with proper equipment and materials, an employee could unintentionally carry the virus back to the food handling area and then contaminate the food being prepared. People who eat the contaminated food become ill, and suddenly there is an outbreak that can potentially be traced back to the restaurant, leading to negative media coverage and resulting in loss of consumer confidence, loss of business, and even closure.

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Centers for Disease Control and Prevention

Regular methods of cleaning and sanitizing are not sufficient to kill noroviruses. A specific and aggressive protocol should be followed to reduce the risk of spreading the virus. Because it isn't possible to tell if people have norovirus illness just by looking at them, it is best to treat all body fluids as if they were infectious. The Chemstar Norovirus and Bodily Fluid Clean-Up Kit is a convenient and effective way to clean and disinfect an area where a body fluid spill has occurred. **Each Kit contains everything you need to clean and sanitize safely and efficiently.**

To order the Chemstar Norovirus
and Bodily Fluid Clean-Up Kit, call
1-800-327-0777

¹Centers for Disease Control and Prevention <http://www.cdc.gov/ncidod/dvrd/revb/gastro/norovirus-factsheet.htm>