

## 31 patrons of Bar-B-Q Center in Lexington, NC ill with norovirus

Linked to food  
handler who wasn't ill



A food handler who had recently  
cared for an ill family member  
likely introduced norovirus into the  
kitchen

An outbreak of a foodborne illness at a Lexington, NC barbecue restaurant was the result of a norovirus, according to an investigation by the Davidson County Health Department.

Thirty-one people complained of sickness to the health department after they ate at The Bar-B-Q Center.

The health department said evidence indicates the virus was

most likely introduced into the restaurant by an employee who had cared for an ill family member. The employee never showed symptoms of illness.

Cecil Conrad, the owner of The Bar-B-Q Center, said his business has suffered since the outbreak was announced. He stressed that the same thing could have happened anywhere, but he'll work extra hard to make sure it doesn't happen again in his restaurant.

- **Some norovirus infections occur without symptoms**
- **Infected people can shed large amounts of norovirus in their vomit and poop**
- **Viral shedding (passing of the virus in poop) can sometimes occur for 3 weeks after symptoms have resolved**
- **The majority of reported norovirus outbreaks are associated with food service settings or events**
- **Norovirus can persist on common kitchen surfaces for at least 3-6 weeks**
- **Some hand sanitizers are not effective at reducing norovirus on hands**