

# OVER 500 ILL FROM NOROVIRUS LINKED TO RAW OYSTERS

## Outbreak linked to shellfish, made worse by ill staff

A recent report from the UK Health Protection Agency (HPA) on the investigation into 529 norovirus-linked illnesses traced to the Fat Duck restaurant in Bray, UK, earlier this year suggests that raw oysters and poor procedures were to blame.



From the HPA report:

“Investigators report that oysters were served raw; razor clams may not have been appropriately handled or cooked;

tracing of shellfish to source showed evidence of contamination and there have been reports of illness in other establishments associated with oysters from the same source.

The outbreak continued for at least six weeks (between January 6 and February 22) because of ongoing transmission at the restaurant - which may have occurred through continuous contamination of foods prepared in the restaurant or by person-to-person spread between staff and diners. Delays in notification of illness may have hindered the investigation.”



The Fat Duck  
heston blumenthal



## Fat Duck's poor food safety practices may have led to continuous contamination

Several weaknesses in procedures at the restaurant may have contributed to ongoing transmission including:

- delayed response to the incident;
- staff working when they should have been off sick, and;
- using the wrong environmental cleaning products.

## What you can do

- Know your food sources and ask questions about food safety practices and harvesting sites.
- Don't delay reporting illnesses.
- Remove ill staff from food preparation responsibilities.

