



Norovirus-like illness associated with Rider restaurant in Seattle

- **Cases:** 7
- **Hospitalizations:** 1
- **Deaths:** 0
- **Status:** Investigation is complete
- **Locations:** Rider, 619 Pine St, Seattle, WA 98101
- **Meal dates:** December 29, 2019
- **Current food safety rating:** [NEEDS TO IMPROVE](#)

Highlights

Updated January 10, 2020

Summary

Public Health investigated an outbreak of norovirus-like illness with vomiting, diarrhea, body aches, chills, and fever associated with Rider restaurant in Seattle.

Illnesses

Since January 3, 2020, 7 people from 2 meal parties reported becoming ill after consuming food from Rider restaurant on December 29 and December 31, 2019. There is no indication that any employees of the restaurant have had illnesses consistent with norovirus.

Public Health actions

Environmental Health investigators visited the restaurant on January 3, 2020. We observed numerous improper food handling practices, including inadequate handwashing, inadequate use of barriers to prevent bare hand contact with ready to eat foods, lack of temperature controls, and risk of cross contamination. These violations are also risk factors for the spread of norovirus.

Based on these improper food handling practices, investigators closed the restaurant on January 3, 2020. The restaurant was required to complete a thorough cleaning and disinfection. All ready-to-eat foods processed before the restaurant was disinfected were discarded.

On January 6, 2020, we met with restaurant management to review their plan for correcting the critical food permit violations we observed and providing food safety training for all staff. Restaurant management cooperated fully.

Investigators revisited the restaurant on January 6, 2020 and confirmed proper cleaning and disinfection was completed and that the above observed improper food handling practices were corrected. The restaurant was allowed to reopen on January 6, 2020.

Investigators reviewed the requirement that ill staff are not allowed to work until they are symptom-free for at least 48 hours, and provided education about preventing the spread of norovirus — including proper handwashing and preventing bare hand contact with ready-to-eat foods.

Laboratory testing

We do not have laboratory results for the people who got sick. Often in norovirus outbreaks, no laboratory testing is done. Symptoms among those who got sick are suggestive of norovirus.

About norovirus

- Norovirus is a highly contagious virus that frequently spreads person-to-person and is often associated with food. Norovirus illness often has a sudden onset of nausea and vomiting and/or watery diarrhea with cramps. A low-grade fever, chills, and body aches sometimes occur.
- Norovirus rarely causes severe complications. Dehydration is the most common complication, particularly among young children and the elderly. No vaccine is available for norovirus.

Prevention

General advice for reducing risk of contracting norovirus:

- Wash hands, cutting boards, and counters used for food preparation immediately after use to avoid cross-contamination of other foods.
- Wash hands thoroughly with soap after using the bathroom or changing diapers, and before preparing any food or eating.
- Wait at least 48 hours after the last episode of vomiting and/or diarrhea before preparing any food for others.
- Last Updated January 10, 2020