



Norovirus-like illness associated with Habit Burger Grill

AT-A-GLANCE

- **Cases:** 23
- **Hospitalizations:** 1
- **Deaths:** 0
- **Status:** Investigation is ongoing
- **Locations:** Habit Burger Grill, 1253 N 205th Street, Shoreline, WA 98133
- **Meal dates:** May 21- May 24, 2021
- **Prior food safety inspections and current rating?**
 - [EXCELLENT](#)

Highlights

Updated June 2, 2021

Summary

Public Health is investigating an outbreak of norovirus-like illness with vomiting, diarrhea, body aches, and chills associated with Habit Burger Grill in Shoreline.

We have not identified how norovirus was spread within the restaurant. This is not uncommon for norovirus outbreaks because the virus can spread through multiple contaminated food items, environmental surfaces, and from person to person.

Illnesses

Since May 24, 2021, 23 people from 6 unrelated meal parties reported becoming ill after consuming food from Habit Burger Grill from May 21-May 24, 2021. No ill employees have yet been identified.

Public Health actions

Environmental Health investigators visited the restaurant on May 26, 2021. Investigators did not find any risk factors that are known to contribute to the spread of norovirus. The restaurant was required to conduct a thorough cleaning and disinfection. Investigators revisited the restaurant on May 28 and conducted onsite food safety and employee illness training with staff and reinforced cleaning, disinfection, handwashing, and no bare hand contact with ready to eat foods. Investigators will revisit the restaurant within two weeks to ensure ongoing compliance with proper food handling practices.

Laboratory testing

We do not have laboratory testing for the people who got sick. Often in norovirus outbreaks, no laboratory testing is done because people tend to get better within a day or two. Symptoms among those who got sick are suggestive of norovirus.

Report possible foodborne illness

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.

More information about norovirus:

- [Norovirus facts](#), Public Health – Seattle & King County
- [Norovirus facts](#), Foodsafety.gov

Link/share this page at www.kingcounty.gov/outbreak/habit-burger-grill

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