

# Norovirus-like illness associated with Resonate Brewery & Pizzeria

<b>Cases</b>	14
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<b>Hospitalizations</b>	0
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<b>Deaths</b>	0
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<b>Status</b>	Investigation is complete
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<b>Location</b>	Resonate Brewery & Pizzeria, 5606 119th Ave SE, Bellevue, WA 98006
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<b>Meal dates</b>	October 15, 2021
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<b>Prior food safety inspections and current rating?</b>	<a href="#">EXCELLENT</a>
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## Highlights, updated March 3, 2022

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### Summary

Public Health investigated an outbreak of norovirus-like illness with vomiting, diarrhea, body aches, and chills associated with Resonate Brewery & Pizzeria in Bellevue.

We did not identify 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 October 18, 2021, 12 people from two unrelated meal parties reported becoming ill after consuming food from Resonate Brewery & Pizzeria on October 15, 2021.

We identified two ill employees who experienced symptoms consistent with norovirus dating back to October 16, 2021, but who did not work while contagious. Further investigation is ongoing.

## Public Health actions

Environmental Health investigators visited the restaurant on October 19, 2021. Investigators did not find any risk factors that are known to contribute to the spread of norovirus. On October 19, the restaurant closed voluntarily to conduct a thorough cleaning and disinfection. All ready-to-eat foods processed before the restaurant was disinfected were discarded. The restaurant was reopened on October 20. Environmental Health investigators visited again on October 21 to further verify facility cleaning and disinfection and employee hygiene practices that minimize the risk of foodborne disease transmission.

Environmental Health investigators revisited the restaurant on October 25, 2021 and ensured ongoing compliance with proper food handling practices and employee health and hygiene.

Investigators reviewed with restaurant management 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 did 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.