

Intermediate result of epidemiological investigation of Norovirus at Horeb Training Centre [Feb. 13 (Tues.), 2018]

- KCDC (Director of the HQ Jeong Eun-Kyeong) have announced intermediate results of the epidemiological investigation of Norovirus that occurred to wide range of people at the Horeb Odaesan Youth Training Centre from Saturday (3 Feb.), and requested that everyone follows the guidelines for prevention.
- Among the people who use the facility, 1,014 people were examined and, 94 people were confirmed with Norovirus.
- As a result of epidemiological investigation, the cause of the Norovirus is assumed to be due to the possibility of polluted water that was used for cooking.
 - * (Reasons for the assumption) ① The risk of Norovirus was 6.5 times higher than the person who did not eat the food provided by the centre. ② People confirmed with Norovirus were found among the people who did not live in the centre but ate the food provided from the centre. ③ The faecal coliforms were found in the water which is confirmed to be contaminated.
- After the training centre stopped providing meals for the people there, requested for frequent hand wash, to use the hand sanitizer etc, the Norovirus infection reduced considerably.

- ☐ Norovirus is an infectious disease that can be spread through human contact and by consuming contaminated water.
- In addition, Norovirus can be infected by touching a tap or door knobs that was touched by a Norovirus confirmed patient and also by touching the mouth area with a contaminated hand or eating the Norovirus contaminated food.
 - Within 1 to 2 days after infection with Norovirus, symptoms such as vomiting and diarrhoea occurs, and other abdominal pain and fever may also occur.
- ☐ KCDC has advised to follow the guideline to prevent the disease from further spreading:
 - To prevent contamination of disease through the contaminated underground water, please drink bottled water or boiled water and when cooking used sterilised water through contaminated ground water, drink bottled water or boiled water, and use sterilised water or non-groundwater.
 - In order to prevent contamination through contaminated food, the people who are working in a kitchen must stop the procedure of providing food when he or she sees the symptoms such as diarrhoea and vomiting etc among the food takers.
 - To prevent infection by hand contact, wash your hands with soap for 30 seconds or longer in running water, and keep the dining table clean.
 - Cooking is prohibited for those who have symptoms such as diarrhoea, vomiting etc. Proper hand washing with soap for over 30 seconds is required.