**HEPATITIS A**

**PREVENTION**

### TAKE ACTION

- **Know your Hepatitis A facts.**
  - Get access to educational & procedural information.

- **Locate personal protective equipment (PPE).**

- **Perform thorough cleaning & sanitizing of entire restaurant.**
  - **Disinfect** high-touch point surfaces:
    - Back of the House
    - Drive Thru
    - Dining Area
    - Restroom

- **Report suspected exposure** to the local health department.

**FACT:** The Hepatitis A virus can be spread up to two weeks before and one week after noticing symptoms.

**PREPARE FOOD CAREFULLY**

- **Frequent handwashing.**
  - Thoroughly wash hands & exposed portions of arms with soap & warm water for at least 20 seconds.
  - Use designated handwashing sink.

- **No bare hand contact.**
  - Use utensils & disposable gloves.
  - Wear gloves

- **Note:**
  - Glove use does not replace the need for handwashing.
  - Employees should be trained on proper handwashing and gloving procedures.

- **Hepatitis A cannot grow outside of a human host.** Prevention of contamination relies on:
  - Good sanitary practices
  - Personal hygiene
  - Effective handwashing

- **Cook high-risk food thoroughly.**
  - In molluscan shellfish, the virus can be reduced by heating to a temperature of 185° to 194°F for 1 minute.

- **Discard contaminated food & wash hard surfaces** that may have come in contact with the virus or an infected person.

**CLEAN THOROUGHLY & ROUTINELY**

- **CLEAN & SANITIZE** food contact surfaces in back and front of the house.

- **FOCUS ESPECIALLY on prep surfaces and high-touch objects:**
  - utensils, prep and serving ware, cookware, etc.

- **CLEAN & DISINFECT** storage areas, restrooms and breakrooms using EPA-registered products with claims against Hepatitis A.

- **FOCUS ESPECIALLY on high-touch areas:** chairs, door knobs, menus, etc.

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1. Report any suspected incidents to management

2. Follow local public health guidelines for Hepatitis A outbreaks (e.g. isolation, closing)

3. Infected workers must not handle food; reinforce personal hygiene

4. Stock disinfectant products registered to be effective against Hepatitis A

5. Clean & sanitize entire restaurant; follow warewashing standards for contaminated ware

6. Disinfect “high-touch” surfaces with a product EPA-registered as effective against Hepatitis A

7. Diligently practice food safety procedures, including use of gloves and/or utensils when handling food

8. Closely monitor employee & customer health

Reference specific cleaning & disinfecting procedures for each step

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