HEPATITIS A

WHAT IS HEPATITIS A
Hepatitis A is a contagious viral disease that causes the liver to swell. Transmission occurs primarily from direct or indirect fecal contamination. Contamination of foods can occur at any point in the production, harvesting, processing or preparation of foods if handled by infected workers or food handlers or if contaminated by water that contains feces.

Learn more: ecolab.com/hepatitis-a

CONSUMING CONTAMINATED FOOD OR DRINK

SYMPTOMS CAN DEVELOP 15-50 DAYS AFTER INFECTION

• Fever
• Headache
• Weakness
• Nausea
• Jaundice (yellowing of the skin)
• Dark-colored urine
• Abdominal tenderness

HOW HEPATITIS A ENTERS A RESTAURANT

In food preparation, Hepatitis A is most often linked to workers with the virus on their hands

Source: Center for Disease Control

Sensitive Items
• Water
• Salads
• Ready-to-eat foods
• Seafood including oysters, clams and other filter-feeding molluscan shellfish

FOOD CONTAMINATED AT ITS SOURCE

• In produce growing environments
• During processing
• During handling & preparation

HOW HEPATITIS A SPREADS

HEPATITIS A PARTICLES ARE SHED IN THE FECES BY INFECTED INDIVIDUALS FOR SEVERAL WEEKS

CONSUMING CONTAMINATED FOOD OR DRINK

TOUCHING CONTAMINATED PEOPLE, OBJECTS OR SURFACES

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