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 Dining Area
- Drive Thru 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.



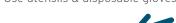
Thoroughly wash hands & exposed portions of arms with soap & warm water



seconds.

Use designated handwashing sink.







Note:



Glove use does not replace the need for handwashing.

Employees should be trained on proper handwashing and gloving procedures.

▶ PREPARE FOOD CAREFULLY

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**.





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.



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HEPATITIS A

RESPONSE

Simple steps to keep you safe

1. Report any suspected incidents to management	6. Disinfect "high-touch" surfaces with a product EPA-registered as effective against Hepatitis A
2. Follow local public health guidelines for Hepatitis A outbreaks (e.g. isolation, closing)	7. Diligently practice food safety procedures, including use of gloves and/or utensils when
3. Infected workers must not handle food; reinforce personal hygiene	handling food
4. Stock disinfectant products	8. Closely monitor employee & customer health

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

registered to be effective

against Hepatitis A



Reference specific cleaning & disinfecting procedures

for each step

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7 Learn more: ecolab.com/hepatitis-a

