

HEPATITIS A

FACT SHEET

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

In food preparation, **Hepatitis A** is most often **LINKED TO WORKERS WITH THE VIRUS ON THEIR HANDS**

Source: Center for Disease Control

Hepatitis A can spread **BEFORE** and **AFTER** symptoms are present

Source: Center for Disease Control

SYMPTOMS CAN DEVELOP 15-50 DAYS AFTER INFECTION

Source: Center for Disease Control

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

HOW HEPATITIS A ENTERS A RESTAURANT



EMPLOYEES



CUSTOMERS



FOOD CONTAMINATED AT ITS SOURCE

- In **produce growing** environments
- During **processing**
- During **handling & preparation**

Sensitive Items

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

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

Follow us at [#foodsafety_matters](https://twitter.com/foodsafety_matters)    

➔ **Learn more:** ecolab.com/hepatitis-a