

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.



Frequent handwashing.

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

for at least



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.

▶ 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.**



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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RESPONSE

Simple steps to keep you safe

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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