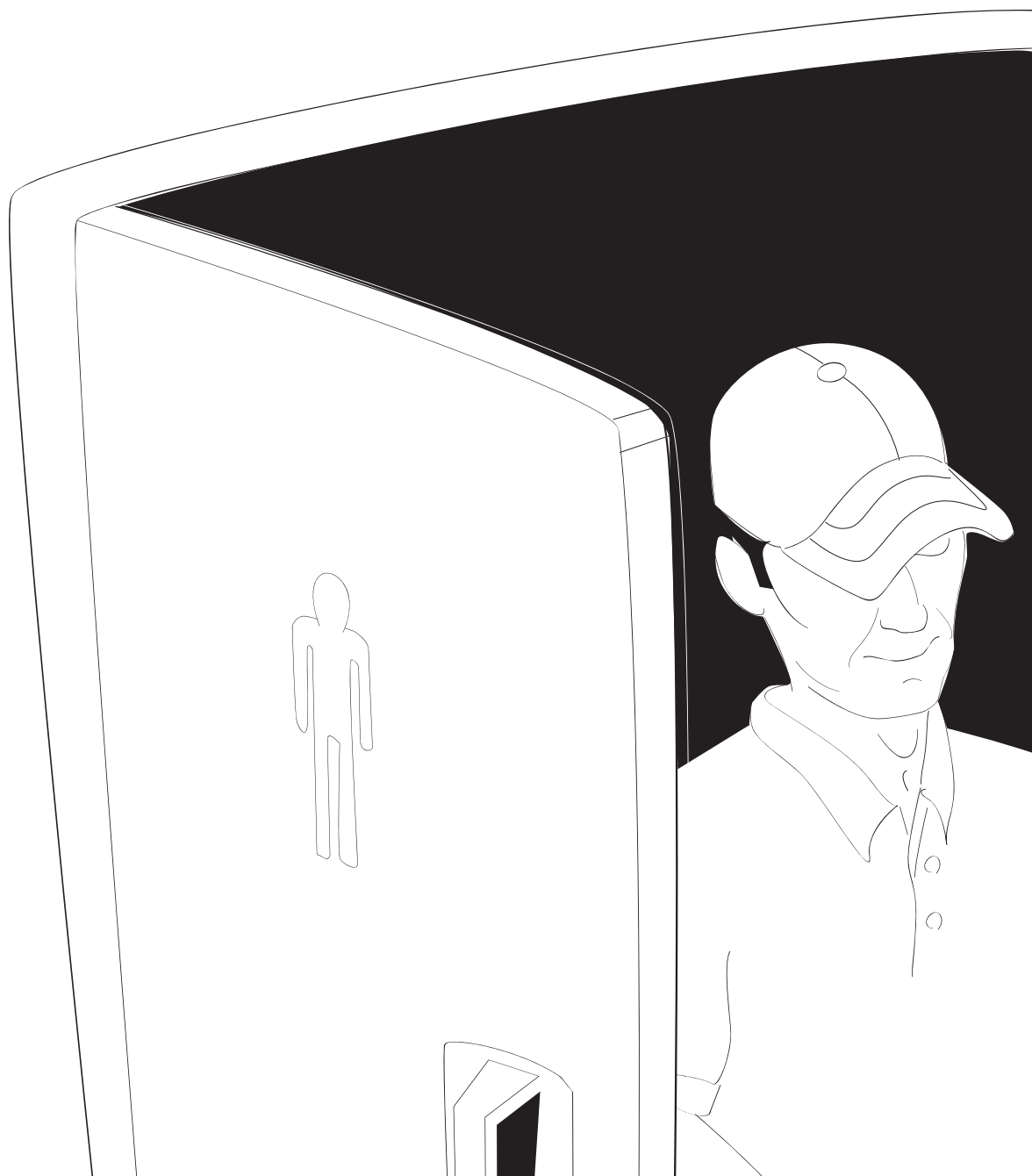


# Viruses: They're in Your Hands

## Foodborne Viruses: Know the Facts

Infected foodhandlers are the most common factor in reported foodborne illnesses caused by viruses.



Week 1: Foodborne Viruses: Know the Facts

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# Viruses: They're in Your Hands

## Norovirus

Norovirus is a very contagious virus commonly found in the vomit or feces of people who are sick with the virus.

To prevent the spread:

- Report to your manager if you have symptoms of vomiting or diarrhea.
- Always wash hands after using the bathroom and before handling food.



Diarrhea



Report to your manager



Vomiting



## **Hepatitis A Virus**

Hepatitis A is primarily found in feces of people infected with the virus. It is transferred to food when infected foodhandlers touch food or equipment with fingers containing feces.

Proper handwashing is the key to prevent the spread of hepatitis A.

Minimize bare-hand contact with ready-to-eat food by using gloves, tongs, or other utensils.



# Viruses: They're in Your Hands

## Preventing the Spread: Handwashing

Washing hands properly is the most important thing to do to prevent the spread of foodborne viruses such as Norovirus and hepatitis A.



Week 4: Preventing the Spread: Handwashing

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# Viruses: They're in Your Hands

## Preventing the Spread: Employee Illness

Report to your manager if you have any of the following symptoms:



Diarrhea



Vomiting



Jaundice: yellowing of skin and eyes

