



Week 1: Foodborne Viruses: Know the Facts

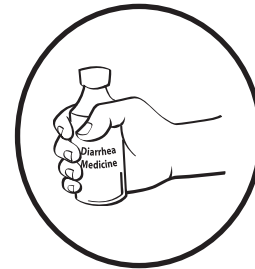
Virus Symptom or Not?

Vomiting and diarrhea should be circled. Both are symptoms of Norovirus and hepatitis A.

A sore throat and fever are not symptoms that are typically associated with a foodborne virus.



Vomiting



Diarrhea

Fill in the Phrase

P R O P E R H A N D W A S H I N G

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17

T E L L Y O U R M A N A G E R

18 19 20 21 22 23 24 25 26 27 28 29 30 31 32

V I R U S E S

33 34 35 36 37 38 39

Secret Message:

W A S H Y O U R H A N D S

11 27 39 7 22 3 36 2 7 29 16 10 37

Answer Key:

Week 1 Foodborne Viruses: Know the Facts

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Week 2: *Norovirus*

Hands Off



1. Gabriella, a grill operator, should not come to work because she vomited before coming to work. This is a symptom of a virus.



2. Dan, a pizza maker, should tell his manager about his diarrhea. This is a symptom of a virus.



3. Kelly, a sandwich maker, can safely handle food.



4. Peter, a salad maker, can safely handle food.

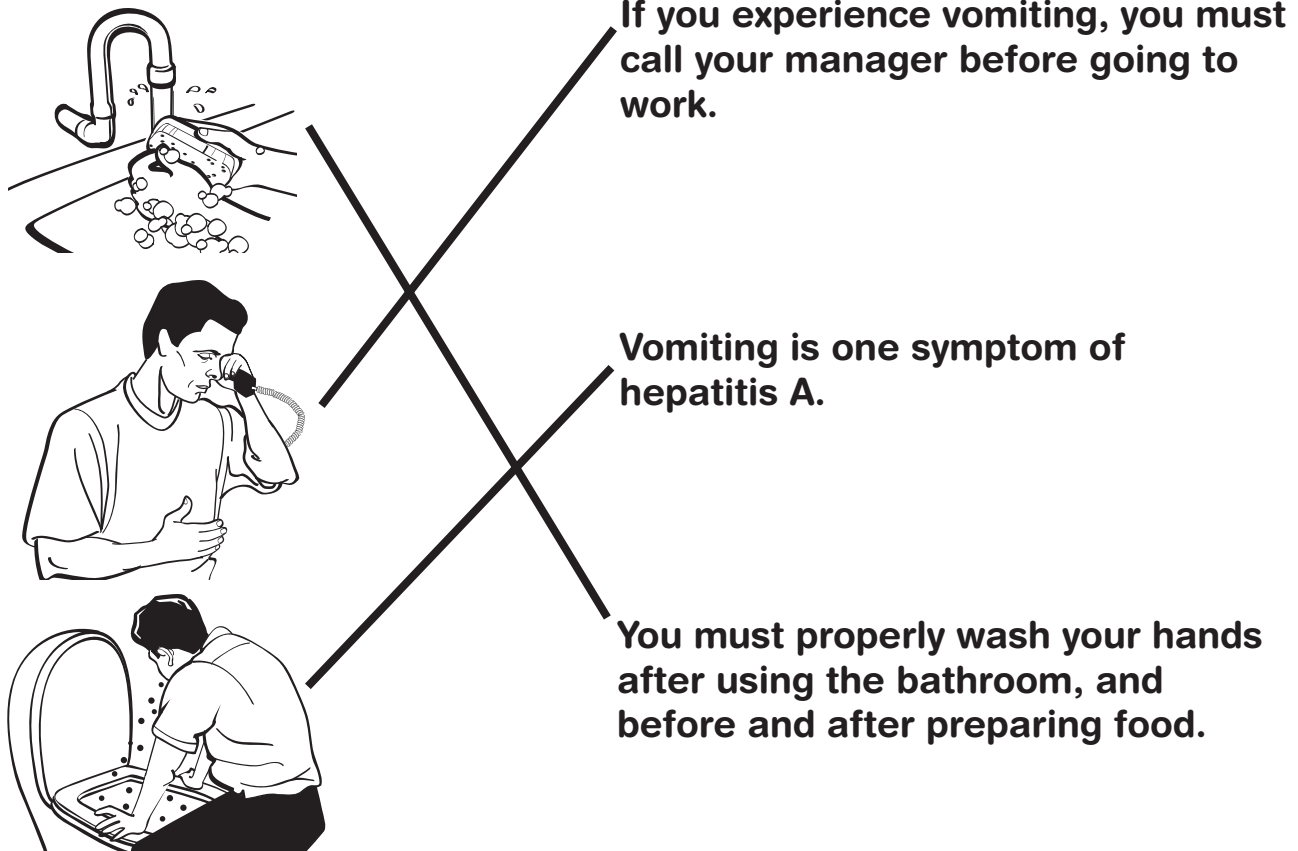


5. Jaimie, a server, should not come to work because she was experiencing diarrhea before coming to work. This is a symptom of a virus. She should call her manager to report her symptoms.



Week 3: Hepatitis A Virus

A Picture Paints a Thousand Words



Get Lathered Up: Stop Viruses!

Illustrations 1, 2, and 4 should have been circled. The most important prevention measures that can help stop the spread of viruses like hepatitis A include:

- Washing your hands properly
- Calling your manager if you have a hepatitis A symptom, such as vomiting, and then not going to work
- Minimizing bare-hand contact by wearing gloves when handling food, especially ready-to-eat food



Week 4: Preventing the Spread: Handwashing

This Is How It's Done



5

Ross is using a single-use paper towel so he can dry his arms and hands. He can also use a warm-air hand dryer.



1

Ross is wetting his hands with running water that has a temperature of at least 100°F (38°C).



2

Ross is applying soap.



4

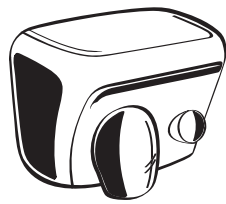
Ross is thoroughly rinsing his hands under running water.



3

Ross is vigorously scrubbing his hands and arms for 10 to 15 seconds and cleaning under his fingernails.

Dry Your Hands This Way



To prevent the spread of viruses, you could safely dry your hands and arms with a **single-use paper towel** or a **warm-air hand dryer**. These are the only safe ways to dry your hands and arms.

Do not use a hand towel or a common cloth towel.
Do not dry your hands on your apron.

Answer Key:

Week 4 Preventing the Spread: Handwashing

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Week 5: Preventing the Spread: Employee Viral Illness

Going Back to Work



NO—This employee cannot safely go back to work. Not enough time has passed since he last got sick. An employee must be free from any viral symptom for at least 24 hours before going back to work.



NO—This employee cannot safely go back to work. This employee has jaundice, which is a symptom of a viral infection.



YES - This employee can go back to work. He has the required release form from his medical practitioner.

Should He Stay or Should He Go?

Patrick must go home. As a foodhandler, he must immediately report any health problems to his manager. Nausea and vomiting are symptoms of a virus. Viruses are extremely contagious. As a foodhandler, Patrick can contaminate food at every step in its flow through the establishment. The sandwiches that Patrick prepared should be thrown away.

