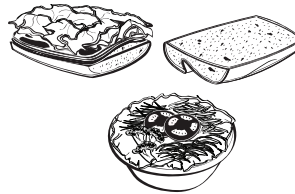


Hepatitis A Virus

Food Commonly Associated with Hepatitis A

Any food can be contaminated by an infected foodhandler. The most common is ready-to-eat food, including:

- Deli meat
- Produce
- Salads
- Ice



Hepatitis A virus is primarily found in the feces of people infected with the virus.

Hepatitis A is transferred to food when infected foodhandlers touch food or equipment with fingers containing feces.

It is necessary to consume only a small amount of the virus to become ill.

Proper handwashing is critical to prevent the contamination of food by hepatitis A.

Most Common Symptoms of Hepatitis A

- General weakness
- Nausea
- Vomiting
- Jaundice



An infected person may not show symptoms for weeks but can be very infectious.

Yellowing of skin and eyes

Most Important Prevention Measures

- Wash hands properly.
- Exclude employees from working if they have had symptoms of vomiting, or have been diagnosed with hepatitis A.
- Minimize bare-hand contact with ready-to-eat food by using gloves, tongs, or other utensils.



Reporting illness



PREVENT CONTAMINATION OF FOOD BY VIRUSES

Wash hands with soap and water

- after using the bathroom.
- before and after preparing food.

Week 3: Hepatitis A Virus

manager

page 1



National Food Safety Education Month®

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A Picture Says a Thousand Words

Directions: Take a look at the illustrations and statements below. Draw a line from the illustration to the statement that describes it.



If you have been vomiting before work, you must do this.



This is one of the most common hepatitis A symptoms.

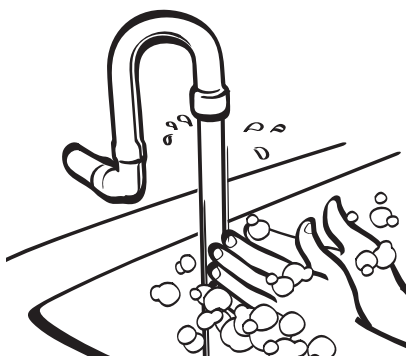


You must properly do this after using the bathroom, and before and after preparing food.

Get Lathered Up: Stop Viruses!

Direction: Circle each activity that shows a way to stop the spread of viruses like hepatitis A.

1



2



3



4

