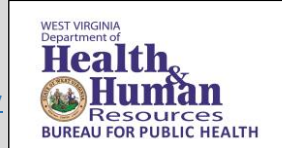


For more information on Hepatitis A or to report individuals with vomiting, diarrhea or fever associated with food consumption, contact:

Judy Vallandingham, Director
Public Health Sanitation Division
Email: Judy.E.Vallandingham@wv.gov
Phone: 304-558-2981



HEPATITIS A - DISINFECTION FOR FOOD FACILITIES

Hepatitis A is a liver infection caused by the Hepatitis A virus. Highly contagious, the Hepatitis A virus is usually transmitted by the fecal-oral route, either through person-to-person contact or consumption of contaminated food or water. Contamination can occur when infected persons do not wash their hands properly after going to the bathroom and then touch other objects or food items. Surfaces that are frequently touched should be cleaned and sanitized often.

- Toilet Room Surfaces
- Kitchen Surfaces
- Doorknobs
- Recreation Equipment
- Light Switch Plates
- Phones
- Computer Keyboards
- Railings
- High Chairs
- Tables and Chairs
- Wheelchairs and Walkers
- Remote Controls

Effective Disinfectants

Chlorine Bleach: Mix and use the chlorine solution promptly. Allow 1 minute of contact time and then rinse with water.

- **5000 ppm:** 1 and 2/3 cups bleach in 1 gallon water. Use for stainless steel, food/mouth contact items, tile floors, nonporous surfaces, counters, sinks and toilets.

Other Disinfectants:

To determine if a product is effective against Hepatitis A, review the product label or product specification sheet and ensure it states “**effective against Hepatitis A**” or “**effective against Feline Calicivirus.**” You may also search the product name in the Environmental Protection Agency’s registered product database at:

<https://iaspub.epa.gov/apex/pesticides/f?p=PPLS:1>

Specific Cleaning Methods

Wear Gloves and Protect Your Clothing

Hard Surfaces

Disinfect surfaces with bleach or other approved disinfectant, ensuring the correct contact time is being met. If the surfaces are in a food preparation area, make sure to rinse with water after disinfecting. For surfaces that are corroded or damaged by bleach, use another product that is effective against Hepatitis A.



Steps to Clean Spills of Vomit or Feces

- Use personal protective equipment (PPE) such as gloves, masks and gowns.
- Block-off area immediately.
- Clean up visible debris using disposable absorbent material (paper towels or other type of disposable cloths) and minimize aerosols.
- Discard soiled items carefully in an impervious plastic bag.
- Thoroughly clean affected area.
- Disinfect area and objects surrounding the contamination with an appropriate disinfectant effective against Hepatitis A. See box to the left, “Effective Disinfectants,” for 5000 ppm sanitizing solution.
- Take off gloves, gown and mask, in that order, and discard before exiting contaminated clean-up area.
- Place discarded PPE in an impervious plastic bag.
- Re-glove and transport bag to a secure trash container; do not allow the bag to come into contact with clothing.
- Always wash your hands after handling any contaminated material, trash or waste.

Proper Handling

- Use chemicals in well-ventilated areas.
- Avoid contact between incompatible chemicals.
- Prevent chemical contact with food during cleaning.
- Handle contaminated material as little as possible and with minimal agitation to reduce aerosols.
- Manage waste safely and dispose in a secure trash container.

Preventing the Spread of Illness

- All food employees must practice diligent handwashing and good personal hygiene (see below for handwashing procedures).
- Use utensils or gloves to eliminate bare hand contact with ready-to-eat food.
- Thoroughly and continuously disinfect the facility and food areas using the guidelines on the reverse of this document.

Handwashing

- Food employees shall thoroughly wash their hands and arms with soap and warm water for at least 20 seconds; thoroughly rinse with clean running water; and properly dry hands and arms.
- Ensure handwashing signs are posted in the appropriate locations.

Employees shall wash their hands in all of the following instances:

- Immediately before engaging in food preparations, including working with non-prepackaged food, cleaning equipment and utensils, and unwrapping single-use food containers and utensils.
- After touching bare human body parts other than clean hands and exposed portions of arms.
- After using the toilet room.
- After caring for or handling any animal allowed in a food facility.
- After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating or drinking.
- After handling soiled equipment or utensils.
- Before putting on disposable gloves to start working with food.
- During food preparation, as often as necessary to remove dirt and contamination, and when changing tasks to prevent cross-contamination.
- When switching between working with raw food and working with ready-to-eat food.
- Before dispensing or serving food, or handling clean tableware and serving utensils in the food service area.
- After engaging in other activities that contaminate hands.

Employee Health Guidelines

All food employees must be knowledgeable of the relationship between personal health, hygiene and food safety. Information on this topic can be found in the 2005 FDA Food Code Chapter 2, Part 2, incorporated by reference in WV §64 CSR 17 Food Establishments.

The Employees are Responsible for Notifying the Person in Charge.

- Notify the person in charge if you have been diagnosed with Hepatitis A virus. Be advised that employees are also required to report the following: Salmonella Typhi, Shigella, Shiga-toxin producing Escherichia coli, Norovirus and/or the following acute gastrointestinal symptoms: diarrhea, fever, vomiting, jaundice, or sore throat with fever. History of exposure to foodborne illness, such as living in the same household with an individual diagnosed with Hepatitis A, must also be reported to the person in charge.
- Remember, you should not work if you are sick with acute gastrointestinal illness. **Acute gastrointestinal illness is diarrhea, either alone or with vomiting, fever or abdominal cramps.**

The Person in Charge is Responsible for Meeting the Following Requirements:

- **EXCLUDE** a food employee from the food facility if diagnosed with Hepatitis A virus, Salmonella Typhi, Shigella, Shiga toxin-producing Escherichia coli, Norovirus and/or experience the following symptoms: diarrhea, fever, vomiting, or jaundice.
- **RESTRICT** a food employee from working with exposed food, clean equipment, clean linens, clean utensils and unwrapped single-service articles if experiencing:
 - Positive stool specimen if they do not report acute gastrointestinal symptoms
 - Report suffering from a sore throat with fever
 - Report an open lesion containing pus

Food establishments serving a highly susceptible population have more stringent exclusion and restriction requirements. Your local health department can provide guidance on exclusion and restriction requirements and clearing ill employees for work.