



Public Health Department

Environmental Health

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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
- Light Switch Plates
- High Chairs
- Doorknobs
- Keyboards Computer
- Recreation Equipment
- Kitchen Surfaces
- Phones
- Tables and Chairs
- Railings
- 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.

5000ppm: 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 surface with bleach, or other approved disinfectant, ensuring the correct contact time is being met. If the surface is in a food preparation area, make sure to rinse with water after. 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 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 Chemical 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 at the reverse of this document.

Handwashing

- Food employees shall thoroughly wash their hands and arms with soap and warm water for at least 10 to 15 seconds; thoroughly rinse with clean running water and properly dry their 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, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- After touching bare human body parts other than clean hands and clean, 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.

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 California Retail Food Code, Chapter 3 Article 3 – Employee Health.

The Employees are Responsible for Notifying the Person in Charge

- Notify the Person in Charge if you have been diagnosed with a Hepatitis A infection. Be advised that employees are also required to report the following: Salmonella, Shigella, Enterohemorrhagic or shiga toxin-producing E. coli, Norovirus, and Entamoeba histolytica.
- Remember, you should not work with food or utensils if you are sick with acute gastrointestinal illnesses. **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

- **REPORT** to the County of Butte - Division of Environmental Health (BCEH) when a food employee is diagnosed with Hepatitis A. **Call (530) 538-7281.** Remember that the following illnesses must also be reported: Salmonella, Shigella, Enterohemorrhagic or shiga toxin-producing E. coli, Norovirus, and Entamoeba histolytica.
- **REPORT** to the BCEH if **two or more people** are sick with acute gastrointestinal illness; **call (530) 538-7281. Acute gastrointestinal illness is diarrhea, either alone or with vomiting, fever or abdominal cramps.**
- **EXCLUDE** a food employee from the food facility if diagnosed with Salmonella, Hepatitis A, Norovirus, Shigella, Enterohemorrhagic or shiga toxin producing E. coli, or Entamoeba histolytica. Only Butte County Public Health can clear an excluded employee to return to work.
- **RESTRICT** a food employee from working with exposed food, clean equipment, clean linens, clean utensils and unwrapped single-service articles if food employee is suffering from symptoms of acute gastrointestinal illness or experiencing persistent coughing, sneezing or nasal discharges. Restrictions can be removed by the Person in Charge when the food employee states they no longer have symptoms of illness.