



Hepatitis A vaccine

Food handlers have the potential to infect hundreds of people if they work while infected with Hepatitis A. Outbreaks are typically associated with contamination of food during preparation. Among the approximately 40,000 adults with Hepatitis A reported during 1992-2000, for whom an occupation was known, 8% were identified as food handlers, reflecting the large number of persons employed in the food service industry.

If a food handler is experiencing symptoms of Hepatitis A, the food handler should be excluded from food handling immediately, should seek medical care, and should not return to food handling for at least two weeks. Symptoms include fever, fatigue, loss of appetite, nausea, vomiting, abdominal pain, gray-colored bowel movements, joint pain, and jaundice.

To reduce the risk of one of your employees from possibly transmitting Hepatitis A to customers, recommend the Hepatitis A vaccine. The vaccine is free to low cost at the Public Health clinics. For more information, please call 1-800-722-4777.

Source: [MMWR](#)

[CDC - The ABC's of Hepatitis fact sheet](#)



Ever wonder if your employee's food worker card is valid?

With our new online food worker training and testing program, you are now able to see if your employee's food worker cards are valid. Go to this website - <http://www.foodhandlerverification.com/> and enter the permit number and last name that is listed on their food worker card. This verification system is only available for food worker cards that were distributed on or after September 1st, 2011.



Food Safety Infosheet Interventions – Cantaloupes, scrub brushes and solo rinses

Food safety infosheets are one-page posters, built around a current food safety issue or outbreak and provide food safety risk-reduction messages that are targeted towards food handlers. These infosheets act as a food safety communication tool that illustrates the consequences of poor food handling, while promoting safe food handling practices that can reduce the risk of a food safety issue or outbreak at your site. Display these infosheets in commonly viewed areas by staff, such as the kitchen, bathroom or breakroom to support a food safety culture at your food facility.



Download Food safety infosheets for free at: www.foodsafetyinfosheets.com

Safe Food Handling Publication

Check out our all-in-one publication on the do's and don'ts of safe food handling practices, such as correct hand washing, proper holding temperatures, cross contamination, working while sick and more.



[English and Spanish Publication](#)

If you have any questions or comments, please contact Amanda Gaspard, Health Education Specialist, at 800-442-2283 or Amanda.Gaspard@dph.sbcounty.gov.

***We appreciate the effort you make to
protect the public's health in our County.***