

Hepatitis A Outbreak - OEHS Response

Two contributing factors associated with Hepatitis A are poor personal hygiene and food from unsafe sources.

POOR PERSONAL HYGIENE

Employee Health:

- Does the facility have a policy requiring employees to report to the Person In Charge (PIC) when they are experiencing symptoms of vomiting, diarrhea, fever, sore throat with fever, discharge from eyes nose or mouth, or jaundice?
- Does the policy include the requirement to report when they or a person in their household is diagnosed with Typhoid Fever, Shigellosis, Shiga Toxin E. Coli, Hepatitis A, Norovirus, or Nontyphoid Salmonella? Written policy/procedures, training records reviewed.
- Have any employees reported illnesses in past 90 days. Schedules/ time cards reviewed and discussed with manager?

Hand washing:

- Does the facility have a policy for when and how to wash hands, signage at hand wash stations on proper handwashing?
- Employees observed washing hands during inspection, video feed reviewed if available.
- Hand wash stations should be easily accessible and supplied with soap and paper towels.

Bare Hand Contact:

- Does the facility have a glove use policy for when to wear gloves and when to change gloves?
- Make sure various sizes of gloves are available for employee use.
- Observe employees during inspection, review video feed if available.

FOOD FROM UNSAFE SOURCES

- Is the facility purchasing molluscan shellfish from ICSSL sources, no recreationally caught shellfish received or sold? Shipment invoices and shellstock tags reviewed.
- Is the facility maintaining shellstock tags for 90 days in chronological order?
- Shellstock tags reviewed, verify no co-mingling of shellstock.