

Important Information for Food Managers/Operators



There has been an increase in Hepatitis A

Some of these cases have been linked to food possibly served by fixed and mobile food establishments in Pima County.

Hepatitis A usually spreads when a person unknowingly ingests the virus from objects, food, or drinks contaminated by small, undetected amounts of stool from an infected person. Hepatitis A contamination of food, including frozen and undercooked food, can happen at any point, growing, harvesting, processing, handling, and even after cooking.

Helpful tips to help prevent hepatitis A from spreading in your food establishment:

- Food handlers must always thoroughly wash their hands with soap and water before preparing food and after using the bathroom.
- Only use food products from approved sources and distributors.
- Only accept processed food products that are labeled and keep a record of the sources of fresh commodities.
- Food handlers should always wear gloves when handling or preparing ready-to-eat foods, although gloves are not a substitute for good hand washing.
- Employees infected with hepatitis A may not return to work until their symptoms are completely gone and have been cleared by a healthcare provider.
- Ensure employees know to report any hepatitis A symptoms such as fever, vomiting, nausea, loss of appetite, stomach pain, yellow skin or eyes, dark urine, or gray colored stool.
- If a worker is showing any of the symptoms above or tells you they have hepatitis A, immediately notify the Pima County Health Department and ask what to do next.



Contact the Pima County Health Department at 520-724-7770 for help or questions about preventing hepatitis A in your facility.