

Food Safety Scoop



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This newsletter is brought to you by the Yavapai County Food Safety Industry Council, which is a joint collaboration between Yavapai County Community Health Services and the University of Arizona Cooperative Extension.

The FSIC meets bimonthly to discuss issues in the food service industry and ways to bring food safety information to the public.

For more information, please call 928-445-6590 ext. 227 or visit our website at: extension.arizona.edu/yavapai/

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Hepatitis A—A Brief Overview

What is it?

Hepatitis A, also known as “Hep A”, is a highly contagious illness characterized by inflammation of the liver, caused by the Hepatitis A virus (HAV).

What are the symptoms?

Common symptoms of a Hep A infection include fever, fatigue, loss of appetite, nausea, vomiting, abdominal pain, dark urine, diarrhea, pale stools, joint pain, and jaundice (the yellowing of skin and eyes). If you find yourself experiencing any of these symptoms, bring it up with your manager right away. Carriers of Hep A can be asymptomatic, meaning the individual doesn't undergo any of the common signs of the infection and often isn't aware that they are a carrier. Usually, people infected with Hep A do not experience any lasting liver damage. However, at-risk populations should be especially cautious.

How is it spread?

Hep A is a highly dangerous and contagious disease that attacks the liver.

Transmitted person to person through the fecal-oral route and most commonly spread via the consumption of contaminated foods. Uncooked foods, foods not cooked to temperatures that are capable of killing the virus, as well as foods that are contaminated after cooking are all possible carriers of the Hep A virus.

Why is this relevant?

According to the Department of Health Services, Arizona recently experienced a statewide outbreak of Hep A, with as many as 597 reported infections as of November 2019. Yavapai County is one of the nine counties in Arizona affected by this outbreak.

How do we prevent it?

Although cooking foods to an internal temperature of 185° F for one minute will kill the Hep A virus, proper handwashing is a food handler's best defense against spreading the virus in the workplace. A vaccine is also available for the virus and is highly effective. To find where Hepatitis A



vaccines are offered near you, visit vaccinefinder.org. If you have been in contact with someone infected with Hep A, you should see a doctor right away. A vaccine or immune globulin (IgM) administered within two weeks after contact may be able to protect against the disease. A food worker must have a negative Hepatitis A IgM test after contact with an infected individual before returning to work.

References:

CDC
<https://www.cdc.gov/hepatitis/hav/havfaq.htm#general>

ADHS

<https://azdhs.gov/preparedness/epidemiology-disease-control/hepatitis/hepatitis-a/index.php>

Top Customer Complaints: Fake Service Dogs

References:

ADA Guidelines
https://www.ada.gov/service_animals_2010.htm

Understanding ADA Guidelines for Service Dogs in Restaurants
<https://upserve.com/restaurant-insider/everything-need-know-service-animals-restaurant/>



NEHA 2017
<https://www.neha.org>

Yavapai County Health Department
<http://www.yavapai.us/chs>



When & How to Wash Your Hands
<https://www.cdc.gov/handwashing/when-how-handwashing.html>

Fake service animals in restaurants are a common cause of customer complaints. Service animals have open access to restaurant eating spaces under Arizona law and Americans with Disabilities Act (ADA) regulations. Still, many people take advantage of access by passing off their pets as service animals.

When addressing this issue, it is essential to know what a service animal is. According to the ADA, service animals are dogs or miniature horses that are “trained to do work or perform tasks for people with disabilities.” No other species is considered, and

emotional support animals do not count as service animals. Those with fake service animals can be fined up to \$250 in the state of Arizona.

The ADA does not require service animals to be marked with a vest, tags, or harness. It is a challenge to tell an actual service animal apart from a fake one.

“When it is not obvious what service an animal provides, only limited inquiries are allowed. Staff may ask two questions: (1) is the dog a service animal required because of a disability, and (2) what work or task has the dog been trained to perform?”

Remember to never ask questions about the owner’s disability or demand proof of their condition. Neither can you ask them to have the animal demonstrate its task.

“Under the ADA, service animals must be harnessed, leashed, or tethered unless these devices interfere with the service animal’s work or the individual’s disability prevents using these devices. In that case, the individual must maintain control of the animal through voice, signal, or other effective controls.”

Please see *References* for links to other sources regarding ADA regulations.

Floors, Walls, and Ceilings

It is easy to forget about cleaning floors, walls, and ceilings in a restaurant. Dirty building surfaces do not directly cause foodborne illness, but they can cause an increase in germs and pests. The buildup of grease can also pose safety issues, including fire risk. Add floors, walls, and ceilings to your cleaning schedule to make sure they are regularly

serviced. Use approved sanitizer and scrub thoroughly with a mop or rag (depending on the surface). Floors should be cleaned daily, while walls and ceilings can be done weekly or bi-weekly.

Here are a few things to watch for as you clean:

- Regularly check for and clean grease buildup on the

floor under heavy equipment

- Make sure your grease-extracting filters are clean and in place
- Patch any holes in the walls, as they attract pests
- Remove any peeling paint
- Immediately replace any missing ceiling panels
- Fix or replace cracked tiles
- Keep cove bases clean and repaired

Proper Handwashing

As a food handler, you should already know that the most important act of personal hygiene is washing your hands frequently. The following proper handwashing techniques ensure cleanliness. The water used must be at least

100°F. Using soap to wash hands is more effective than using water alone because the surfactants in soap lift soil and microbes from the skin. Continue with the act of washing for at least 20 seconds, actively scrubbing and providing

friction for 10-15 of these seconds. To time 20 seconds, you could hum the tune to “Happy Birthday” twice, or you could follow through with the act of washing your hands twice to ensure you meet these criteria.