



FREE Hepatitis A Vaccine for Food Handlers

Available to those 19 years of age and older

Saturday, August 11, 2018

9 a.m. to 3 p.m.

Tuesday, August 14, 2018

3 p.m. to 6 p.m.

Westchester County Health Department
134 Court Street, White Plains

Schedule your appointment
Online: www.health.ny.gov/gotoclinic/60

Phone: 995-5800 or 995-7499

Hepatitis A and Food Handlers

What is Hepatitis A?

Hepatitis A is a serious liver disease caused by the hepatitis A virus (HAV).

How is it spread?

HAV is spread from person to person through contact with the feces (stool) of people who are infected, which can easily happen if someone does not wash their hands properly. You can also get hepatitis A from food, water, or objects contaminated with HAV.

What are the symptoms?

Symptoms of hepatitis A can appear 15 to 50 days after exposure and include:

- Fever, fatigue, loss of appetite, nausea, vomiting, and/or joint pain
- Severe stomach pains and diarrhea, or
- Jaundice (yellow skin or eyes, dark urine, clay-colored bowel movements)

Are food handlers at higher risk of getting Hepatitis A?

Food handlers are not at higher risk than other people for becoming infected with Hepatitis A. However, infected food handlers are at higher risk for spreading Hepatitis A to others.

Why should restaurants be concerned about Hepatitis A?

A food service worker with hepatitis A can transmit the virus to customers by contaminating surfaces, utensils, food, drinks or ice. These things can become contaminated when an infected food handler touches them with bare hands after not washing them carefully following use of the restroom. That is why it is important for food handlers to get immunized against Hepatitis A and practice good hand washing habits, along with other infection control steps.

How can food handlers prevent the spread of Hepatitis A?

There are four important ways a food handler can prevent the spread of hepatitis A:

- Food handlers should never work while ill with fever, nausea, vomiting, abdominal cramps, or diarrhea
- Food handlers should always practice good hand washing – especially after using the restroom
- Food handlers should wear gloves when handling or preparing ready-to-eat foods
- Food handlers can be vaccinated against hepatitis A

What is the Hepatitis A Vaccine?

The hepatitis A vaccine is an inactivated (killed) vaccine. You will need two doses for long-lasting protection. These doses should be given at least six months apart. Children are routinely vaccinated between their first and second birthdays. Adults who have not been vaccinated and want to be protected against hepatitis A can also get the vaccine.