



Server with Hepatitis A at Cheddar's Casual Cafe results in thousands of vaccinations

Servers while not traditionally thought as food handlers often are involved with scooping beverage ice and salad prep

What you can do:

Wash your hands after going to the restroom

Handwashing can reduce the chance of passing on Hepatitis A to patrons. Keep poop off your hands.

Minimize bare-hand contact and use gloves properly

Even if you are a super-star handwasher, keeping your bare hands off of ready-to-eat food and ice can reduce the risk of an outbreak.



An estimated 7,700 diners may have been exposed to Hepatitis A in Texas

In September 2011, a server at a Lubbock, TX Cheddar's restaurant was diagnosed with Hepatitis A, a foodborne virus that causes vomiting, diarrhea and can lead to liver damage. According to health officials, the employee worked with food during a nine-day period when transmission was possible.

Hepatitis A is spread through fecal-oral transmission, and typically occurs when a person eats food or drinks a beverage contaminated by someone shedding the virus.



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