

- Consider getting vaccinated. There is a vaccine for hepatitis A that can provide protection from the pathogen from frozen berries and other potential sources.
- Cook frozen berries. They have likely not been heat treated. The science is complicated but the best guess is, boiling berries can inactivate hepatitis A.
- Clean and sanitize. Cooking doesn't address cross-contamination risks thawed berries release juice that could contain the virus.
- Know your suppliers and ask questions. FFind out how they address risks with the products they buy; ask about how good agricultural practices (GAPs) including employee hygiene safe water sources are implemented and assessed
- Wash your hands. Good handwashing, especially in food service, can protect patrons if you or another food handler is shedding the virus.

Australian consumers have been exposed to frozen berries contaminated with hepatitis A.

Frozen berries sourced and packed in China have been linked to at least 20 cases of hepatitis A throughout Australia.

Officials expect cases to increase as the incubation period of the virus ranges from 15-50 days and those who are infected may not yet be showing symptoms. The berries were produced

by
Patties Foods,
which has issued a recall on
three products.

The outbreak has had impacts beyond the food industry, including a two month ban issued by the Red Cross Blood Service on donations from anyone who may have eaten contaminated berries. Shares of Patties



Recalled Products:

- Nanna's Mixed Berries (1 kg bag, up to and including Best Before 22/11/16)
- Nanna's Raspberries (1 kg bag, up to and including Best Before 15/09/16)
- Creative Gourmet Mixed Berries (300g, up to and including Best Before 10/12/17, and 500g, up to and including Best Before 06/10/17)

