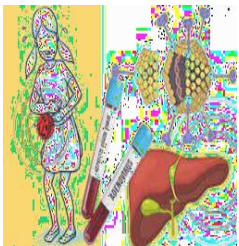


# HEPATITIS A VIRUS (HAV) AND ALASKA SEAFOOD PROCESSING RISKS



# SPEAKERS

## Liz Best:

- Liz started working in the Seafood Industry in the 80's. She worked seasonally while in school and was offered a full-time job as a QA Manager after that. Having been in the industry for so long, she has experienced significant changes in regulations, guidance, and emergent issues throughout the years. She has participated in many food safety organizations, which included attending the early meetings of the Food Code in the State of Alaska.

## Cindy Luna:

- Cindy has been in the seafood industry for 25 years. Shortly after graduating college, she began as a Safety Coordinator at OBS Petersburg for two years and went on to QA. By 2007, she became the regional corporate QA Manager for the OBS Alaska locations, and is currently the VP of Food Safety, QA and EC for OBI. Cindy believes that employee training is at the heart of all compliance programs and is the key to GMP enforcement and employee illness prevention.



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# Seafood Processing Prevention tips

Fresh and Frozen Seafood **relies on water** and the **cleanliness** of the **processing environment** used to not add to the risk of HAV.; it is necessary to implement:

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- Upper Management Commitment

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  - Site Standards - SSOP's

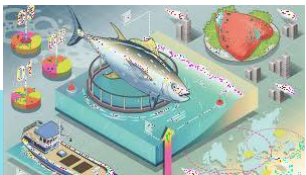
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  - Process Control

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  - Personnel Training

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## Site Standards - Sanitation Standard Operating Procedures (SSOP's)

### Points of sanitation

- **Condition and cleanliness of food contact surfaces**
- **Maintenance of hand washing, hand sanitizing, and toilet facilities**
- **Control of employee health conditions**

### Specific sanitation procedures & responsibilities

- **Sanitation procedures** department specific procedures
- **Detailed cleaning procedures**
- **Water Analysis**



### EIGHT STEPS OF SANITATION



HAV transmission of hepatitis A to **contaminated water** is considered rare. Adequate chlorination of water, as recommended in the U.S., **kills hepatitis A** that enters the municipal watersupply.

In the environment, **hepatitis A** can be killed by cleaning facility surfaces with a freshly prepared solution of 1:1 dilution of **household bleach to water**, so the risks are reduced.

# Process Control

All operations in the **manufacturing, processing, packing, and holding of food** must be conducted in accordance with **adequate sanitation principles**.

Appropriate quality control operations must be employed to **ensure that food is suitable** for human consumption.

In **food products**, **hepatitis A** is killed when exposed to **temperatures of >185 degrees F (>85 degrees C) for 1 minute**. \*Thermal Processing.

However, **the virus can still be spread from cooked food** that is contaminated after cooking from human or other sources.

During food processing, **processors utilize PPE, sanitation measures and adequate controls**, as well as other measures, to limit contamination of foods.  
\* Recordkeeping and monitoring.

As **freezing does not inactivate hepatitis A**, **fresh and frozen seafood manufacturers** include warning statements to cook the products to a known **temperature to properly destroy any microbiological or viral exposures**, including HAV, prior to consumption.



# Personnel Training

All staff are aware of their responsibilities and demonstrate that **work is carried out in accordance** with documented site policies, **procedures**, work instructions and existing practices for activities undertaken.

Training and work instructions may **include photographs, diagrams**, or other **pictorial instructions** where written communication is not sufficient

## Training topics:

- **Food Safety** and Quality Culture
- Employee Medical Care & Infectious Diseases
- **cGMP's, Handwashing, PPE & Safety Rules**

## Employee General Rules

**Foreign-body Contamination Risks**  
You may be asked to remove any item that the QA Department determines to be a foreign body risk in open product areas. Exceptions to the following sections may be made by the QA Department in non-open-product areas (i.e., breakroom, restrooms, call-off, machine shops).

**Jewelry**  
Watches (except for medical jewelry and plain band wedding rings or chain wedding wristbands must be covered with a glove) shall not be worn in open-product processing areas. Cuff links and tie pins are considered jewelry. If religious reasons prevent the removal of an item of jewelry, you must report it to the QA Department and cover it (i.e., glove, clothing, metal-detactable band-aid) whenever you are in open-product areas.

**Medical Alert Jewelry**  
Medical Alert Jewelry must be declared at the time of hire and should be noted in the medical questionnaire. Only properly secured medical alert bracelets and chains will be worn. These must be worn underneath gloves and clothing. They must not be exposed at any time or dangle freely.

**Note:** If medical jewelry is acquired during employment, please notify the Nurse Practitioner/Safety Manager and/or the QA Department immediately.

**Rings and Studs**  
Rings and studs shall not be worn on any exposed part of the body (i.e., ears, noses, tongue, eyebrows, etc.) in the processing areas at any time during production.

**Eyeglasses and Contact Lenses**  
These must be kept in good repair. You must immediately notify your Supervisor if you have lost your glasses or contact lenses during production in the processing areas. You may be denied entry if eyewear is in disrepair.

**Nails**  
Employees must keep their nails short, clean, and unvarnished. False fingernails and nail art are not permitted in processing areas during production.

**Perfume or Cologne**  
Excessive perfume or cologne, scented/fragrance products, or other like substances may not be worn in the production areas during processing because they can taint products.

**Electronic Devices**  
Personal electronic devices such as portable music devices, electronic cigarettes and vaporizers, are prohibited in processing areas. Cameras or cell phones are not allowed in the processing areas during production unless authorized by Plant Management. Cell phones may be permitted on a limited basis if deemed necessary by department management.

**Glass/Hard Plastic or Metal Breakage Incidents**  
In the event of a glass/hard plastic or metal breakage event in any processing area, production will stop, and the QA Manager will be notified immediately. Any affected product will be placed on hold. Glass and brittle plastic are prohibited in processing areas unless part of the equipment. If you observe

## Induction training

### Hand Hygiene – When to Wash

- Before and after shift
- Before and after eating
- After smoking
- Before and after break
- After handling garbage
- After touching floor, handling shoes/boots or any other unsanitary surface or object
- Before and after using the restroom
- After blowing nose/sneezing into hands



### Personal Hygiene and Appearance

- Do not neglect your personal hygiene. This will not be tolerated.
- Wear clean clothes to work
- Nails must be kept short and clean
- Do not wear false nails, nail art, polished nails, excessive makeup, or excessive perfume/cologne because it has the potential to taint products



## Reminder posters

### Protective Clothing Changing Procedures

- All protective clothing must be put on in designated areas only
- Leave personal clothing in designated areas
- Put on hair net and beard net
- Put on protective clothing as assigned
- Always wash hands before glove use
- Put on sleeves and gloves
- Use handglove dip and boot dip when you enter processing areas



## Medical Health Questionnaire

12) YES/NO/CI Have you been refused employment or had to leave a job, either temporarily or permanently, because of: (check all applicable items if response is YES)

a)  Sensitivity to chemicals, dust, sunlight, etc.

b)  Inability to perform certain motions.

c)  Inability to tolerate certain odors.

d)  Other medical reasons? If YES, give reasons below.

Reasons: \_\_\_\_\_

13) YES/NO/CI Have you had or have been advised to have any operations? If YES, specify when, where and give details.

14) YES/NO/CI Have you ever been rendered unconscious? If YES, specify when and describe and give circumstances.

15) What is your usual occupation? \_\_\_\_\_

16) YES/NO/CI Have you ever worked at a noisy job? If YES, specify when and describe circumstances.

17) YES/NO/CI Have you ever had any kind of sports injuries? If YES, explain type of injury, date(s) thereof, and treatment received.

18) YES/NO/CI Have you ever been treated at a hospital or hospitalized for any reason whatsoever? If YES, when and for what reason(s).

19) YES/NO/CI Do you have any physical discomfort when you work in cold or dampness? If YES, specify when and under what circumstances.

20) YES/NO/CI Has your work ever been restricted on account of your health? If YES, please provide details (when and what restrictions).

21) YES/NO/CI Have you ever been injured in a motor vehicle accident? If YES, specify when and explain circumstances.

## Visitor Policy

Including all contractors, sub-contractors, vendor providers, and non-company drivers  
See separate addendum where applicable (i.e., Visitor Policy Addendum – Covid-19 update)

**Scope:**  
This policy applies to all visitors. OBI Seafoods LLC defines "visitors" as outside individuals or groups of individuals who visit OBI facilities on a non-routine basis, where such individuals or groups: (a) visit or enter into areas of the facility directly involved in "food production" (e.g., processing, packaging, storage, distribution, procurement, etc.) or (b) visit or enter office areas that have access points of entry into food production areas (e.g., OBI 2nd floor facility offices in Naknek, Kodiak, Seward, etc.).  
Examples of "visitors" include, but are not limited to inspectors, customers, tourists, non-company drivers, contractors, vendors, stakeholders, government agency representatives, employee's friends and family, etc.

**Intercompany Visits by OBI Personnel or Ownership:**  
OBI employees or company owners do not have to sign in as "visitors," unless required by the facility they are visiting. All persons must follow all company policies, requirements and wear appropriate protective clothing when instructed (i.e., smocks, hairnets, face masks, earplugs, gloves, employee badges (if applicable), follow all cGMP's and guidelines and adhere to any additional testing/screening procedures that may be in place during a pandemic or other major event (i.e., filling out a health questionnaire for COVID-19). Employees must also check in with Facility Management upon arrival to the facility or as directed in accordance with testing/screening procedures. If a visitor or visitors accompany them, as defined above, they must ensure that the visitors are processed as visitors per our OBI "Visitor Policy" before entering them through the plant. Everyone coming to the plant must undergo health testing/screening as applicable.

## Infectious Disease Policy

### Infectious Disease Policy and Action Procedure

**Purpose:**  
The purpose of this policy is to establish procedures to be followed when an employee is infected with a communicable disease. Such diseases include, but are not limited to, hepatitis, meningitis, mumps, HIV/AIDS, whooping cough, measles, diphtheria, chicken pox, tuberculosis, and seasonal flu viruses.

**General Policy:**  
OBI Seafoods, LLC (OBI) is committed to providing a working environment free of health hazards to employees. So long as medical evidence supports, with reasonable medical certainty, that a disease is not communicable by the casual contact normally found in the workplace, those areas will not be hazardous because of the presence of an infected employee.

OBI will comply with all federal and state laws applicable to employees and job applicants with communicable diseases. The confidentiality of information regarding individuals infected with a communicable disease shall be respected.

If an employee with a communicable disease can perform job duties satisfactorily and medical evidence indicates that their condition is not a threat to themselves or others, the employee is to be treated consistently with others in the workplace. Discrimination against and/or harassment of the employee may result in disciplinary action. OBI will make educational materials on communicable diseases available for employees on a request basis.

**Transmission of Infection:**  
Infectious agents can be spread in a variety of ways, including:  
• Breathing in airborne germs – coughs or sneezes release airborne pathogens, which are then inhaled by others.

## Additional Measures for Food Service

In addition to the general Personnel Training above, the Person in Charge of Food Service must be a **Certified Food Production Manager**.

All Food Service Staff must have a valid **food worker card** issued by the State.

Once Employed, all Personnel are **further trained to understand the potential viral risks**, including HAV, and to report any symptoms as soon as noticed.

Personnel can be **interviewed prior to hire**, using something like Form 1-A or Form 1-B. Form 1-C could also be used, if needed.

### **FORM 1-A Conditional Employee and Food Employee Interview**

Preventing Transmission of Diseases through Food by Infected Food Employees or Conditional Employees with Emphasis on Illness due to Norovirus, *Salmonella* Typhi (*S. Typhi*), *Shigella* spp., Shiga Toxin-producing *Escherichia coli* (STEC), nontyphoidal *Salmonella* or Hepatitis A Virus

[FDA Food Code 2017](#)

### **FORM 1-B Conditional Employee or Food Employee Reporting Agreement**

Preventing Transmission of Diseases through Food by Infected Conditional Employees or Food Employees with Emphasis on Illness due to Norovirus, *Salmonella* Typhi, *Shigella* spp., or Shiga toxin-producing *Escherichia coli* (STEC), nontyphoidal *Salmonella* or Hepatitis A Virus

[FDA Food Code 2017](#)

### **FORM 1-C Conditional Employee or Food Employee Medical Referral**

Preventing Transmission of Diseases through Food by Infected Food Employees with Emphasis on Illness due to Norovirus, Typhoid fever (*Salmonella* Typhi), Shigellosis (*Shigella* spp.), *Escherichia coli* O157:H7 or other Shiga Toxin-producing *Escherichia coli* (STEC), nontyphoidal *Salmonella* and Hepatitis A Virus

[FDA Food Code 2017](#)

## Prevention Steps for Food Service

Step 1: HAV is the only foodborne illness that can be prevented by a safe and effective vaccination.

An **active case of HAV** requires a **30-day restriction**, so if it spreads from Food Service to process workers, it could impact the ability of the processor to operate in Alaska.

Step 2: Ensure food workers are practicing proper handwashing, avoiding bare hand contact with ready-to-eat foods and practicing good personal hygiene. **Bare hand contact with RTE** infected food workers and **inadequate handwashing** contributed to outbreaks.

Step 3: Develop and implement strong food safety and sanitation programs. HAV is heat resistant, so additional handling afterwards requires that all surfaces are **cleaned and sanitized regularly**.

[fmi\\_hepatitis-guide-2019.pdf](#)





## Upper Management Commitment

**Essential** to build and maintain strong partnerships with our customers, employees, harvesters, suppliers, and communities.

**Produce, supply and distribute safe, legal, and authentic seafood products** to the specified quality that meets the expectations of our customers.

**Company's Food Safety and Quality Culture**

## Managers: Lead By Example

- Teach good personal hygiene
- Behaviors that contaminate food
- Reporting illnesses
- Wear proper attire
- Hand sanitizers
- Proper hand washing & when to wash

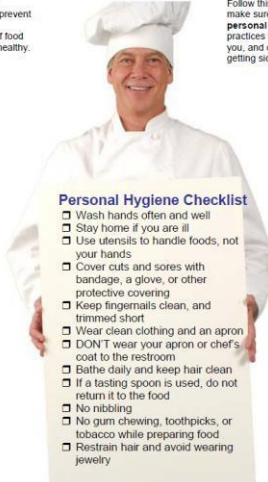
## Hygiene

### Observe Good Hygienic Practices!

- Wash hands only in the hand sink – not in the dishwashing, food prep or mop sinks!
- Ill employees can cause foodborne illness. Enforce sick leave policy or re-assign duties.
- Do NOT eat, drink, use toothpicks or any form of tobacco in food-production areas.
- Do NOT use a common cloth towel or apron for hand wiping.
- NO bare hand contact with ready-to-eat food!
- Wear nails short, clean and unpolished. Restrict rings to plain bands. If wearing artificial fingernails, wear gloves when handling food.
- Cover open cuts and burns with bandages or single-use gloves. Use single-use gloves with finger cots.
- Follow GLOVE guidelines for single-use gloves!



Good personal hygiene habits prevent disease, the contamination of food and keeps you healthy.



Follow this checklist to make sure that your personal hygiene practices will protect you, and others, from getting sick.

#### Personal Hygiene Checklist

- Wash hands often and well
- Stay home if you are ill
- Use utensils to handle foods, not your hands
- Cover cuts and sores with bandage, a glove, or other protective covering
- Keep fingernails clean, and trimmed short
- Wear clean clothing and an apron
- DON'T wear your apron or chef's coat to the restroom
- Bathe daily and keep hair clean
- If a tasting spoon is used, do not return it to the food
- No nibbling
- No gum chewing, toothpicks, or tobacco while preparing food
- Restrain hair and avoid wearing jewelry

## Sanitizing

### Making a Sanitizer: How to Use a Sanitizer:

- Bleach Solution**
- 1 teaspoon of unscented household bleach per gallon of water.
  - Use chlorine test strips to check the concentration.
  - Aim for 100 ppm.
- Quaternary Ammonia (Quat)**
1. Read label directions or check with your supplier.
  2. Use quat test strips to check the concentration.
  3. Aim for 200 - 400 ppm.
- In a labeled spray bottle:**
1. Spray, wait 30 seconds, wipe with a clean paper towel.
  2. Make fresh sanitizer at least once a day.
- In a bucket:**
1. Keep a clean wiping cloth in the solution.
  2. Wring out the cloth and wipe down the clean surface.
  3. Let the surface air dry.
  4. Use one bucket for food-contact surfaces and another for non-food contact surfaces. Label the buckets.
  5. Make a new sanitizer often - a dirty sanitizer doesn't kill germs.



**Sick – What Should You Do?**  
You should go home or not work with food or food contact surfaces (like dishes or equipment) while you have:

- Diarrhea
- Vomiting
- Sore throat with fever
- Jaundice (yellow skin/eyes)
- Uncovered or infected wounds
- Abdominal cramping

If you have any of these symptoms let your SUPERVISOR know immediately!

Some examples of illnesses that can be spread through food include:

Norovirus	Salmonella Typhi	Shigella
Causes severe vomiting and known as the 24 hour flu.	Frequently from poultry and eggs. Only 15-20 cells may infect you.	Salads and veggies contaminated by feces from water or dirty hands.
<b>E. coli 0157:H7</b> Undercooked hamburger, raw produce – only 10 organisms can make you sick!	<b>Hepatitis A</b> Passed through feces on hands and can cause liver damage.	<b>Let your supervisor know if you have contact with anyone who has these illnesses!</b>

If you are diagnosed by a health care professional with any of these illnesses you can NOT go to work.

# TRAINING RESOURCES

The screenshot shows the website interface for the Alaska Safe Food Worker Handbook. The page title is 'Alaska Safe Food Worker Handbook' and the main heading is 'PRINTABLE RESOURCES'. A search bar is visible at the top right. Below the heading, there is a table listing various resources with columns for 'TITLE AND DOCUMENT DOWNLOAD', 'TYPE', and 'CATEGORY'. The table includes items like '2019 Vibrio parahaemolyticus Control Plan (PDF 1.3M)', 'Alaska Food Code Guidance: Certified Food Protection Manager (PDF 120K)', and 'Alaska Food Code Guidance: Consumer Advisory (PDF 160K)'. A 'Filter' button is located to the right of the table.

### Alaska Safe Food Worker Handbook

## Food Safety Is In Your Hands



<https://dec.alaska.gov/eh/fss/resources-printable/>



**THANK YOU!!**

**QUESTIONS/COMMENTS?...**

