



DHS Handwashing Legends Project 2007-2008 Background Information

Phase 2 Story:

Scenario 2: Fecal/Oral w/ Hep A

Addressing obstacles: "Time pressure and poor washing"

A manager of a sub shop in Massachusetts was infected with Hep A, but he didn't know it because he hadn't started to feel sick yet. He went to the bathroom and didn't wash his hands very well because he was in a hurry and there was a rush. He came back and started making sandwiches and a barely visible speck of poop on one finger ended up in the pickle container, thereby spreading the virus. About 3 weeks later, the manager had a fever, was nauseous and then started turning yellow. The doctor told him he had Hepatitis A. Meanwhile more people got sick and the public health officials discovered the manager of the sub shop had Hep A, so they made an announcement over the news telling people who ate at the sub shop during the time the manager had worked to go get a shot to prevent Hep A. This meant that 1,700 people had to get the shot. 46 people who'd eaten there got sick with Hep A, too. These folks got mad and sued the restaurant. It was on the news a lot. The sub shop closed down. I don't know if it has ever opened back up.

Reference: www.hepatitislitigation.com (sponsored by MarlerClark). "Class action lawsuit files in hepatitis A outbreak" and "Final report names D'Angelo as main source of hepatitis A".

Research References

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