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Acting Medical Officer of Health

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Dear Toronto Bar or Restaurant Manager/Owner,

Toronto Public Health (TPH) is currently investigating a mumps outbreak in the city. The mumps virus is found in saliva, and is spread through coughing, sneezing, kissing, and sharing drinks, utensils, food or water bottles. Many of the current lab confirmed cases of mumps in Toronto have frequented local bars in the west downtown core of the city.

As an establishment in the area, please consider the following strategies to minimize the spread of the mumps infection:

1) Proper cleaning and sanitizing of utensils, glasses and dishes:

All utensils, glasses and dishes should be cleaned and sanitized after use in accordance with Ontario's Food Premises Regulation 562. See attached supplementary sanitation information.

2) Check your staff's vaccination records:

Two doses of mumps vaccine (MMR, MMRV) are recommended for all adults born in 1970 or later. If a staff is unsure of their vaccinations or has only received one dose of mumps-containing vaccine, a booster dose is recommended.

3) Watch for symptoms of mumps among your employees:

Mumps infection causes fever, swelling of one or more salivary glands, loss of appetite, tiredness, and headache. If a staff member is ill, they should contact their health care provider and not attend work. See TPH's mumps fact sheet for further information.

If you have any questions, please contact TPH's, Health Connection at (416) 338-7600 during business hours (8:30am to 4:30pm).

Sincerely,

A handwritten signature in black ink, appearing to read "Vinita Dubey".

Vinita Dubey MD CCFP FRCPC
Associate Medical Officer of Health

Enclosed: Supplementary Sanitization Information; Mumps Fact Sheet

Supplementary Sanitation Information

Proper cleaning and sanitation of all utensils, glasses and dishes will minimize the spread of infections including mumps virus.

Mechanical Dishwashing

There are two kinds of mechanical dishwashers, high and low temperature dishwashers. High temperature dishwashers sanitize using hot water. Low temperature dishwashers sanitize using a chemical solution.

High Temperature Machine

High temperature machines use hot water in the rinse cycle to sanitize. The water temperature in this cycle must reach 82°C (180°F) or higher and last for at least 10 seconds. Operator must ensure that a thermometer is working properly to ensure sanitizing temperature is reached.

Low Temperature Machine

Low temperature machines use chemical sanitizers (see types of chemical sanitizers below) in the rinse cycle to sanitize. Test strips for measuring the sanitizer in the rinse cycle must be available to make sure the machine is sanitizing properly.

It is recommended that these machines are checked regularly throughout the day to ensure that they are operating properly and utensils are cleaned and sanitized.

Types of Chemical Sanitizers

When selecting a sanitizer, make sure you also get a test reagent or test strips to measure the solution's strength. Special test strips are available from your chemical or restaurant supplier. Where hot water is used to sanitize, an accurate thermometer must be used to check the water temperature.

Chlorine-Based Products

Strength - 100 parts per million (ppm)

There are many chlorine-based chemicals. The most common one is household bleach. Ensure the strength used is 100 mg per litre. To make a 100 mg per litre concentration, mix 7 ml of (5 per cent strength) bleach per litre of water (1 oz of bleach per gallon of water).

Quaternary Ammonium-Based Products

Strength - 200ppm

Measure according to the manufacturer's label to make a 200 mg per litre concentration. You may need to rinse any food contact surface after sanitizing with ammonium. Follow the manufacturer's label instructions. These quaternary ammonium-based cleaning compounds are also referred to as "Quats" or "quat sanitizers".

Iodine-Based Products

Strength - 25ppm

Mix according to the manufacturer's instructions to make a 25 mg per litre concentration.