

# Employee Health

Some illnesses can be easily passed from an ill food worker to a customer through food. These illnesses are called foodborne illnesses. In order to reduce the risk of foodborne illness to consumers and co-workers; employees and managers must be held to strict standards regarding their health. Follow these guidelines for knowing when or if to send a sick food handling employee home.

## RESTRICT (re-assign or limit)

Any employee from working with exposed food, clean equipment, utensils and linens while they have:

- Diarrhea
- Vomiting
- Fever
- Jaundice (yellow skin or eyes)
- Sore throat with fever
- Infected cuts and burns on hands, wrists, and exposed portions of the arms

## EXCLUDE (remove from workplace)

All ill employees from work if infected with any of the “Big 6” foodborne pathogens

## THE BIG 6 FOODBORNE PATHOGENS:

<b>Simply</b>	Salmonella Thyphi (typhi-like fever)
<b>Send</b>	Salmonella (nontyphoidal)
<b>Sick</b>	Shigella species that causes shigellosis
<b>Employees</b>	E.coli (shiga toxin producing)
<b>Home</b>	Hepatitis A Virus
<b>Now</b>	Norovirus