

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:

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