

Work Rules for Ill Food Employees

It is the responsibility of the person in charge to prevent the spread of foodborne illnesses.

- Teach new hires and all employees the importance of not working when ill.
- **Exclusions:** Employee is not allowed to work in the food establishment.
- **Restrictions:** Employee may work in the food establishment, but job duties will change until well.

Exclusions

Illnesses	Management Requirements	When can the employee return to work?
E. Coli O157:H7 Hepatitis A Jaundice Shigella Typhoid Fever Salmonella non typhoid Norovirus	Exclude employee from the facility. Notify Health Department.	When the Health Department provides written notification that it is ok to return to work.
Sudden onset of vomiting or diarrhea	Exclude employee from the facility.	48 hours after their last episode of vomiting or diarrhea.

Restrictions

Illnesses	Management Requirements	When can the employee resume duties?
Fever with sore throat (Strep throat)	Employee cannot work with exposed food, clean equipment, utensils, linens or unwrapped single service items.	When on antibiotics for at least 24 hours or approved to work by a doctor.
Persistent sneezing, coughing or runny nose	Employee cannot work with exposed food, clean equipment, utensils, linens or unwrapped single service items.	When symptoms are controlled or symptom free.
Sore with pus on exposed arms or hands	Employee cannot work with exposed food, clean equipment, utensils, linens or unwrapped single service items.	When the area is healed or when the area is protected and covered with a bandage and glove.