

Employee Responsibilities

Should employees prevent foodborne illness?

- Yes, employees share the responsibility with managers for preventing foodborne illness and are required to know:
 - The relationship of their health and job duties to foodborne illness
 - To report immediately symptoms of vomiting, diarrhea, jaundice, sore throat with fever, diagnosis with a Big 5 pathogen, exposure to a Big 5 pathogen, or an exposed infected wound or cut on the hands or arms to their manager
 - The restrictions and/or exclusion from working with food prevents foodborne illness
 - Correct handwashing and no bare hand contact with RTE food can prevent foodborne illness.

Can employees work if their symptoms are from a non-infectious condition?

- Yes, employees can work if they provide medical documentation stating they have a non-infectious condition. For example, Crohn's disease (an ongoing disorder that causes inflammation of the gastrointestinal system), irritable bowel syndrome, some liver diseases, and symptoms commonly experienced during stages of pregnancy.

If an infected wound, cut, or burn is covered, can employees continue working?

- Yes, employees can continue working if the wound, cut, or burn is properly covered with a waterproof cover and single-use gloves, or a dry, durable, tight fitting bandage.

What types of exposure must employees report to management?

- Any of the following situations must be reported:
 - Ingesting or handling food that was implicated in a foodborne outbreak
 - Consuming food that was prepared by someone with a Big 5 illness
 - Attending or working in a location that had a confirmed foodborne illness outbreak
 - Living with someone who works or was in a location with a foodborne illness outbreak
 - Living with someone who was diagnosed with a Big 5 illness

What other precautions can an employee take to prevent the spread of foodborne illness?

- Foodservice employees can help prevent foodborne illness by:
 - Not touching RTE food with bare hands
 - Washing hands properly and frequently, especially whenever they are soiled or have touched contaminated items
 - Not working when ill
 - Knowing all aspects of food handling and the risk factors associated with foodborne illness
 - Being aware that uncontrolled risk factors can cause consumers to have foodborne illness