

Management Responsibilities

What is a foodservice manager's responsibility for ensuring that employees are trained to report symptoms, diagnosis of foodborne illness, and exposure to foodborne illness?

- The manager, with the assistance of public health when requested, needs to train employees on:
 - Causes of foodborne illness
 - Relationship between the foodservice employee's job task, handwashing, and foodborne illness
 - Requirements for reporting
 - Specific symptoms, diagnoses, and exposures that must be reported to managers

What is a manager's responsibility regarding informing employees of their reporting requirements?

- Managers should explain the importance of reporting symptoms, diagnosis, or exposure to foodborne illness. Events to be reported to management include:
 - Vomiting, diarrhea, jaundice, sore throat with fever, or any exposed boil or open, infected wounds or cuts on the hands or arms
 - Diagnosis with a Big 5 disease by a healthcare provider: *E. coli*/STEC, Hepatitis A virus, Norovirus, *Salmonella*, and *Shigella*
 - Previous illness with *Salmonella* within the past 3 months, unless treated with antibiotics.
 - Exposure to a Big 5 disease or by eating/serving food that was implicated in a foodborne illness outbreak or if residing with a diagnosed individual

What should a manager do when an employee reports symptoms of vomiting or diarrhea?

- See Table 1 (page 23) or Table 2 (page 24) if diagnosed and Decision Tree 1 (page 31).
- Require the employee to stop work immediately and leave the food establishment.
- Do not let the employee return until 24 hours without vomiting and diarrhea and no medications

What should a manager do when an employee reports symptoms of jaundice?

- See Table 1 (page 23) and Decision Tree 1 (page 31).
- Stop the employee from work immediately.
- Inquire about how long the employee has been experiencing jaundice or symptoms of jaundice.
- Send employee home, if he or she has had jaundice or has been experiencing symptoms of jaundice for less than 7 days.
- Report cases of jaundice to county health department and have the employees return to work approved by a healthcare provider.

What should a manager do when an employee reports symptoms of sore throat with fever?

- See Table 1 (page 23) and Decision Tree 1 (page 31).
- Send the employee home until the employee is without fever for 24 hours without fever-reducing medicine.



What should a manager do if an employee has or reports an exposed boil or infected wound that is open and/or draining on the hands or arms?

- See Table 1 (page 23) and Decision Tree 1 (page 31).
- Restrict any employee from working with food until it is properly covered.
- If hand cut or wound, using single-use gloves.

What should a manager serving a susceptible population do if an employee reports an exposure to foodborne illness?

- See Table 4 (page 28) and Decision Tree 2 (page 24).
- Restrict the employee and make sure training is provided about:
 - Foodborne illness and symptoms
 - Handwashing procedures
 - Prevention of bare hand contact with RTE foods
 - Length of restriction and what is required to have the restriction lifted
- The manager must restrict employees exposed to:
 - Norovirus, for at least 48 hours from the time of exposure
 - *Shigella* or *E. coli*/STEC for at least 3 days from exposure
 - *Salmonella* for at least 14 days from exposure
 - Hepatitis A virus, until after training has been given about symptoms, the use of bare hand contact with RTE food to avoid contamination, proper handwashing, or until at least 30 days from the initial exposure