

Standard Operating Procedures for

Facility _____

Employee Health

Why:	Ill food handlers can transfer illness to others through food.
Who:	All food workers. <input type="checkbox"/> _____
When:	<input type="checkbox"/> When employees are hired and throughout employment. <input type="checkbox"/> _____
Where:	Throughout the food establishment. <input type="checkbox"/> _____
How:	<ul style="list-style-type: none"> ○ Certified Food Manager (CFM) / Person In Charge (PIC) must discuss the illness reporting policy with all new employees. ○ Employees must report any flu-like symptoms, diarrhea, jaundice, lesions and / or vomiting or to the CFM/PIC, and be excluded from food preparation. ○ <i>Hepatitis A, Salmonella typhi, Shigella, or shiga toxin</i> producing <i>E. coli</i> must be reported to the CFM/PIC. ○ Food handlers with discharge from the ears, nose or eyes must not handle food. <input type="checkbox"/> Health Department contacted if employee reports one of these illnesses. <input type="checkbox"/> _____
Records:	<ul style="list-style-type: none"> ○ "Employee Health Policy" <input type="checkbox"/> "Employee Illness Log" <input type="checkbox"/> _____
Correction:	Exclude ill workers. <input type="checkbox"/> _____
PIC Verification:	Monitor employees for signs of illness. <input type="checkbox"/> _____

Prepared or revised by _____ Date _____