

## Food Bytes May 2016

The health of the food service worker affects not only the individual but also other restaurant staff and customers as well as the general public. Following adoption of the 2009 NC Food Code Manual, food service establishments are required to develop and implement an employee health policy. The purpose for this policy is to aid in the prevention and/or spread of contagious foodborne illness and disease. The policy must incorporate:

1. Symptoms of illness: diarrhea, vomiting, jaundice, sore throat with fever and infected cuts or wounds)
2. Diagnosed illnesses: Norovirus, Salmonella-Typhoid and Non-Typhoidal, Shigella, E. coli infection, and Hepatitis A
3. Reporting exposure of illness
4. Exclusion/restriction from work
5. Returning to work
6. Agreement between employee/employer

Compliance may be demonstrated by a written policy, curriculum/attendance rosters for a training program, system of employee notification using a combination of training signs or other means to convey information including a signed acknowledgement by the employee.

Food Code Reference: 2-103.11, 2-201.11-13