



Employee Health Policy

The Regulations Governing the Sanitation of Food Establishments, Chapter 2, Section 2, Employee Health, requires that a permit holder, person in charge, food handlers and conditional food handlers reduce the risk of transmission of foodborne disease transmission by:

1. Reporting symptoms such as:
 - Vomiting*
 - Diarrhea*
 - Jaundice
 - Sore throat with fever
 - Infected cuts or burns on hands and wrists

***Note: Employees should not return to work until free of symptoms for at least 24 hours (without the use of medication).**

2. Excluding employees from handling food when diagnosed with an illness that can be transmitted through food such as:
 - Salmonella Typhi (typhoid-like fever)
 - Shigella spp. (causes shigellosis)
 - E-coli 0157:H7
 - Hepatitis A virus
 - Norovirus

5 Symptoms of Foodborne Illness

