

Uh oh... is this an **OUTBREAK?**

What are signs of an **OUTBREAK?**

- 1 More employees than normal are calling out sick.
(Are you tracking your employee illnesses?
Use our employee illness log.)
- 2 Customers are calling to tell you they've gotten sick.
- 3 A vendor or recall alert notifies you that some of the food you served was contaminated.
- 4 Someone has vomited in the restaurant that may have exposed the people nearby.



What do I do if I suspect an **OUTBREAK?**

- 1 Call the Southern Nevada Health District.
We will work with you to identify potential sources and to implement effective corrective actions.
 - Your inspector
 - EH Foodborne Illness – (702) 759-1504
 - Epidemiology – Available 24 hours a day – (702) 759-1300
- 2 Deep clean the kitchen and high-touch surfaces including door handles and restrooms.
- 3 Track any vomiting or diarrheal incidents on your biohazard response log.
- 4 Screen all staff for foodborne illness symptoms before they clock in and send sick employees home immediately.
- 5 Consider reducing your menu or temporarily closing until the source of contamination can be identified.