





Food safety resources for front-line managers to train food workers

## **Healthy Employees = Healthy Customers = Healthy Business**

ASK: What poses the biggest food safety risk?

**ANSWER:** Sick employees who come to work.

ASK: Who should you tell if you are sick?

**ANSWER:** Your shift manager or supervisor.

ASK: What symptoms are of most concern?

ANSWER: Vomiting Diarrhea Jaundice – yellow skin or eye color Sore throat with fever



**ASK:** If you have diarrhea or vomiting, how long must you stay home?

**ANSWER:** Until at least 24 hours after your symptoms end.

- ASK: What should you do if you have a cut or open wound?
  - **ANSWER:** Cover the cut or open wound with an impermeable bandage. If the cut or open wound is located on your hand, use a single-use glove.
- **ASK:** What foodborne illnesses must be reported to your shift supervisor or manager and the health department?
  - **ANSWER**: If you are diagnosed with Norovirus, Hepatitis A virus, E. coli, Shigella, Salmonella (non-typhoidal), or Typhoid Fever (caused by Salmonella Typhi), you must report it to your shift supervisor or manager.
- ASK: What if you have been exposed to someone with one of these diseases?
  - **ANSWER:** Report your exposure to your shift supervisor or manager. In most cases you can continue to work unless you become ill yourself.

**CLOSING THOUGHT:** Working sick puts us all at risk – employees and customers alike.

# **Only You Can Prevent Foodborne Illness**

#### Tell your manager or supervisor (the person-in-charge) if you have...

#### ... any symptoms of foodborne illness:

- Vomiting
- Diarrhea
- Jaundice yellow skin or eye color
- Sore throat with fever
- Infected wounds

### ... an infection (diagnosed by a doctor) of:

- Typhoid fever (Salmonella Typhi)
- Salmonella (nontyphoidal)
- ♦ Shigella
- ♦ E. coli
- Hepatitis A virus
- Norovirus



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## ... an exposure to a foodborne illness in any of the following ways:

- I have been exposed to a confirmed outbreak of foodborne illness,
- Someone who lives in my house has a diagnosed foodborne illness, or
- Someone who lives in my house attended an event or works in a place which has a confirmed outbreak of foodborne illness.

To help prevent foodborne illness, please wash your hands before beginning work.

## Your Customers' Health Is In Your Hands



Environmental Health Division Jefferson County Health Dept <u>www.jchdwv.org/food-</u> <u>safety</u>

