

What Should I do if My Employee is Sick?

Sick food employees can make customers sick. For this reason, it is important to know what to do when you have a sick food employee. Food employees suffering with symptoms associated with acute gastrointestinal illness or other transmissible illnesses should **NOT** work with food or food related items until they are determined to be free of illness.

Symptoms of acute gastrointestinal illness may include but are not limited to vomiting, diarrhea, and stomach cramps.



What are my responsibilities as the person in charge?

- **Require** food employees to report to you if they have been diagnosed with an illness due to one of the following: *Salmonella typhi* or *Salmonella* spp., *Shigella* spp., *Entamoeba histolytica*, Enterohemorrhagic or shiga toxin producing *E. coli*, Hepatitis A virus, Norovirus, or any other communicable diseases that are transmissible through food.
- **Exclude** a food employee from a food facility if food employee has been diagnosed with any of the infectious agents listed above. **OR restrict** a food employee from working with exposed food, clean equipment, utensils, linens or unwrapped single-use utensils if they are experiencing acute gastrointestinal or cold and flu symptoms. The best way to prevent the spread of illness is for the ill employee to be sent home.
- **Notify** the Division of Environmental Health Services (DEHS) when informed that the food employee has been diagnosed with an acute gastrointestinal illness or an infectious agent.
- **Notify** DEHS when you become aware that two or more food employees are experiencing similar symptoms such as stomach cramps, vomiting or diarrhea at the same time.

What are my responsibilities as the food employee?

- **Visit** your doctor and take measures to get better.
- **Notify** the person in charge at your work about your symptoms and if you have been diagnosed with any communicable illness that is transmissible through food.
- **Follow** your doctor's orders. Stay home if you are experiencing symptoms such as vomiting, cramps, or diarrhea. Food employees experiencing symptoms such as persistent sneezing, coughing, or runny nose in association with discharge from the eyes, nose, or mouth can easily contaminate food, possibly making restaurant customers sick!