## Employee Health:

<table>
<thead>
<tr>
<th>Reportable Illnesses:</th>
<th>• Person-In-Charge (PIC) must ensure that food employees understand they are required to notify the PIC if they are diagnosed with any of the reportable illnesses.</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Campylobacter</td>
<td>• PIC must inform food employees to report to PIC if they were previously diagnosed with Salmonella Typhi within the past 3 months without antibiotic treatment.</td>
</tr>
<tr>
<td>• Cryptosporidium</td>
<td>• PIC must notify the local health department (licensor) if a food employee reports they have been diagnosed with a reportable illness.</td>
</tr>
<tr>
<td>• Cyclospora</td>
<td>• PIC must ensure that a conditional employee reporting diagnosis of a reportable illness is prohibited from becoming a food employee until they meet the criteria to remove a restriction.</td>
</tr>
<tr>
<td>• Entamoeba histolytica</td>
<td>• A restriction or exclusion applied to a food employee diagnosed with a reportable illness may be removed when food employee is released by health care provider or by approval of the licensor.</td>
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<tr>
<td>• Shiga toxin-producing E. coli</td>
<td>• Hepatitis A virus</td>
</tr>
<tr>
<td>• Giardia</td>
<td>• Salmonella spp.</td>
</tr>
<tr>
<td>• Shigella spp.</td>
<td>• Vibrio cholerae</td>
</tr>
</tbody>
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<tr>
<th>Reportable Symptoms:</th>
<th>• PIC must ensure that food employees understand they are required to notify PIC if they have any reportable symptoms.</th>
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<tbody>
<tr>
<td>• Vomiting</td>
<td>• PIC shall ensure that a conditional employee reporting/exhibiting reportable symptom is prohibited from becoming a food employee until they meet the criteria to remove a restriction or exclusion.</td>
</tr>
<tr>
<td>• Diarrhea</td>
<td>• A restriction or exclusion applied to a food employee who reports/exhibits reportable symptoms may be removed by the PIC when the symptoms have ceased and it was not a reportable illness.</td>
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<tr>
<td>• Jaundice</td>
<td></td>
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<tr>
<td>• Lesion/infected wound (depending on covering)</td>
<td></td>
</tr>
</tbody>
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<tr>
<th>High Risk Conditions:</th>
<th>• PIC must inform food employees to report to the PIC if they meet any of the high-risk conditions.</th>
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<tr>
<td>• Suspected source of or exposed to a confirmed outbreak</td>
<td>• PIC shall ensure that a conditional employee reporting a high-risk condition is prohibited from becoming a food employee in a food service operation or retail food establishment that serves a highly susceptible population until the criteria are met.</td>
</tr>
<tr>
<td>• Attends or works in a setting of a confirmed outbreak</td>
<td></td>
</tr>
<tr>
<td>• Lives in the same household with a person diagnosed with a reportable illness</td>
<td></td>
</tr>
</tbody>
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<tr>
<th>Restrictions and Exclusions:</th>
<th>Restrict means to limit the activities of a food employee so there is no risk of transmitting a disease that is transmissible through food and the food employee does not work with exposed food; clean equipment, utensils, and linens; or unwrapped single-service or single-use articles.</th>
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<td>• Exclude</td>
<td>Exclude means to prevent a person from working as an employee in a food service operation or retail food establishment, or entering a food service operation or retail food establishment as an employee.</td>
</tr>
</tbody>
</table>
## PERSONAL CLEANLINESS
- Keep hands and arms clean
- Food employees must properly wash hands:
  - as often as necessary during food preparation;
  - before engaging in food employee duties;
  - after toilet room use;
  - after handling service animal or aquatic animals;
  - after coughing, sneezing, eating, drinking, tissue use, or touching body;
  - after handling soiled equipment/utensils or other activities that contaminate hands;
  - when switching from raw food handling to ready-to-eat food handling;
  - before putting on gloves to work with food;
- Wash hands in hand wash sink or automatic handwashing facility for at least twenty seconds using warm water, hand cleaner.
- Hand antiseptics shall be FDA approved and shall only be applied to hands after washing.
- Maintain fingernails (nail polish/artificial nails permitted with intact gloves)
- No jewelry on hands or arms, except plain ring or medical alert bracelet
- Outer clothing shall be maintained clean.

## HYGIENIC PRACTICES
- Eat, drink, and use tobacco only in designated areas
- Proper use of closed beverage container permitted
- Food employees with discharges from eyes, nose, and mouth may not work with exposed food, clean equipment, utensils, linens, unwrapped single-service or single-use articles
- Wear effective hair restraint for food employees
- Food employees may only handle their own service animal, and shall wash hands after contacting the animal

## MANAGEMENT AND PERSONNEL: SUPERVISION

### DEMONSTRATION OF KNOWLEDGE
PERSON IN CHARGE shall demonstrate knowledge by:
- Code compliance (having no critical violations);
- Correctly answering operation specific questions on topics related to foodborne disease prevention, including:
  - Personal hygiene;
  - Actions of PIC in relation to ill employee;
  - Relationship of time and temperature for TCS foods;
  - Hazards in the consumption of raw or undercooked meat, poultry, eggs, and fish;
  - Safe cooking temperatures;
  - Safe cold holding, hot holding, cooling, and reheating parameters;
  - Cross contamination, bare-hand contact, handwashing, operation in clean condition and good repair;
  - Identification of major food allergens;
  - Equipment of sufficient number, capacity, and proper design and installation;
  - Cleaning and sanitizing procedures;
  - Water source and its protection;
  - Poisonous or toxic materials;
  - Explaining HACCP plan;
  - Explaining responsibilities, rights and authorities to those involved, and
  - Explaining diagnoses, symptoms, and high-risk condition reporting responsibilities

### DUTIES
PERSON IN CHARGE shall ensure:
- Facilities are not operated in a home or living quarters
- Unnecessary persons are not allowed
- Employees and others entering the facility comply with code
- Effective employee handwashing
- Approved food sources and receipt of safe foods
- Non-operating hours food deliveries are safe and properly stored
- Proper cooking of food through monitoring
- Proper cooling of food through monitoring
- Consumers are informed of risk of consuming raw or partially cooked foods of animal origin
- Proper sanitizing of equipment and utensils through monitoring
- Notify self-service consumers to use clean tableware
- No bare hand contact of ready to eat foods by employees
- Employees trained in food safety and food allergen awareness
- Food employees are informed in a verifiable manner of their responsibility to report certain diagnoses, symptoms and high-risk conditions
- Maintain and Implement required written procedures and plans
- Written clean up procedures for vomiting/diarrheal events

## ASSIGNMENT OF RESPONSIBILITY
PERSON IN CHARGE:
- Shall have applicable knowledge;
- Shall be present at FSO/RFE during all hours of operation (except micro-market);
- If facility is licensed as risk 3 or 4 operation, shall have manager certification in food protection.

City of Middletown Health Department | One Donham Plaza, Middletown, OH 45042 | 513.425.1818 Fax 513.425.7852
4.21.2020
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