

## Employee Illnesses: Reporting/Exclusion/Restriction

One of the most effective ways to prevent foodborne illness is to educate employees on the 1998 Minnesota Food Code requirement regarding the reporting of symptoms and/or disease to their employer.

The 1998 Minnesota Food Code requires that employees inform the person in charge if they have any of the following:

- diarrhea or vomiting,
- jaundice,
- open, infected or draining wounds, burns or lesions, and
- Salmonella, Shigella, E.coli O157:H7 or other enteric bacterial pathogen or the hepatitis A virus.

The person in charge is then required to exclude an employee ill with vomiting or diarrhea from the food service establishment until the employee is healthy.

The person in charge is required to restrict a food employee from working with food, clean equipment and utensils if the food employee has a enteric bacterial pathogen capable of being transmitted by food, including Salmonella, Shigella or E.coli O157:H7. The employee must also be restricted if they have persistent sneezing, coughing or a runny nose. All reports of vomiting or diarrhea made by food employees must be recorded by the person in charge.

Additionally, the Environmental Health Section must be notified of a food employee infected with Salmonella, Shigella, E.coli O157:H7 or other intestinal illness capable of being transmitted by food, or the hepatitis A virus.

Customer complaints of diarrhea, vomiting, Salmonella, Shigella, E.coli O157:H7, other intestinal illnesses and the hepatitis A virus must be reported to the Environmental Health Section.

If you would like copies of illness logs, please contact our office at 651.266.1199 or contact your sanitarian directly.