



EMPLOYEE HEALTH

Restrict any employee from working with exposed food, clean equipment, utensils and linens while they have:
Diarrhea | Vomiting | Fever | Jaundice (yellow skin or eyes)
Sore throat with fever | Infected cuts and burns on hands, wrists, and exposed portions of the arms

BIG 6

Foodborne pathogens:

- Simply — Salmonella Thyphi (typhi-like fever)
- Send — Salmonella (nontyphoidal)
- Sick — Shigella species that causes shigellosis
- Employees — E.coli (shiga toxin producing)
- Home — Hepatitis A Virus
- Now — Norovirus

Exclude (remove from workplace) all ill employees from work if infected with any of the “Big 6” foodborne pathogens.