

## FOOD EMPLOYEE HEALTH

The Minnesota Food Code requires a food employee to report to the person in charge if the food employee:

- Has a symptom caused by illness, infection, or other source that is:
  - (1) associated with diarrhea, vomiting, or other acute gastrointestinal illness;
  - (2) jaundice; or
  - (3) a boil, infected wound, or other lesion containing pus that is open or draining unless it is covered by a dry, durable, tight-fitting bandage or other impermeable cover, such as a plastic glove or finger cot; or
- Is infected with *Salmonella*, *Shigella*, *Escherichia coli* 0157:H7, or other enteric bacterial pathogen; or the hepatitis A virus.

The Minnesota Food Code require the person in charge to:

- **Exclude a food employee** from a food establishment if the food employee is ill with vomiting or diarrhea.
- **Restrict a food employee** from working with exposed food, clean equipment, or clean utensils if the food employee has an enteric bacterial pathogen capable of being transmitted by food, including *Salmonella*, *Shigella*, or *E. coli* 0157:H7, until the Public Health Department has evaluated the potential for foodborne disease transmission.
- **Notify the Public Health Department** of a food employee infected with *Salmonella*, *Shigella*, *E. coli* 0157:H7, or other enteric bacterial pathogen capable of being transmitted by food; or the hepatitis A virus.
- **Record** all reports of diarrhea or vomiting made by food employees.
- **Notify the Public Health Department** of any complaint from a customer having or suspected of having diarrhea or vomiting; *Salmonella*, *Shigella*, *E. coli* 0157:H7, or other enteric bacterial pathogen capable of being transmitted by food; or a hepatitis A virus infection.