

Employer Responsibilities for Employee Health

According to the U.S. Centers for Disease Control (CDC), when ill food workers handle food they can spread food borne illnesses. Here's how to prevent that!

Employer responsibilities	What you can do
Make sure there are no ill food workers in your establishment	Ask all employees at every shift if they are ill
Make sure all employees know which symptoms and illnesses are reportable	Create and use an Employee Health Policy and train all employees to follow it
Restrict employees when appropriate	Restrict employees who have an infected skin lesion with pus or have been exposed to food borne pathogens, such as someone in their home has reportable symptoms or a reportable illness
Exclude employees for 48 hours after symptoms stop if they are experiencing reportable symptoms	Exclude employees who are experiencing vomiting, diarrhea, jaundice, sore throat, or fever
Exclude employees who have been diagnosed with reportable illnesses and report them to the Rhode Island Department Health	Exclude and report employees who have been diagnosed with: <ul style="list-style-type: none"> ▪ Norovirus ▪ Hepatitis A ▪ <i>Shigella</i> spp. ▪ Shiga Toxin-Producing <i>E. coli</i> 0157:H7 (STEC) ▪ <i>Salmonella typhi</i> ▪ Nontyphoidal <i>Salmonella</i> To learn more, see the Rhode Island Food Code
Make sure employees know how to properly clean up vomit and diarrhea	Train all employees on how to properly clean up vomit and diarrhea to protect employees, customers, food, and surfaces from contamination

