

Handling Staff Illnesses

If	Then
The food handler has a sore throat with a fever.	Restrict the food handler from working with or around food. The food handler can work with or around food when he or she has a written release from a medical practitioner.
	Exclude the food handler from the operation if you primarily serve a high-risk population. The food handler must be cleared by his or her medical practitioner before returning to work.
The food handler has at least one of these symptoms from an infectious condition. Vomiting Diarrhea Jaundice (yellow skin or eyes)	Exclude the food handler from the operation.
	Vomiting and diarrhea
	Food handlers must meet one of these requirements before they can return to work:
	Have had no symptoms for at least 24 hoursHave a written release from a medical practitioner
	Jaundice
	Food handlers with jaundice must be reported to the regulatory authority. Food handlers who have had jaundice for less than seven days must be excluded from the operation.
	Food handlers must have a written release from a medical practitioner and approval from the regulatory authority before returning to work.
The food handler has been diagnosed with a foodborne illness caused by one of these pathogens and has symptoms.	Exclude the food handler from the operation. Work with the food handler's medical practitioner and the local regulatory authority to decide when the person can go back to work.
Hepatitis A	Some food handlers diagnosed with these foodborne illnesses may not experience the usual symptoms, or their symptoms may be over. Work with the local regulatory authority to determine whether the food handler must be excluded from the establishment or restricted from working with or around food, and when the exclusion or restriction can be removed.
 Salmonella Typhi 	
 Enterohemorrhagic and shiga toxin-producing E. coli 	
 Norovirus 	
 Shigella spp. 	

This chart is only a guide. Work with your local regulatory authority to determine the best course of action.

©2012 National Restaurant Association Educational Foundation (NRAEF). All rights reserved. Excerpted from ServSafe® Manager Book, 6th Edition.
You may print one copy of this document for your personal use; otherwise, no part of this document may be reproduced, stored in a retrieval system, distributed or transmitted in any form or by any means electronic, mechanical, photocopying, recording, scanning or otherwise, except as permitted under Sections 107 and 108 of the 1976 United States Copyright Act, without prior written

ServSafe is a registered trademark of the NRAEF, used under license by National Restaurant Association Solutions, LLC. The logo appearing next to ServSafe is a trademark of the National Restaurant Association