Employee Illness: The Flowchart

Use this diagram to help you determine whether an employee should be restricted or excluded from food handling at your facility.

Has the employee been diagnosed with Norovirus, E. coli, Shigella, Hepatitis A, or Salmonella Typhi (typhoid fever), or does the employee have jaundice?

- Yes: Exclude the employee from work. Contact your local regulatory authority immediately.
- No:
  - Is the employee experiencing symptoms of vomiting or diarrhea?
    - Yes: Exclude the employee from work until they have been symptom free for at least 24 hours.
    - No: Allow regular work.
  - Is the employee experiencing sore throat with a fever?
    - Yes: Does your establishment serve a highly-susceptible population?
      - Yes: Exclude from work.
      - No: Not work with exposed food, clean equipment, utensils, linens, or unwrapped single-service items.
    - No: Allow regular work.
  - Does the employee have a lesion or an infected, open wound on their hands or arms?
    - Yes: Exclude from work.
    - No: Allow regular work.

Reinstate employee once they provide a doctor’s note stating they have been on an antibiotic for more than 24 hours, have a negative throat culture for strep, or the doctor otherwise determines they are free from strep infection.

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