Employee & Volunteer Health
Symptoms

• Employees and volunteers may **NOT** work if they are sick with:
  • Vomiting
  • Diarrhea
  • Fever with a sore throat
Diagnosis

• Employees and volunteers may **NOT** work with food if they have one of the following illnesses diagnosed by a healthcare provider:
  • Norovirus
  • Hepatitis A virus
  • *Shigella*
  • *E. Coli*
  • *Salmonella*
  • Other foodborne associated diseases
Handwashing
When to Wash

• Before beginning to work with food
• After handling raw meats
• When changing gloves
• After smoking, eating, or drinking
• After emptying trash containers
• After using the restroom
• After handling cash and other forms of payment
• After handling dirty dishes
• Anytime your hands become contaminated
Permanent Hand Washing

- Warm water
- Liquid soap
- Paper towel
- Hand washing sign
Temporary Hand Washing

- Water with “free flowing valve”
- Liquid hand soap
- Paper towel
- Catch container
- Waste container
How to Wash

Wash Your Hands!

1. Wet
2. Get Soap
3. Scrub
4. Rinse
5. Dry

Hands that look clean can still have icky germs!

www.cdc.gov/handwashing
Bare Hand Contact
Bare Hand Contact

• Bare hands may **NOT** touch ready to eat foods
• You must use either gloves, serving utensils or deli paper/bakery tissue
• Gloves are not needed when tending the grill
Bare Hand Contact

NO!

YES!
Bare Hand Contact

NO!

YES!
Employee Hygiene
Hair Restraints

• Employees and volunteers shall wear hair restraints, such as a hat, visor or hair net

• The hair restraint must be designed to effectively keep hair from contacting exposed food or equipment, and must be worn properly
Employee and Volunteer Beverages

• Employees and volunteers may have a beverage in the food preparation/service area only if in a covered container.
Other Restricted Behaviors

- No eating, chewing gum, or smoking in the food preparation area
End of Part 2

City of Racine Public Health Department