

STAFF HEALTH POLICY

Business Name: _____

Operator Signature: _____

Staff Illness

All staff must report any illness that may be transmitted through foods or staff including, but not limited to; diarrhea, vomiting and jaundice.

Management Responsibility

Management is responsible to exclude employees when reporting illness(es) noted above.

Hand Washing & Hand Sanitizing

All employees must wash hands:

- At the beginning of their shift
- Each time they enter the kitchen
- Before preparing food
- After touching raw foods
- After touching dirty utensils, dishes or equipment
- After using the toilet
- Before and after eating
- After touching / handling garbage
- After smoking
- After blowing nose, coughing or sneezing in hands
- After touching the face
- After touching money

**The use of gloves or hand sanitizers is not a substitute for handwashing.*

Food Handlers

All staff with cuts, burns and skin abrasions on hands must cover them with band aids and wear gloves.

Attire

Proper work attire will include:

1 _____

2 _____

3 _____

4 _____

If aprons or jackets are used, they must be removed before leaving the kitchen area.