

# Handling Food Handler Illnesses



If	Then
<p>The food handler has a sore throat with a fever.</p>	<p><b>Restrict</b> the food handler from working with or around food.</p> <p><b>Exclude</b> the food handler from the business if you primarily serve a high-risk population.</p>
<p>The food handler has at least one of these symptoms</p> <ul style="list-style-type: none"> <li>• Vomiting</li> <li>• Diarrhoea</li> <li>• Jaundice</li> </ul> <p>It is a legal requirement for food handlers to inform their supervisor if they are suffering from these types of symptoms.</p>	<p><b>Exclude</b> the food handler from the business.</p> <p>Guidance from the Department of Health states if staff are suffering from food poisoning type symptoms, they must not handle food until 48 hours after symptoms finish and they have received medical clearance.</p> <p>One infected handler may infect other food handlers, who could contaminate food before any symptoms appear.</p> <p>Food handlers with jaundice must have a medical note to say they are safe to return to work.</p>
<p>The food handler has been diagnosed with a suspected illness caused by one of these pathogens</p> <ul style="list-style-type: none"> <li>• <i>Salmonella</i> Typhi-causes typhoid</li> <li>• <i>Shigella</i> spp.-causes bacterial dysentery</li> <li>• Shiga toxin-producing <i>E. coli</i></li> <li>• Hepatitis A</li> <li>• Food handler returns from an exotic location abroad (locations known to have certain endemic diseases or poor hygiene standards)</li> </ul>	<p><b>Exclude</b> the food handler from the business. Notify the local authority.</p> <p>Work with the food handler’s medical practitioner and the local environmental health department to decide when the person can go back to work.</p> <p>Ask the food handler to complete a medical questionnaire. If the person has no symptoms and the form is completed satisfactorily, he or she can resume work.</p>

**Check your local authority requirements .**

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