



# Illness Reporting Requirements for Foodservice Workers and Persons-In-Charge



To reduce the opportunity for the transmission of a foodborne illness by an ill Foodworker with symptoms associated with acute gastrointestinal illness\* or other communicable disease, Chapter 3, Article 3 of the California Retail Food Code (CRFC) requires notification responsibilities for both the Foodworker to report to the Person-In-Charge, and the food establishment's Manager or Person-In-Charge to report to the local environmental health agency.

### FOODWORKER RESPONSIBILITIES:

You must report the illness to the Person-In-Charge at your facility if you have been told you have one of the following illnesses:

- *E.coli 0157:H7 or shiga-toxin producing E.coli*
- *Salmonella typhi*
- *Salmonella spp.*
- *Shigella spp.*
- Hepatitis A virus
- Norovirus
- *Entamoeba histolytica*
- Or any other illness that may be transmittable through food.

You must report to the Person-In-Charge if you have an open, infected wound so precautions can be taken to prevent food contamination.

If you have a gastrointestinal illness\*, diarrhea or vomiting you should report it to the Person-In-Charge. The Person-In-Charge may exclude or restrict you to work assignments temporarily that do not put customers at risk of getting sick or from working.

*\*Acute Gastrointestinal Illness is defined in CRFC as a short duration illness most often characterized by diarrhea and/or vomiting; alone or in conjunction with other gastrointestinal symptoms, such as fever or abdominal cramps.*

### PERSON-IN-CHARGE RESPONSIBILITIES:

All food employees shall be instructed on the relationship between personal hygiene and food safety, including the association of hand contact, personal habits and behaviors, and food employee health to foodborne illness.

#### *Ill Employee Policy*

Restrict employees from the food establishment from working with exposed food, clean equipment, utensils, and linens; unwrapped single service or use articles if they have diarrhea and/or vomiting.

Exclusions and restrictions may apply if an employee has been diagnosed with:

- *E.coli 0157:H7 or shiga-toxin producing E.coli*
- *Salmonella typhi*
- *Salmonella spp.*
- *Shigella spp.*
- *Hepatitis A virus*
- *Norovirus*
- *Entamoeba histolytica*
- *Or any other illness that may be transmittable through food.*

### Reporting Policy

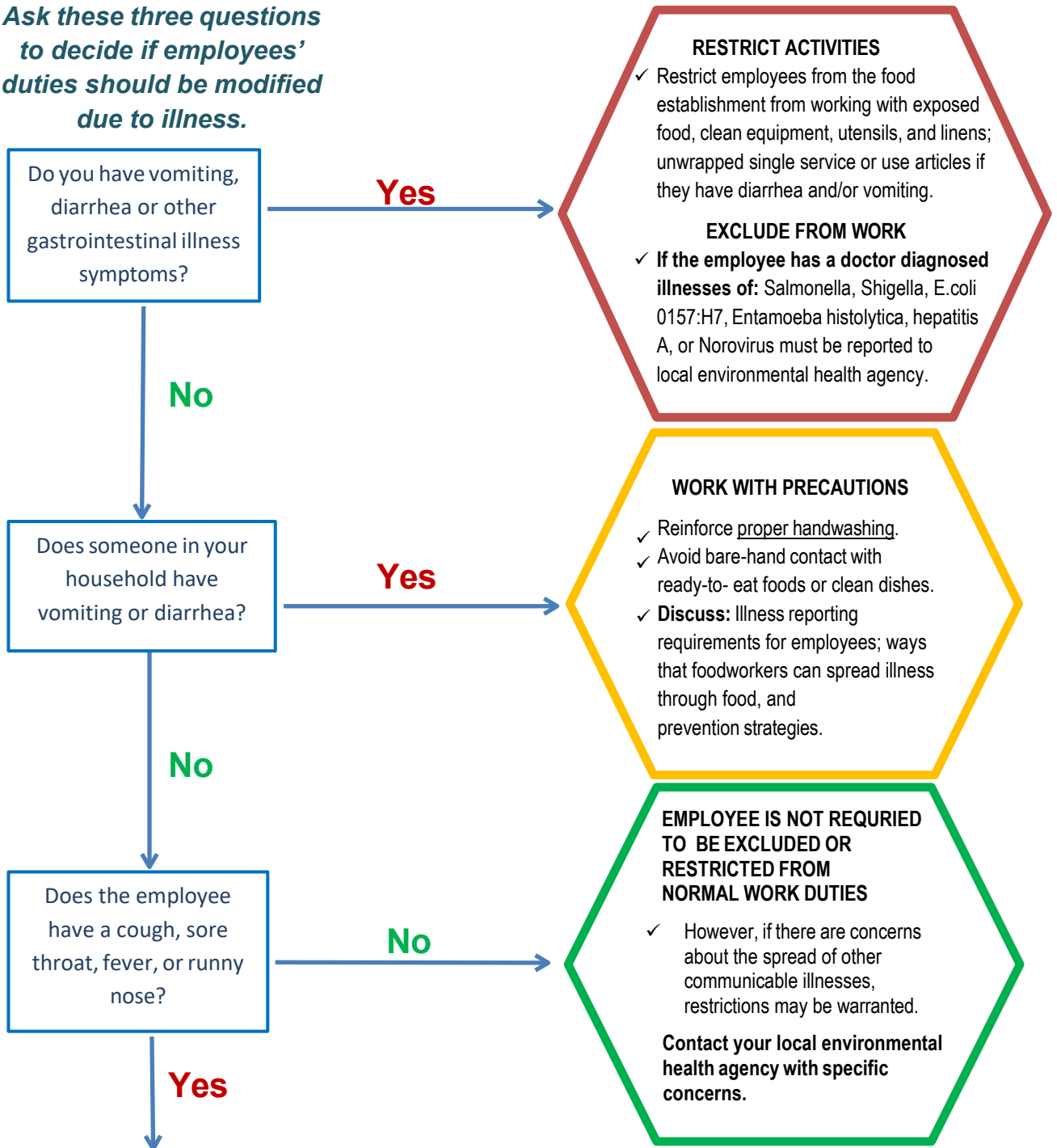
You must notify your local environmental health agency of any employee diagnosed with any of the illnesses listed above.

You must notify the local environmental health agency if you are aware of two or more of your employees are concurrently experiencing an acute gastrointestinal illness\*.

For Use by Food Establishment Persons-In-Charge  
**EMPLOYEE ILLNESS DECISION GUIDE**

Contact your local environmental health agency with any specific questions.

**Ask these three questions  
to decide if employees'  
duties should be modified  
due to illness.**



If a foodworker has influenza-like symptoms (cough, fever, sore throat, or runny nose), or has been diagnosed with any type of influenza and the symptoms cannot be controlled by medication; the foodworker should not work with exposed food, clean equipment, linens, or utensils. *CRFC Section 113974*