

Food Employee Reporting Agreement

Preventing the Spread of Illnesses By Sick Food Employees

Infected food employee may transfer disease-causing organisms to the customer's food and/or surfaces throughout the kitchen. To avoid a foodborne outbreak, it is important for food employees and managers to recognize some symptoms and exclude infected employees from food activities.

I AGREE TO REPORT TO THE PERSON IN CHARGE:

Any onset of the following symptoms, either while at work or outside of work:

1. Diarrhea
2. Vomiting
3. Jaundice
4. Sore throat with a fever
5. Lesions containing pus on the hand, wrist or an exposed body part (such as boils and infected wounds, however small)

Diagnosed as being ill with:

1. Norovirus
2. Salmonella Typhi
3. Salmonella spp.
4. Shigella spp.
5. E. coli 0157:H7
6. Hepatitis A virus

Exposure to Norovirus, Salmonella Thypi, Shigella spp., E. coli 0157:H7, or Hepatitis A virus (the big 5 organisms) by:

- Being suspected of causing a confirmed outbreak of the big 5 organisms
- Working where there is a confirmed outbreak of the big 5 organisms
- Has eaten food that is the source of a confirmed outbreak of the big 5 organisms
- Has eaten food prepared by a person ill with the big 5 organisms
- Lives with a household member that is diagnosed with the big 5 organisms
- Lives with a household member who attended or works where there is a confirmed outbreak of the big 5 organisms

Food Employee Name (Print)	Date	Manager Name (Print)	Date
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Food Employee Name (Signature)	Date	Manager Name (Signature)	Date
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