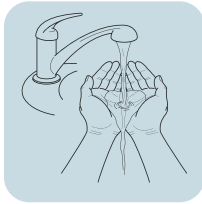


# Handwashing & Employee Health

THIS IS A HAND WASHING SINK ONLY

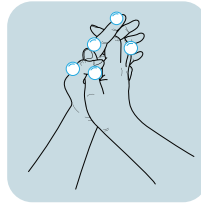
## How to wash



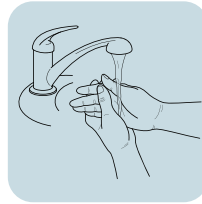
Wet hands with warm water (min. 100°F)



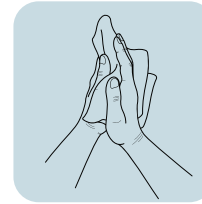
Apply soap



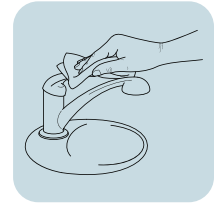
Rub vigorously for 15 seconds outside of the water



Rinse hands



Dry hands



Turn off water with paper towels

## Employee health

FDA Food Code, Chapter 2-2, Employee Health, requires that a permit holder, person in charge, and food handlers reduce the risk of transmission of foodborne disease transmission by:

### 1. Reporting symptoms such as:

- Vomiting
- Diarrhea
- Jaundice
- Sore throat with fever
- Infected cuts or burns on hands and wrists

**\*Note: Employees must be sent home and cannot return to work until free of symptoms for at least 24 hours (without the use of medication).**

### 2. Excluding employees from handling food when diagnosed with an illness that can be transmitted through food such as:

- Typhoid fever (Salmonella Typhi)
- Salmonella (non-Typhoidal)
- Shigella spp. (cause shigellosis)
- Shiga toxin-producing Escherichia coli
- Hepatitis A virus
- Norovirus

## 5 Symptoms of Foodborne Illness



Jaundice



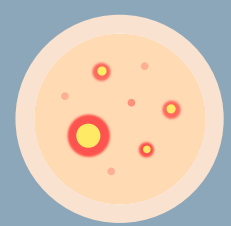
Diarrhea\*



Sore throat with fever



Vomiting



Exposed infected wounds/boils on hands or arms