



# Retail Food Newsletter

Health Protection in Restaurants & Retail Eating Establishments

Spring 2023

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## Foodborne Outbreaks and Employee Illness

The most common cause of foodborne outbreaks is contamination from sick food workers. Employees experiencing certain symptoms, such as vomiting and diarrhea, are at risk for contaminating ready-to-eat foods or surfaces.

It is important and required by the WI Food Code that establishments exclude or restrict certain sick employees.

### Food Workers are required to report to the Person in Charge:

- ◆ Any of the following Symptoms
  - ◇ Vomiting
  - ◇ Diarrhea
  - ◇ Jaundice
  - ◇ Sore throat with fever
  - ◇ Infected wounds on hands, wrists, or other exposed body parts
  
- ◆ Medical Diagnosis or possible exposure to:
  - ◇ Norovirus
  - ◇ Hepatitis A
  - ◇ Salmonella Typhi
  - ◇ Shigella
  - ◇ Shiga toxin-producing E. coli
  - ◇ Typhoid fever
  - ◇ Any other pathogen that can be transmitted through food

### The Person in Charge is required to:

- ◆ Ensure staff understand reporting requirements
- ◆ Ensure staff report when required
- ◆ Exclude staff from work or restrict them from food preparation areas
- ◆ Authorize staff to return to work or remove restrictions
- ◆ Notify the Health Department when an employee is jaundiced or diagnosed by a medical professional with any of the illnesses listed above.

### TOP CONTRIBUTING FACTORS FOR OUTBREAKS IN FOOD ESTABLISHMENTS



1

Sick food worker contaminates food through bare-hand contact

2



Sick food worker contaminates food through utensils or other non-hand contact methods



3

Sick food worker contaminates food through glove-hand contact

4



Food handling practices lead to growth of pathogens, such as improper cold holding

Source: CDC National Center for Environmental Health



@rockcountypd



<https://www.co.rock.wi.us/departments/public-health>

## Recommended Actions to Help Protect Patrons and Ensure WI Food Code Compliance

- ⇒ Develop a strong employee health policy
- ⇒ Have staff sign an employee reporting agreement
- ⇒ Maintain a log of employee illnesses that includes symptoms, any medical diagnosis, and exclusion or restriction details

## Resources

- ⇒ [Employee Illness Decision Guide](#)\*
- ⇒ [Food Employee Reporting Agreement](#)\*
- ⇒ [Foodborne Illness Symptoms and Prevention](#)\*
- ⇒ [Employee Health and Personal Hygiene Handbook \(FDA\)](#)\*
- ⇒ [Staff Illness Tracking Form](#) \*\*

\* [https://datcp.wi.gov/Pages/Programs\\_Services/FoodCodeFactSheets.aspx](https://datcp.wi.gov/Pages/Programs_Services/FoodCodeFactSheets.aspx)

\*\* <https://www.co.rock.wi.us/home/showdocument?id=57228>

### 2023-2024 PERMIT RENEWALS

Renewal notices for the 2023-2024 permit year will be mailed out in early May.



#### Fees are due by June 30th, 2023

- If received July 1<sup>st</sup> through July 10<sup>th</sup> - \$80 late fee
- If received July 11<sup>th</sup> through July 15<sup>th</sup> - \$105 late fee
- Facilities that do not renew by July 15<sup>th</sup> are subject to closure

### Fun Food Facts

A singular strand of spaghetti is called a *spaghetto*



Lemons float—but limes sink



Chickpeas and almonds contain almost as much protein as steak



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