



Health & Hygiene

Part 2



Employee & Volunteer Health



Symptoms

- Employees and volunteers may **NOT** work if they are sick with:
 - Vomiting
 - Diarrhea
 - Fever with a sore throat





Diagnosis

- Employees and volunteers may **NOT** work with food if they have one of the following illnesses diagnosed by a healthcare provider:
 - Norovirus
 - Hepatitis A virus
 - *Shigella*
 - *E. Coli*
 - *Salmonella*
 - Other foodborne associated diseases



Handwashing



When to Wash

- Before beginning to work with food
- After handling raw meats
- When changing gloves
- After smoking, eating, or drinking
- After emptying trash containers
- After using the restroom
- After handling cash and other forms of payment
- After handling dirty dishes
- Anytime your hands become contaminated





Permanent Hand Washing

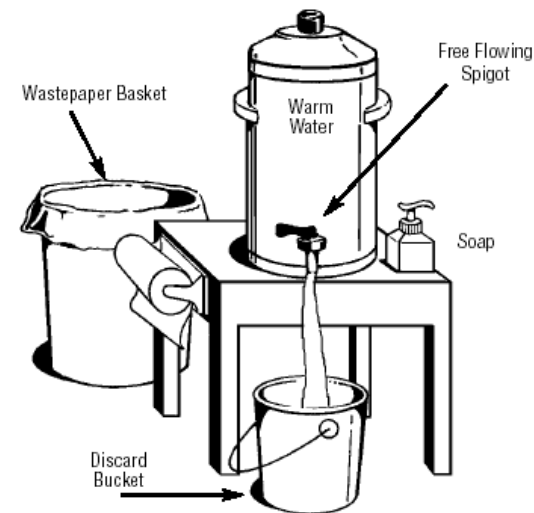
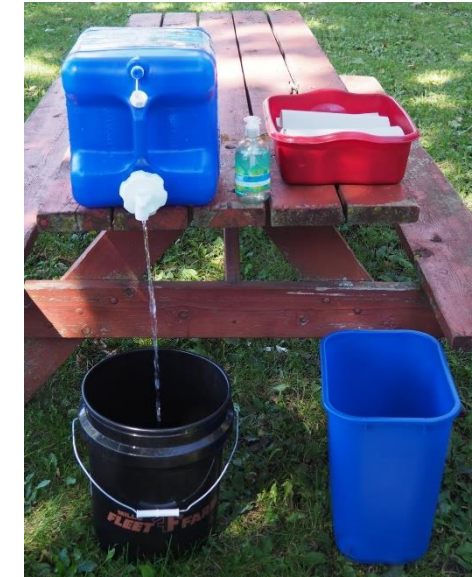
- Warm water
- Liquid soap
- Paper towel
- Hand washing sign





Temporary Hand Washing

- Water with “free flowing valve”
- Liquid hand soap
- Paper towel
- Catch container
- Waste container





How to Wash





Bare Hand Contact



Bare Hand Contact

- Bare hands may **NOT** touch ready to eat foods
- You must use either gloves, serving utensils or deli paper/bakery tissue
- Gloves are not needed when tending the grill





Bare Hand Contact





Bare Hand Contact



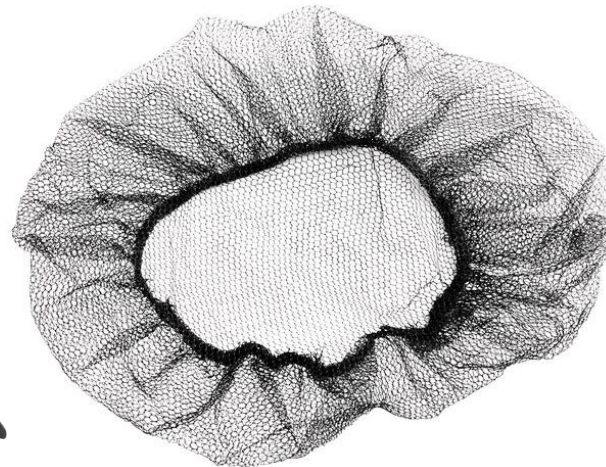


Employee Hygiene



Hair Restraints

- Employees and volunteers shall wear hair restraints, such as a hat, visor or hair net
- The hair restraint must be designed to effectively keep hair from contacting exposed food or equipment, and must be worn properly





Employee and Volunteer Beverages

- Employees and volunteers may have a beverage in the food preparation/service area only if in a covered container





Other Restricted Behaviors

- No eating, chewing gum, or smoking in the food preparation area





End of Part 2

City of Racine Public Health Department