

Stark County Board of Developmental Disabilities

Policy 5.28 Food Service Staff Illness Reporting	Effective: 1/28/25
Chapter 5: Program Services	Page 1 of 2

FOOD SERVICE STAFF ILLNESS REPORTING

POLICY

Per O.A.C. Section 3717-1-02.1, Uniform Food Safety Code; Management and Personnel: Employee Health, the Stark County Board of Developmental Disabilities shall require food service employees to report to the director of food service information about their health as it relates to diseases that are transmissible through food. The purpose is to reduce the risk of foodborne disease transmission through food service operations.

Procedures will be developed regarding conditions to report and how reporting shall take place.

Historical Resolution Information	Reviewer(s):								
<table><thead><tr><th>Date</th><th>Resolution Number</th></tr></thead><tbody><tr><td>9/25/18</td><td>09-43-18</td></tr><tr><td>12/14/21</td><td>12-47-21</td></tr><tr><td>1/28/25</td><td>01-05-25</td></tr></tbody></table>	Date	Resolution Number	9/25/18	09-43-18	12/14/21	12-47-21	1/28/25	01-05-25	Superintendent Buildings, Grounds and Food Services Manager
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9/25/18	09-43-18								
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1/28/25	01-05-25								

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Chapter 5: Program Services	Page 2 of 2

FOOD SERVICE STAFF ILLNESS REPORTING

PROCEDURES

- I. Food service employees must report to the director of food service in a manner to allow the director to prevent the likelihood of foodborne illness transmission.
- II. Food service employees will report under the following conditions:
 - A. If diagnosed with a foodborne illness (Salmonella, Shigella, E. Coli 0157:H7, Hepatitis A, Entamoeba Histolytica, Campylobacter, Vibrio Cholerae, Cryptosporidium, Cyclospora, Giardia, Yersinia, Norovirus).
 - B. Before beginning a shift if:
 1. Experiencing symptoms (vomiting, diarrhea, fever, sore throat with fever, jaundice)
 2. Have a boil or infected cut that is oozing
 3. Meets one or more of the following:
 - a. Is suspected of causing or being exposed to a confirmed foodborne illness
 - b. Prepared food implicated in an outbreak
 - c. Consumed food implicated in an outbreak
 - d. Consumed food prepared by a suspected infectious person
 - e. Lives with someone diagnosed with foodborne illness
 - f. Lives with someone who works or goes to school where there is a confirmed outbreak.
- III. Director actions and reporting requirements:
 - A. Exclusion: to prevent a person from working as a food employee or entering a food establishment, except for those areas open to the general public.
 - B. Restriction: to limit the activities of a food employee so that there is no risk of working with exposed food, clean equipment, utensils, linens, and unwrapped single service or single use articles.
 - C. Reporting: notify the Health Department that a food employee is diagnosed with a foodborne illness as listed above.
- IV. Director will develop a flow chart to post in each kitchen outlining procedures regarding food service employee illness along with developing an employee illness log on which to record illness in order to monitor any potential issues.