

REQUIRED HEALTH STATUS REPORTING FOR FOOD EMPLOYEES

All food employees must report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. All food handlers shall report the information in a manner that allows the person in charge to reduce risk of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of diagnosis without symptoms, if the food employee:

1. Has the following symptoms:
 - a. Vomiting
 - b. Diarrhea
 - c. Jaundice
 - d. Sore throat with fever
 - e. A lesion containing pus, such as a boil, or infected wound that is open or draining and is:
 - a. On the hands or wrists, unless an impermeable cover such as finger cot or stall protects the lesion and a single-use glove is worn over the impermeable cover,
 - b. On exposed portions of the arms, unless the lesion is protected by an impermeable cover, or
 - c. On other parts of the body, unless the lesion is covered by a dry, durable, tight fitting bandage;
2. Has an illness diagnosed by a health practitioner due to:
 1. Salmonella Typhi
 2. Shigella spp.
 3. Enterohemorrhagic or Shiga Toxin-Producing Escherichia Coli
 4. Hepatitis A virus
 5. Norovirus

Ohio Uniform Food Code adds these other pathogens:

1. Salmonella spp.,
2. Entamoeba histolytica,
3. Campylobacter spp.,
4. Vibrio cholera,
5. Cryptosporidium,
6. Cyslospora,
7. Giardia,
8. Yersinia

3. Had a previous illness, diagnosed by a health practitioner, within the past 3 months due to Salmonella Typhi, without having antibiotic therapy, as determined by a health practitioner;
4. Has been exposed to, or is the suspected source of, a confirmed disease outbreak, because the employee consumed or prepared food implicated in the outbreak, or consumed food at an event prepared by a person who is infected or ill with:
 1. Salmonella Typhi within the last 14 days of the last exposure,
 2. Enterohemorrhagic or Shiga Toxin-Producing Escherichia Coli or Shigella spp. within the past 3 days of last exposure;
 3. Hepatitis A virus within the last 30 days of last exposure,
 4. Norovirus within the past 48 hours of last exposure
5. Has been exposed by attending or working in a setting where there is a confirmed disease outbreak, or living in the same household as, and has knowledge about, an individual who works or attends a setting where there is a confirmed disease outbreak, or living in the same household as, and has knowledge about, an individual diagnosed with an illness caused by:
 1. Salmonella Typhi within the last 14 days fo the last exposure,
 2. Enterohemorrhagic or Shiga Toxin-Producing Escherichia Coli or Shigella spp. within the past 3 days of last exposure;
 3. Hepatitis A virus within the last 30 days of last exposure,
 4. Norovirus within the past 48 hours of last exposure

The person in charge is required by law to report the food employee's illnesses resulting from the following pathogens to the local health department and exclude them from the establishment: Norovirus, Salmonella typhi, Shigella spp., Shiga toxin-producing E. coli, Hepatitis A virus.

I have read and understand the actions required of me in the *Required Health Status Reporting for Food Employees* and agree to comply with the reporting requirements specified above. I also understand that should I experience one of the above symptoms or high risk conditions, or should I be diagnosed with one of the above illnesses, I may be asked to stop working until such symptoms or illness have resolved, I understand that failure to comply with the terms of this agreement could lead to action by the regulatory authority that may jeopardize my employment and may involve legal action against me..

Employee Name (print) _____

Employee Signature _____ Date _____

Employer's Name (print) _____

Employer's Signature _____ Date _____