

Advisory Note 24 Food Handlers Fitness For Work



The Food Safety (General Food Hygiene) Regulations 1995 place duties on all food handler in respect of good personal hygiene and preventing food being contaminated

If you have sickness or diarrhoea ***you must not*** handle food until you are better because you can pass viruses or bacteria onto food

This guidance aims to help prevent the introduction of infection into the workplace and replaces previous advice when food handlers had to provide negative stool specimens prior to returning to work following illness.

If you are a food handler at work and are suffering from sickness and/or diarrhoea

- Report immediately to you line manager
- Leave the food handling area
- **Do not** return to work until **48 hours** after symptoms have ceased
- The manager must ensure that toilets, handles, taps and surfaces are cleaned and sanitised after contact by anyone reporting diarrhoea and/or vomiting
- **Note** that negative stool samples are not normally necessary except with certain infections such as **typhoid fever** or **E.Coli 0157**
- If in doubt contact your local EHO for advice (see telephone number bottom of sheet)

Remember

- Tell your boss if you have been ill on holiday
- If any member of your household is sick or has diarrhoea
- If you have visited the Doctor, say you are a food handler

Ensure you practice good personal hygiene at all times

**For further Advice/Information contact
City of Salford
Environmental Services, Crompton House
100 Chorley Road, Swinton, M27 6ES
Telephone: 0161 793 2010 or Email: john.snow@salford.gov.uk**