

Mr. Wilson

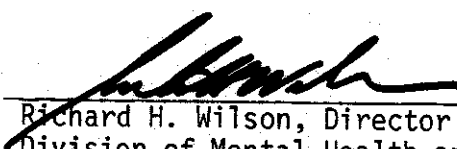
DIVISION OF MENTAL HEALTH AND HOSPITALS

Administrative Bulletin Transmittal Memorandum No. 55

January 9, 1984

SUBJECT: Administrative Bulletin 3:09
Guidelines to Prevent Contamination and
Food Borne Problems from Arising from Foodstuffs
Prepared on or off Grounds of State Psychiatric
Hospitals for Consumption by Institutional Residents

This Administrative Bulletin replaces Administrative Bulletin 3:09,
issued June 27, 1983, subject same as above.


Richard H. Wilson, Director
Division of Mental Health and Hospitals

RHW:PK:er

DIVISION OF MENTAL HEALTH AND HOSPITALS

ADMINISTRATIVE BULLETIN 3:09

DATE: January 9, 1984

SUBJECT: Guidelines to Prevent Contamination and Food Borne Problems
from Arising from Foodstuffs Prepared on or off Grounds of
State Psychiatric Hospitals for Consumption by Institutional
Residents
Applicability: H

I. Introduction

The Division of Mental Health and Hospitals shall attempt to protect the health of clients hospitalized in State psychiatric hospitals by establishing guidelines on the issue of foodstuffs prepared on grounds and outside the Division's hospital facilities for client consumption. There is a long standing practice that exists within the hospitals which allows employees and volunteers to prepare food for parties, picnics and holiday occasions to be consumed by residents. Foodstuffs are transported from the households of families of clients and visitors; food is also shipped by mail for clients. The use of outside food vendors and vending machines by clients may present a potential health hazard if safe foods are not sold. In order to assure adequate protection of food consumed by clients by any of the above means, while still maintaining a humane environment, it is necessary to provide guidelines in regard to the preparation of foodstuffs and to restrict the types of foods that could present potential infections or food borne illnesses.

II. Purpose

To provide clear guidelines of Division policy to be incorporated into hospital operations regarding the overall scope of this issue.

III. Definitions

- A. "Client" means a person who is a patient of a State psychiatric hospital and who is living on the grounds of the facility.
- B. "Employee" means a person working for a wage or salary through the Department of Human Services.
- C. "Volunteer" means a person who performs services or activities for the Department of Human Services without salary or other compensation.
- D. "Food/foodstuff" means any raw, cooked or processed edible substance, beverage or ingredient used, or intended for use, or for sale in whole or in part, for human consumption.

- E. "Perishable food" means raw fruits and vegetables or any food of such type or in such condition as may become spoiled.
- F. "Potentially hazardous food" means any perishable food which consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, or other ingredients capable of supporting rapid and progressive growth of infectious or toxicogenic micro-organisms.
- G. "Outside (mobile) food vendor" means any moveable truck, van, trailer, cart or other moveable unit including hand carried, portable containers in or on which food or beverage is transported, stored, or prepared.

IV. Policies

A. General

It is the policy of the Division of Mental Health and Hospitals to provide guidelines for employees, volunteers and the general public on the proper handling of foods prepared without professional or hospital supervision. Non-dietary persons should be more aware of potential hazardous foods or other ingredients capable of supporting rapid and progressive growth of infectious or toxicogenic micro-organisms.

- B. All employees, volunteers and the general public (relatives and non-relatives of clients) should be familiarized with, and be expected to comply with, the requirements of the following procedures concerning outside prepared foods.
 - 1. Hands should be washed thoroughly before preparing foods, and utensils should be kept in a sanitary condition. Hands, though clean in appearance, carry many bacteria which cause food borne illnesses.
 - 2. Foods should be prepared so that once cooked, they are ready for consumption. Cooking in advance should be avoided where possible. However, if foods are cooked in advance, these should be rapidly cooled in a freezer or refrigerator. Cold foods should be stored and served at 45 degrees fahrenheit or below; hot foods should be served at or above 140 degrees fahrenheit.
 - 3. Perishable foods should be prepared, processed and served within 24 hours. Leftover foods should not be stored by the residents in their rooms as it may spoil and, if consumed, cause illness. Perishable foods that are left over should be utilized within a 24-hour period, may be stored in a refrigerator for up to three days, but then must be discarded immediately.
 - 4. All food items brought onto the unit by visitors, staff or volunteers for distribution to clients must be inspected by the unit supervisory staff and approved for client consumption.

5. All foods intended for distribution to clients shall in its preparation, packing and storing be securely protected from spoilage, insects, dust, dirt and vermin by the use of all reasonable means and from all other foreign or injurious contamination.
6. Food received by mail shall be inspected by the unit supervisory staff and if approved will be allowed for client consumption.

C. Outside (mobile) food vendors

1. Outside (mobile) food vendors must comply with the New Jersey State Sanitary Code, Chapter 12, Regulation VIII (see Attachment A). Department of Human Services Sanitarians will be responsible for periodic sanitary inspections (monthly) when these food vendors are located on hospital grounds to determine compliance with the Sanitary Code.
2. Penalties shall be imposed on any outside food vendor on hospital grounds who violates any provision of these regulations or who refuses to comply with a lawful order or health authority. Vendors shall be liable to penalties, or an injunctive action, or both, as provided by law.

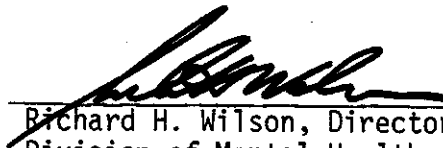
D. Transportation of foods for clients in the hospital

1. All food shall be kept in covered containers or completely wrapped or packaged so as to be protected from contamination, except raw agricultural products, which shall be washed, peeled, or otherwise prepared for consumption in such a manner as to remove the danger of possible contaminants.

E. Staff/visitors orientation

1. Director of Nursing or his/her designee at the hospitals, with the hospital dietitians, shall serve as liaisons to educate hospital employees, volunteers, and clients, together with family members, on proper sanitation procedures not only with regard to food preparation, but also with regard to its serving and distribution.
2. The Department of Human Services, with assistance from the Department of Health and the food supervisors of the hospitals will develop hand-out material, that will be easily read, to be circulated at appropriate times of the year (Christmas, picnic time, and other special events), and which will spell out the do's and don'ts of food preparation, distribution and serving.

3. The hospital unit staff and volunteer groups should be familiar with the Sanitary Code, Chapter 12, Regulation III (see Attachment B) published by the New Jersey State Department of Health and oversee the adherence to the sanitation requirements in all steps of food purchasing, preparation/handling, storage and service.



Richard H. Wilson, Director
Division of Mental Health and Hospitals

RHW:PK:er

(h) Nonabsorbent containers or laundry bags shall be provided, and damp or soiled linens and clothing shall be kept therein until removed for laundering.

7.5.1. Live Birds and Animals:

No live birds or animals shall be allowed in any area used for the storage, preparation, or serving of food, or for the cleaning or storage of utensils, or in toilet rooms, employees' dressing rooms or areas, in vehicles used for transporting food, or in any other area or facility used in the conduct of retail food establishment operations: Provided, That guide dogs accompanying blind persons may be permitted in dining areas; restrained dogs on patrol may be permitted throughout the establishment; unrestrained dogs may be permitted in office areas and dining areas during hours when the establishment is closed.

REGULATION VIII

*** TEMPORARY RETAIL FOOD ESTABLISHMENTS, MOBILE RETAIL FOOD ESTABLISHMENTS, AND AGRICULTURAL MARKETS**

8.1 Temporary Retail Food Establishments, Mobile Retail Food Establishments and Agricultural Markets:

A temporary retail food establishment, a mobile retail food establishment and an agricultural market shall comply with all provisions of this code which are applicable to its operation: Provided, That the department or health authority may augment such requirements when needed to assure the service of safe food; may prohibit the sale of certain potentially hazardous foods; and may modify specific requirements for physical facilities when in its opinion no imminent health hazard will result.

Due to the nature, location, and variety of conditions surrounding the operation of such establishments it is frequently not possible to provide certain physical facilities required for "permanent" establishments. In order to assure adequate protection of food served by temporary establishments, mobile establishments and agricultural markets which are unable to meet fully the requirements of these regulations, it may be necessary to restrict the types of food sold or the methods by which served, to modify some requirements for procedures and facilities, and to impose additional requirements.

When, in the opinion of the department or health authority, no imminent hazard to the public health will result, such establishments, which do not fully meet the requirements of sections 2 through 7 of these regulations, may be permitted to operate when food preparation and service are restricted and deviations from full compliance are covered by the additional or modified requirements, as set forth in the following sections:

8.1.1 The preparation of potentially hazardous foods, such as cream filled pastries, custards, and similar products, and meat, poultry, and fish in the form of salads or sandwiches, shall be prohibited: Provided, That this prohibition shall not apply to hamburgers, frankfurters, and other food which, prior to service, requires only limited preparation; such as seasoning and cooking; and Provided, however, That potentially hazardous food which is obtained in individual servings, is stored in approved facilities which maintain such food at safe temperatures, below 45° F or above 140° F, and is served directly in the individual, original container in which it was packaged at a food processing establishment, may be distributed or sold.

8.1.2 Ice which will be consumed, or which will come into contact with food, shall be obtained from a source meeting standards approved by law in chipped, crushed, or cubed form. Such ice shall be obtained in single-service, closed protected containers satisfactory to the department or health authority, and shall be held therein until used.

8.1.3 Wet storage of packaged food and beverage shall be prohibited: Provided, That wet storage of pressurized containers of beverages may be permitted when: (1) the water contains at least 50 ppm of available chlorine or equivalent; and (2) the iced water is changed frequently enough to keep both the water and container clean.

8.1.4 Food contact surfaces of food preparation equipment such as grills, stoves, and worktables shall be protected from contamination by dust, customers, insects or any other source. Where necessary, effective shields shall be provided.

8.1.5 Equipment shall be installed in such a manner that the establishment can be kept clean, and so that food will not become contaminated.

8.1.6 An adequate supply of water for cleaning and handwashing shall be maintained in the establishment, and auxiliary heating facilities, capable of producing an ample supply of hot water for such purposes shall be provided. Exceptions are listed in section 8.1.8 of this section.

8.1.7 Liquid waste which is not discharged into a sewerage system shall be disposed of in such a manner as not to create a public health hazard or nuisance condition.

8.1.8 Adequate facilities shall be provided for employee handwashing. Such facilities may consist of a pan, water, soap, and individual paper towels. Handwashing facilities shall be provided for employee handwashing for mobile retail food service establishments where food products are directly handled and fabricated, but need not be provided for mobile units serving prepackaged foods, milk, cold sealed beverages, and tea, coffee, hot chocolate or other hot drinks at temperatures above 140° F.

8.1.9 Floor shall be of tight wood, asphalt, or other cleanable material: Provided, That the department or health authority may accept dirt or gravel covered floors when graded to preclude the accumulation of liquids and covered with removable, cleanable, wooden platforms or duckboards.

8.1.10 Walls and ceilings shall be so constructed as to minimize the entrance of flies and dust. Temporary construction may be accepted. Ceilings may be of wood, canvas, or other materials which protect the interior of the establishment from the elements, and walls may be of such materials or of 16 mesh screening or equivalent. When flies are prevalent, counter service openings shall either be equipped with self-closing, fly tight doors, or the opening protected by effective fans. Where fans are used for this purpose, the size of the opening shall be so limited that the fans employed will effectively prevent the entrance of flies.

8.1.11 Any other requirement deemed necessary by the department or health authority to protect the public health in view of the particular nature of the food service operation shall be met.

2.1.20 Safe Temperatures, as applied to potentially hazardous food, shall mean temperatures of 45° F. or below, and 140° F. or above, of 0° F. or below for frozen foods.

2.1.21 Sanitize shall mean effective bactericidal treatment of clean surfaces of equipment and utensils by a process which has been approved by the department or health authority as being effective in destroying microorganisms, including pathogens.

2.1.22 Sealed shall mean free of cracks or other openings which permit the entry or passage of moisture.

2.1.23 Single Service Articles shall mean cups, containers, lids or closures, plates, knives, forks, spoons, stirrers, paddles, straws, place mats, napkins, doilies, wrapping materials, and all similar articles which are constructed wholly or in part from paper, paperboard, molded pulp, foil, wood, plastic, synthetic, or other readily destructible materials, and which are intended by the manufacturers and generally recognized by the public as for one usage only, then to be discarded.

2.1.24 State Department, department of health and department shall mean the State Department of Health.

2.1.25 Tableware shall mean all multiuse eating and drinking utensils, including flatware (knives, forks, and spoons).

2.1.26 Temporary Retail Food Establishment shall mean any retail food establishment which operates at a fixed location for a temporary period of time in connection with a fair, carnival, circus, public exhibition, or similar transitory gathering, including church suppers, picnics or similar organizational meetings, mobile retail food establishments, as well as agricultural markets.

2.1.27 Utensil shall mean any tableware and kitchenware used in the storage, preparation, conveying, or serving of food.

2.1.28 Wholesome shall mean in sound condition, clean, free from adulteration, and otherwise suitable for use as human food.

*REGULATION III - FOOD SUPPLIES

3.1.1 Source, Protection, Wholesomeness, Misbranding

(a) Food in the retail-food establishment shall be from a source which is in compliance with applicable State and local laws and regulations. Food from such sources shall have been protected from contamination and spoilage during subsequent handling, packaging, and storage, and while in transit.

(b) All food in retail food establishments shall be clean, wholesome, free from spoilage, free from adulteration and misbranding, and safe for human consumption. No hermetically sealed, nonacid and low-acid (above 4.5 pH) food which has been processed in a place other than a commercial food processing establishment shall be used.

(c) All milk, milk products, and milk substitutes including fluid milk, other fluid dairy products and manufactured milk products, shall meet applicable State and local laws and regulations.

(d) Only pasteurized fluid milk and fluid milk products shall be used or served, except that dry milk and dry milk

products may be reconstituted in the establishment if used for cooking purposes only. Reconstituted dry milk and dry milk products shall be considered as potentially hazardous foods.

(e) All milk, fluid milk products and milk substitutes for drinking purposes shall be purchased and served from the original, individual container in which they were packaged at the milk plant, or shall be served from an approved bulk milk dispenser.

(f) Multiuse pitchers may be used for service of milk, fluid milk products or substitutes for use in beverages such as coffee, tea, cocoa, and in other items such as cereals and fruits, provided (1) that the unused portions of such products must be discarded after its use by the customer or group served; and (2) all such products must be served at a temperature of 45° F. or below.

3.1.2 Frozen Desserts:

(a) All frozen desserts such as ice cream, soft frozen desserts, ice milk, sherbets, ices, and mix shall meet applicable State and local laws and regulations.

3.1.3 Shellfish:

(a) All fresh and frozen oysters, clams, and mussels shall be from sources certified by the State shellfish authority: Provided, That if the source is outside the State, it shall be one which is certified by the State of origin.

(b) Shell stock received and used in any retail food establishment shall be identified with a tag giving the name and certificate number of the original shell stock shipper and the kind and quantity of shell stock. Official shell stock tags shall be retained for at least 90 days by the buyer of the original containers of shell stock. Fresh and frozen shucked oysters, clams, and mussels, shall be packed in nonreturnable containers identified with the name and address of the packer, repacker, or distributor, and the certificate number of the packer or repacker preceded by the abbreviated name of the State.

3.1.4 Meat, Meat Products, Poultry and Poultry Meat Products and Game:

All meat and meat products including poultry and game animals shall have been inspected for wholesomeness under an official regulatory program: Provided, That the health authority may accept other sources which are in its opinion satisfactory and which are in compliance with applicable state and local laws and regulations.

3.1.5 Bakery Products:

All bakery products served or sold in a retail food establishment shall have been prepared and handled in a retail food establishment or in a food processing establishment in accordance with the requirements of 3.2.3 of this section.

3.1.6 Microbacteriological Standards:

No person shall manufacture, process, produce, pack, possess, distribute, sell or offer for sale, deliver or give away any potentially hazardous food or ready to eat food which contains bacteria in excess of standards established by rules and regulations of the New Jersey State Department of Health.

3.2 Food Protection:

3.2.1 General Protection of Foods:

(a) All food, while being stored, prepared, displayed,

... sold in retail food establishments, or transported shall be protected against contamination from dust, flies, rodents, and other vermin, unclean utensils and work surfaces, unnecessary handling, coughs and sneezes, flooding, drainage, and overhead leakage, poisonous and toxic materials and any other source.

(b) Conveniently located refrigeration facilities, hot food storage and display facilities, and effective insulated facilities, shall be provided as needed to assure the maintenance of all food at required temperatures during storage, preparation, display, and service. Each cold storage facility used for the storage of perishable food shall be provided with an indicating thermometer accurate to $\pm 2^\circ\text{F}$., located in the warmest part of the facility in which food is stored, and of such type and so situated that the thermometer can be easily and readily observed for reading.

3.2.2 Food Temperatures:

(a) All perishable food, such as raw fruits and vegetables, shall be stored at such temperatures as will protect against spoilage.

(b) All potentially hazardous food, except when being prepared, displayed and served as provided in (c) of this section, shall be kept at 45°F or below, or 140°F or above. Frozen foods shall be maintained at or below 0°F until removed from storage for preparation and use. Provided, That refrigeration of mayonnaise and salad dressings containing eggs and egg products at temperatures of 45°F or below may be waived if:

1. All mayonnaise or salad dressings received from the manufacturer in the original container shall have a pH of not more than 4.1 and the acidity of the aqueous phase, expressed as acetic acid, is not less than 1.4 percent.

2. When the original container of such product is opened for use, and part of the product placed in another container, and not held at temperatures required for potentially hazardous food products, the mayonnaise or salad dressing in the "working container" shall be discarded after three hours. Where the product is kept covered and held on the service line at 45°F or below, the three hour time limit shall not apply and it may be stored under refrigeration for future use.

3. Under no circumstance shall the product, in whole or in part, be returned to the original container whether it is or is not held under refrigeration. Where the product is removed from the original container, under sanitary procedures, the original container need not be refrigerated.

4. When the original product is diluted, in any manner, the resulting product shall be subjected to temperature requirements for potentially hazardous food products.

(c) All potentially hazardous food, when placed on display for service, shall be kept hot or cold as required hereafter:

(1) If served hot, the temperature of such food shall be kept at 140°F or above;

(2) If served cold, such food shall be:

(A) Displayed in, or on a refrigerated facility which can reduce or maintain the product temperature at 45°F or below; or

(B) Prechilled rapidly to a temperature of 45°F or below, when placed on display for service, and the food temperature shall at no time during the display period exceed 55°F .

(d) Following preparation, hollandaise and other sauces which, pending service, must be held in the temperature of 45°F to 140°F ., may be exempt from the temperature requirements of this subsection, if they are prepared from fresh ingredients and are discarded as waste within three hours after preparation. Where such sauces require eggs as an ingredient, only uncracked shell eggs, pasteurized frozen or dried eggs shall be used.

(e) Frozen food shall be kept at such temperatures as to remain frozen, except when being thawed for preparation or use. Potentially hazardous frozen food shall be thawed at refrigerator temperatures of 45°F or below; or under cool, potable running water (70°F or below); or quick thawed as part of the cooking process; or by any other method satisfactory to the department or health authority.

3.2.3 Food Preparation:

(a) In preparing all raw meats, poultry and fish, other ready to eat foods shall not be permitted to touch these uncooked products or any equipment surfaces which such raw products have touched prior to sanitization. After handling such raw products, hands shall be carefully washed and all equipment and surfaces that the raw meats, poultry, and fish touched shall be washed and sanitized.

(b) Convenient and suitable equipment and utensils, slicers, grinders, saws, cleavers, can openers, forks, knives, tongs, spoons, spatulas, scoops and the like shall be provided to minimize handling of food, particularly potentially hazardous food, at all points where food is prepared.

(c) All raw fruits and vegetables shall be washed thoroughly before being cooked or served.

(d) Stuffings, poultry, stuffed meats and poultry and pork and pork products shall be heated throughout, to a minimum temperature of 165°F ., with no interruption of the initial cooking process.

(e) Meat, poultry, fish, potato, egg and similar salads, cream filled pastries, and other potentially hazardous prepared food shall be prepared (preferably from chilled products) with a minimum of manual contact, and on surfaces and with utensils which are clean and which, prior to use, have been sanitized.

(f) Custards, cream fillings, or similar products which are prepared by hot or cold processes, and which are used as puddings or pastry fillings, shall be kept at safe temperatures above 140°F or below 45°F except during necessary periods of preparation and service, and shall meet the following requirements as applicable:

(1) Pastry fillings shall be placed in shells, crusts, or other baked goods either while hot (not less than 140°F .) or immediately following preparation, if a cold process is used; or

(2) Such fillings and puddings shall be refrigerated at 45°F or below in shallow pans properly protected from dust and other contamination, immediately after cooking or preparation, and held thereat until combined into pastries, or served.

(3) All completed custard filled and cream filled or similar type pastries shall, unless served immediately following filling, be refrigerated at 45°F or below promptly after preparation, and held at that temperature until served.

3.2.4 Food Storage:

(a) Containers of food shall be stored above the floor, on

...s, dishes or other clean surface in such a manner as to be protected from splash and other contamination. Additionally, foods in bulk storage must be elevated above the floor on racks or dollies and aisles must be provided between articles in storage and walls, and masses of foods must be broken down into manageable cells with aisles to allow for cleaning and inspection and to prevent insect and rodent harborage: Provided, however, foods packaged in cans, glass or other vermin-proof containers sealed in shipping cartons and stored on clean surfaces in rooms, the floors of which are not frequently washed or otherwise subjected to water, need not be elevated and aisles need not be provided if containers are in temporary storage for five days or less and the areas are clean and rodent, insect or other vermin harborages are not provided.

(b) Food not subject to further washing or cooking before serving shall be stored in such a manner as to be protected against contamination from food requiring washing or cooking.

(c) Packaged or bottled foods shall not be stored submerged in water or other liquids: Provided, That wet storage of pressurized containers of beverages may be permitted when: (1) the water contains at least 50 ppm of available chlorine or equivalent; and (2) the iced water is changed frequently enough to keep both the water and container clean.

3.2.5 Food Display and Service:

(a) Where prepared, unwrapped food is placed on display in all types of retail food establishments, it shall be protected by cleanable, counter-protector devices, cabinets, display cases, containers, or similar type of protective equipment. Self-service openings in counter guards shall be so designed and arranged to protect food from manual contact by customers. Portions of food once served to a customer shall not be served again. Wrapped food, other than potentially hazardous food, which is still wholesome and has not been unwrapped, may be served again.

(b) Buffets, smorgasbords or other foods offered to the consumer where the consumer may make a choice to partake, need not be covered, provided other sections pertaining to and applicable to such forms of service of food particularly including those of 3.2.2 relating to temperatures shall apply.

(c) Tongs, forks, spoons, picks, spatulas, scoops, and other suitable utensils shall be provided and shall be used by employees to reduce manual contact with food to a minimum. For self-service by customers, similar implements shall be provided.

(d) Dispensing scoops, spoons, and dippers, used in serving frozen desserts, shall be stored, between uses, either in a running water dipper well, or in a manner satisfactory to the department or health authority.

(e) Sugar shall be provided only in closed dispensers or in individual packages.

3.2.6 Food Transportation

(a) The requirements for storage, display, and general protection against contamination as contained in this subsection, shall apply in the transporting of all food from a retail food establishment to another location for service, catering or other distribution and all potentially hazardous food shall be kept at 45° F. or below, or 140° F. or above,

and frozen foods at or below 0° F., during transportation.

(b) During the transportation of food to or from a retail food establishment, all food shall be in covered containers or completely wrapped or packaged so as to be protected from contamination except raw agricultural products, which will be washed, peeled, or otherwise prepared for consumption in such a manner to remove the danger of possible contaminants.

3.2.7 Poisonous and Toxic Materials:

(a) Only those poisonous and toxic materials required to maintain the establishment in a sanitary condition, and for sanitization of equipment and utensils shall be present in any area used in connection with retail food establishments, other than those products for sale which must be stored in a specifically identified and designated area. Poisonous polishing materials shall not be used on equipment or utensils, nor stored in the establishment other than as indicated previously.

(b) All containers of poisonous and toxic materials shall be prominently and distinctively marked or labeled for easy identification as to contents.

(c) When not in use, poisonous and toxic materials shall be stored in cabinets which are used for no other purpose, or in a place which is outside the food storage, food preparation, and cleaned equipment and utensil storage rooms. Bactericides and cleaning compounds shall not be stored in the same cabinet or area of the room with insecticides, rodenticides, or other poisonous materials.

(d) Bactericides, cleaning compounds, or other compounds, intended for use on food contact surfaces, shall not be used in such a manner as to leave a toxic residue on such surfaces, or to constitute a hazard to employees or customers.

(e) Poisonous compounds, such as insecticides and rodenticides, in powdered form, shall have a distinctive color so as not to be mistaken for food or food condiments.

(f) Poisonous materials and compounds shall not be used or stored in any way as to contaminate food, equipment, or utensils, nor to constitute other hazards to employees or customers.

REGULATION IV - FOOD SERVICE PERSONNEL

4.1.1 Health and Disease Controls:

Persons while affected with any disease in a communicable form, or while a carrier of such disease, or while affected with boils, infected wounds, sores, acute respiratory infection, nausea, vomiting, diarrhea which could cause foodborne diseases such as staphylococcal intoxication, salmonellosis, typhoid fever or hepatitis shall not work in any area of a food establishment in any capacity in which there is a likelihood of such person contaminating food or food contact surfaces with pathogenic organisms, or transmitting disease to other individuals, and no person known or suspected of being affected with any such disease or condition shall be employed in any such area or capacity. If the manager or person in charge has reason to suspect that any employee has contracted any disease in a communicable form which could result in foodborne disease or has become a carrier of such disease, he shall advise the employee to contact his physician for treatment and shall relieve him of duties relating to food handling or food contact surfaces.