



ANTIOCH
COLLEGE

Food Service Worker Health & Hygiene Policy

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Antioch College Dining Services and Food Co-op defines Food Service Workers as both professional Food Service staff and Student Food Co-op workers to be “Food Service Workers” (FSWs). As such Food Service Workers must adhere to the following FDA guidelines:

1. FSWs should report promptly to their supervisor the following conditions or diseases:
 - Symptoms of diarrhea, vomiting, jaundice, draining cuts/boils/lesions on their hands or face or any uncovered part of the body or sore throat with fever.
 - The diagnosis of a disease capable of being transmitted through food primarily illnesses caused by Norovirus, Salmonella, Shigella, enterohemorrhagic and shiga-toxin producing Escherichia coli E. Coli O157:H7 and Hepatitis A. Other disease conditions of concern would be illnesses caused by the following parasites, bacterial and viral agents: Giardia, Cryptosporidia, Campylobacter, Yersinia, Listeria, Clostridial species, Bacillus species, Vibrios, and Rotaviruses.
2. Draining lesions must be covered with gloves or other suitable and effective dressing or the employee would be restricted or excluded from food and clean utensil duties.
3. FSWs with sore throat and fever are to be restricted or excluded from food and clean utensil duties until 24 hours after the start of antibiotic therapy or a negative culture is reported or release by a physician.
4. FSWs with undiagnosed symptoms of diarrhea or vomiting should be excluded from food and clean utensil duties for at least 2-3 days after their symptoms resolve unless they have a doctor note indicating the cause is non-infectious.
5. FSWs with jaundice must be excluded from the workplace until cleared by a doctor.
6. In the event of a FSW diagnosed with listed conditions, Antioch College will contact the Greene County Combined Health District for specific restriction and exclusion guidance.

7. An employee washes hands, exposed portions of the arms, between the fingers, and underneath the fingernails with a cleaning compound and at properly equipped and accessible hand washing facility by:

- Vigorously rubbing together the surfaces of lathered hands and arms for at least 20 seconds;
- Cleaning under the nails with a brush if needed; and
- Thoroughly rinsing the hands and arms with clean water;

8-An employee washes hands and exposed arm areas thoroughly with soap and warm water:

- Before handling exposed foods (especially RTE) or food-contact surfaces;
- Between handling raw and RTE foods;
- Before starting work;
- As often as required to remove soil and contamination during food preparation
- After using toilet facilities; and
- Before and between glove use.

9-An employee keeps hands clean while engaged in handling food and food-contact surfaces;

10-An employee who handles exposed food and food-contact surfaces:

- Keeps fingernails clean and neatly trimmed;
- Unless wearing gloves that are in good repair, does not wear fingernail polish or artificial fingernails;
- Except for a plain, smooth ring such as a wedding band, does not wear jewelry;
- Wears outer garments that are clean;
- Uses hairnets, caps, or other effective hair restraints in order to keep hair from contacting food and food-contact surfaces;
- Maintains personal cleanliness; and does not eat, drink, or use tobacco in any form while working;

11-An employee does not use bare hands for handling ready-to-eat foods;

12-An employee using gloves to protect exposed food:

- Uses gloves only for one task;
- Does not use the same gloves while working with ready-to-eat food and raw food; and
- Discards used gloves when:
 - The gloves are damaged or soiled;
 - An interruption occurs in the operation; or
 - After 2 hours of continuous use;