## AMARILLO AREA PUBLIC HEALTH DISTRICT



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# **Employee Health Policy**

The 2015 Texas Food Establishment Rules require that all food establishments have a written health policy for sick employees that comply with §228.35, §228.36 and §228.37 of the Texas Food Establishment Rules.

### §228.35 of the Texas Food Establishment Rules states:

Responsibility of Permit Holder, PIC (person in charge), and Conditional Employees, the permit holder shall require food employees and conditional employees to report to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food. A food employee or conditional employee shall report that information in a manner that allows the PIC to reduce the risk of foodborne disease transmission, such as the date of onset of symptoms and an illness, or of a diagnosis- if the food employee or conditional employee:

## Has any of the following symptoms:

- Vomiting
- Diarrhea
- Fever
- Jaundice
- Sore throat with fever
- Lesions (such as boils and infected wounds, regardless of size) containing pus on the fingers, hand or any exposed body part

You must also notify The City of Amarillo Public Health Department (806)378-6300, if an

### employee:

### Has been diagnosed by a healthcare provider with any of the following:

- > Salmonella
- Shiqella
- Escherichia Coli
- Hepatitis A virus
- Norovirus
- Salmonella Typhi

### Has been exposed to any of the following:

- Norovirus
- Escherichia Coli
- Shigella
- Salmonella Typhi
- Hepatitis A

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## Food Employee Responsibility

All food employees shall follow the reporting requirements specified above involving symptoms, diagnosis and high risk conditions specified. All food employees subject to the required work restrictions or exclusions that are imposed upon them as specified in the Texas Food Establishment Rules, PIC, shall comply with these requirements as well as follow good hygienic practices at all times.

## PIC Responsibility

The PIC shall take appropriate action as specified in The Texas Food Establishment Rules, §228.35, §228.36 and §228.37 to exclude, restrict and/or monitor food employees who have reported any of the above conditions. The person in charge shall ensure these actions are followed and only release the ill food employee once evidence, as specified in the food code, is presented demonstrating the person is free of the disease causing agent or the condition has otherwise resolved.

The PIC shall cooperate with the regulatory authority during all aspects of an outbreak investigation and adhere to all recommendations provided to stop the outbreak from continuing.

### References:

Texas Food Establishment Rules

http://www.gchd.org/ech/228TFER10022015.pdf

Indiana State Department of Health

http://www.in.gov/isdh/files/FoodEmployeeHealthPolicy.pdf

FDA: Retail Food Protection

http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/IndustryandRegulatory\_ Assi

stanceandTrainingResources/ucm113827.htm

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