Use this diagram to help you determine whether a food worker should be restricted or excluded from food handling at your facility.

Has the food worker been diagnosed with a specific pathogen infection?

Was the food worker diagnosed with an infection from Norovirus, Shigella, E. coli, or nontyphoidal Salmonella?
- YES: Report the illness to the regulatory authority. Does the food worker have symptoms of vomiting or diarrhea? (see below)
- NO: Report the illness to the regulatory authority and exclude the worker from the facility.

Was the food worker diagnosed with an infection from Hepatitis A or Salmonella Typhi?
- NO: Report the illness to the regulatory authority and exclude the worker from the facility.
- YES: Does the food worker have jaundice?
  - NO: Exclude the worker from the facility.
  - YES: Restrict the worker from food preparation and working with food-contact surfaces.

Does the food worker have symptoms of vomiting or diarrhea?
- YES: Exclude the worker from the facility.
- NO: Does the food worker have a sore throat with a fever?
  - YES: Restrict the worker from food preparation and working with food-contact surfaces.
  - NO: Does the food worker have an infected wound or boil that is open or draining?
    - YES: Bandage and cover the wound appropriately.
    - NO: Allow regular work.

Be aware that establishments that primarily serve highly susceptible populations have more strict guidelines for exclusion and restriction. For more information, contact your local regulatory authority.