Employee Illness: The Flowchart

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

- Has the employee been diagnosed with Norovirus, E. coli, Shigella, Hepatitis A, or Salmonella Typhi (typhoid fever), or does the employee have jaundice?
  - No.
  - Yes. Exclude the employee from work. Contact your local regulatory authority immediately.

- Is the employee experiencing symptoms of vomiting or diarrhea?
  - No.
  - Yes. Exclude the employee from work until they have been symptom free for at least 24 hours.

- Is the employee experiencing sore throat with a fever?
  - No.
  - Yes. Does your establishment serve a highly-susceptible population?
    - Yes.
      - Exclude from work.
    - No.
      - Allow regular work.

- Does the employee have a lesion or an infected, open wound on their hands or arms?
  - Yes.
  - No.

- Wound with an impermeable cover and use a single-use glove.
  - No.
  - Work with exposed food, clean equipment, utensils, linens, or unwrapped single-service items.
    - Yes.
      - Exclude from work.

Reinstate employee once they provide a doctor’s note stating they have been on an antibiotic for more than 24 hours, have a negative throat culture for strep, or the doctor otherwise determines they are free from strep infection.