



Hand Washing and Food Handling Food Handlers Illness Reporting Policy

Rationale

To help reduce the risk of foodborne disease transmission, all students and employees who prepare or handle food during their program of study and/or their employment must sign and abide by a Food Handler Reporting Policy. This agreement requires students to notify the Person In Charge (PIC)/faculty member of the food service site/laboratory classroom or supervisor when students or employees experience certain symptoms, or have been diagnosed with or exposed to certain illnesses. The Program Director, with the guidance of the FDA Food Code 2-2, will determine if the student must be restricted or excluded from class/work.

The purpose of this reporting requirement is so that the school can take appropriate steps to reduce the risk of foodborne illness transmission, while complying with the FDA Food Code. Failure to comply with the terms of this reporting agreement may jeopardize the health of students, faculty, and guests, as well as lead to legal action by the school and/or state regulatory agency, and possible dismissal from the academic program or termination of student or employee employment status.

Symptoms

Students or employees who have the following symptoms are required to report these symptoms to the PIC:

- vomiting
- diarrhea
- jaundice
- sore throat with fever

Lesions

Students or employees who have lesions containing pus (boil or infected wound) that are open, draining or meet the following specifications must report these symptoms to the PIC:

- lesions that are on hand or wrist that can't be protected through an impermeable barrier
- lesions that are on exposed portions of forearms that can't be protected through an impermeable barrier
- other exposed body parts that can't be covered by a dry, durable, tight fitting bandage



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Foodborne Diseases

Students or employees who have been diagnosed by a health practitioner with an illness due to one of the following diseases, or who have been identified as the suspected source of an outbreak from the following diseases, are required to report to the PIC:

- norovirus
- hepatitis A infection
- shigellosis
- typhoid fever
- EHEC/STEC (enterohemorrhagic or shig toxin producing e. coli)
- E.coli (escherichia coli 0157:H7)
- salmonella ssp. (non-typhi)
- COVID-19

Exposure

Students or employees who meet the requirements of exposure as defined below must also report the circumstances to the PIC:

- Students or employees who have consumed food prepared by a person who has been diagnosed with a reportable disease.
- Students or employees who have consumed foods or prepared foods that have been implicated in a confirmed outbreak.
- Students or employees who live with someone who has been diagnosed with a reportable disease.
- Students or employees have attended or worked at an event where a confirmed outbreak has occurred.

Handwashing Policy

Rationale

Proper personal hygiene is essential to the prevention of foodborne illness. In compliance with the FDA Food Code 2-3 Personal Cleanliness, FEI has adopted the following policy on handwashing. Every student, faculty, and staff member are required to adhere strictly to this policy.



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Preventing Contamination from Hands

Food handlers (faculty, staff, and students) must wash their hands and exposed portion of their arms with an approved cleaning compound for at least 20 seconds, thoroughly rinse their hands with clean water, and properly dry their hands with a disposable towel or other approved method. Handwashing must occur at sinks designated for handwashing.

All food handlers shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are smooth and cleanable. Fingernail polish and false nails are expressly prohibited.

When to Wash

Food handlers must wash their hands as indicated below:

- prior to donning gloves
- after touching bare human body parts
- after using the restroom
- upon entering the kitchen
- after coughing, sneezing, eating, drinking, or using a handkerchief or disposable tissue
- after handling soiled equipment and utensils
- immediately prior to engaging in any food preparation activities
- during food preparation as necessary to remove soil and contamination and to prevent cross contamination
- when switching between working with raw food products and ready-to-eat (RTE) food products
- after engaging in ANY activity that may contaminate hands

Glove Usage

Single-use gloves shall be used for only one task and discarded when damaged or soiled. If the operation is interrupted, gloves must be discarded, and hands washed, and new gloves donned. Hands must be washed immediately to donning gloves to prevent possible cross contamination.

Ready-to-Eat (RTE) Foods

Ready-to-eat (RTE) food is defined as a food that is edible without washing, cooking or additional preparation.



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Bare-hand contact is expressly prohibited with RTE food items. To prevent contamination from hands, food handlers may use single-use gloves, deli tissues, spatulas, tongs, or other suitable food service utensils.