

Stay home if you are sick

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You might not be comfortable discussing "private" matters like diarrhea, and vomit but for the spread of disease to be prevented, illnesses and symptoms must be discussed with managers

Indiana begins to enforce law requiring ill food workers to stay home

The Delaware, IN County Health Department is starting to crack down on food establishments that lack a policy of excluding employees from work if they have one of five illnesses.

Any food employee who is diagnosed with one of the following five illnesses must be excluded from the food establishment: **salmonella, shiga toxin-producing E. coli, shigella, hepatitis A or norovirus.**

Keith Ramsey, manager of MCL Cafeteria at Muncie Mall, said: **"We are in business to serve good, wholesome-cooked food to nourish bodies. If people are sick, they need to stay home."**

There has been an Indiana administrative code regulating food workers with diagnosed illnesses since 2000, but it is now just starting to be enforced.

The purpose of the law is to reduce the likelihood that certain viral and bacterial agents will be transmitted from infected food workers to food.

In 2006, a line cook at a Michigan restaurant who showed up to work ill and vomited in a kitchen waste basket was linked to a norovirus outbreak that made 364 patrons ill



What you can do to keep poop out of the food you make or serve:

- Call in sick when you are ill with diarrhea or vomiting.
- Always wash your hands after using the restroom. Some foodborne illnesses can be passed on by some people even if they aren't feeling sick.

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