



Employee Health and Personal Hygiene Interactive Resource Disk

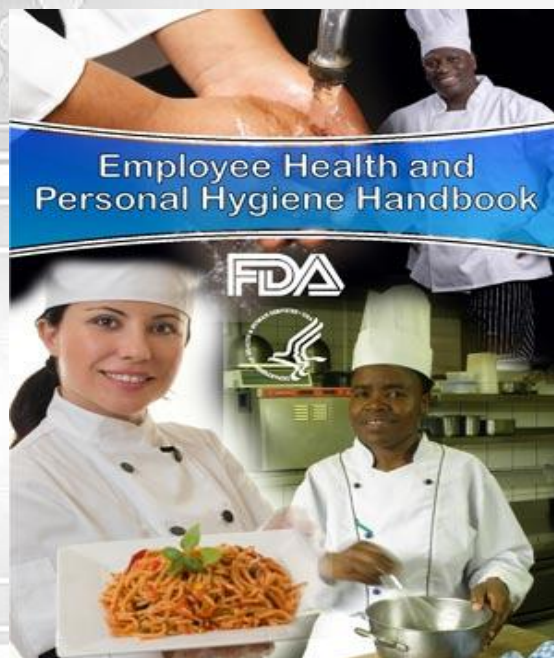
CASA Conference
May 17-19, 2011



Employee Health and Personal Hygiene

FDA Food Code Chapter 2

Management and Personnel



**Save the date!!!
May 27, 2010**

**A Satellite Broadcast and Webcast
"Using Employee Health and Personal Hygiene Measures"
to prevent foodborne illness in the retail food environment**

The broadcast will:

- Explain practical recommendations for implementation and compliance related to preventing transmission of foodborne disease by infected food workers;
- Provide prevention tools; and
- Provide information on administrative and legal aspects and inspection and compliance strategies.

Don't Let What Happened to Me, Happen to You

My name is David. One day while at work, I started feeling sick and ran for the bathroom.

I felt better, so I returned to finish my shift. I repeated the money. An order came in for a salad. I forgot to wash my hands or wear gloves.

I did not know I had germs on my hands. I passed my germs to the business and to the customers.

and to the entire salad.

and to a little girl named Ashley who ate the salad that I prepared.

The next day, Ashley got so sick with stomach cramps and vomiting. In fact, dozens of people got sick because I continued to prepare food that day.

I could have prevented the fun happening.

Protect People Everywhere: Wash Your Hands, Use Gloves or Utensils, and Never Work When You Are Sick.

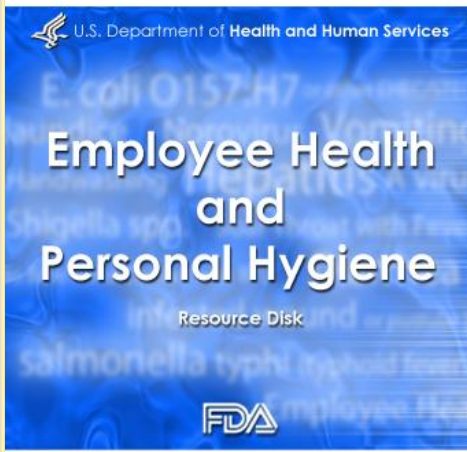


Tools to Assess Compliance with Employee Health and Personal Hygiene

- **Handwashing**
- **No Bare Hand Contact (NBHC) with RTE Foods (NBHC)**
- **Ill Food Employees**
 - Management, food employee and conditional employee; knowledge, responsibilities and reporting
 - PIC to inform food employees and conditional employees of their responsibility to report and
 - PIC provides documentation or otherwise demonstrates during the inspection that all food employees and conditional employees are informed of their responsibility to report
 - Proper use of restriction and exclusion

Employee Health and Personal Hygiene Interactive Resource Disk

- **Interactive program that follows the question and answer format based on the decision trees and tables outlined in the Employee Health and Personal Hygiene Handbook**
- **Easy to use**
- **System requirements**
 - Internet Browser
- **Based on the 2009 Food Code and will be updated with new edition and supplement to the code**
- **Intended for both regulatory and industry**
 - Regulatory
 - Assessment of compliance with the employee health section of the code
 - Industry
 - Tool to assist person-in-charge in determining the appropriate action to take in preventing ill food employees from working with food
 - Demonstration of compliance with the employee health section of the code





Questions???

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