

SHOULD YOU WORK WITH FOOD?

Do you have vomiting or diarrhoea?



No

Yes

Go home. Whether it's food poisoning, the flu or something worse, you can easily spread your illness to customers and other employees.

Have you been in contact with someone who does?



No

Yes

Notify your manager that you may have been exposed to a contagious illness. Increase the frequency of hand washing and pay attention to your body. If you start to experience symptoms (e.g. diarrhoea or vomiting), alert a manager and go home.

Do you have a fever, a sore throat, a runny nose, a cough or other cold and flu symptoms?



No

Yes

Don't handle food. Notify someone in charge who will assess the seriousness of the condition. If the symptoms are mild, you may be able to perform other tasks that won't put others at risk.*

Do you have any cuts, sores or boils?



No

Yes

Are they covered with clean, good quality dressings/bandages and contained within a waterproof disposable glove?

Congratulations!

You are fit to perform normal work duties without restriction.

No

Cover any cuts, boils or sores with clean dressings and put on a waterproof, disposable glove before handling food, food preparation surfaces or equipment.

Yes

Work with caution and replace bandages frequently to prevent contaminating food, food preparation surfaces or equipment.

*If you serve high-risk groups, such as children under 5 years old, the elderly, pregnant women or immunocompromised people, you must not enter the workplace if you have a communicable disease.