

Facility:

If you require any assistance please call 514-700-1567

Why	Infected food handlers can contaminate food production areas, food storage areas, food serving areas, food and other people.
Who	<ul style="list-style-type: none"> – All employees that could potentially contaminate food production areas, food storage areas, food serving areas, and food. – Employees that have contact with workers that work in food production areas, food storage areas, food serving areas, and food. – Other _____
When	<ul style="list-style-type: none"> – When employees are hired and throughout tenure. – Other _____
Where	<p>Throughout the food establishment.</p> <p>– _____</p>
How	– Certified Food Protection Manager (CFPM) /Person in Charge (PIC) must complete the “Applicant and Food Reporting Interview” with all new employees.
	– Employee must sign the “Food Employee Reporting Agreement”.
	– Employees must report any flu-like symptoms, diarrhea, jaundice, lesions and / or vomiting or to the CFPM/PIC, and be excluded from food preparation.
	– Employees diagnosed with <i>Hepatitis A</i> , <i>Salmonella typhi</i> , <i>Shigella</i> , or <i>shiga toxin</i> producing <i>E. coli</i> must report it to the CFPM/PIC, and be excluded from food preparation.
	– Food handlers with discharge form the ears, nose or eyes must not handle food.
	– Medical release to return to work for one of these illnesses
	– Other
Records	– Applicant and Food Reporting Interview Form
	– Food Employee Reporting Agreement
	– Record of Staff Absences Due to Illness
Correction	– Exclude ill workers
	– Other
PIC Verification	– Monitor workers for signs of illness
	– Other

Comments:	Authorized Signature::
	Date:
	Time: