

Costs of a Foodborne Outbreak...



The National Restaurant Association (NRA) has estimated that the average cost of a foodborne illness outbreak to an establishment is about \$75,000. Lawsuits can result in the greatest cost due to attorney fees and possible monetary awards. If there is serious illness, permanent injury, or death it is unlikely the restaurant establishment will ever fully recover.

Headlines related to foodborne illness:

- At least **364 patrons** became ill after dining at a Michigan restaurant where employees worked while ill.
- A popular restaurant remained closed for a fourth day after **400 people** reported becoming ill with nausea, vomiting, and diarrhea. Three restaurant employees and one patron tested positive for norovirus.

Reasons to ensure your food workers are healthy when they come to work:

Foodborne diseases cause an estimated **76,000,000** cases of illness & approximately **5,000** deaths each year

No one wants to see this sign outside of their restaurant...



Develop policies that prevent food workers from working while they are ill.



For more information on **EMPLOYEE HEALTH POLICIES** or for additional information on foodborne illness contact your local health department or the Connecticut Department of Public Health, Food Protection Program

Local Health Department contact information



Connecticut Department of Public Health

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Connecticut Department of Public Health



KEEP ILL FOOD WORKERS AWAY FROM FOOD!

You & your management team need to ask yourselves the following questions:



- Would your employees tell you if they were ill with vomiting, diarrhea, or fever?
- Would you notice symptoms such as watery eyes, runny nose, frequent trips to the bathroom, or yellowish skin & eyes?
- Would you tell a food worker who reported vomiting or diarrhea to stay out of work?
- Does your establishment have an Employee Health Policy or an Employee Reporting Agreement?

If your answers are “NO” or “UNSURE” then you should read on...

Responsibility of the Food Worker

- **Work only when healthy**
- **Do not work** if you have experienced vomiting or diarrhea
- **Report** instances of vomiting or diarrhea to management
- **Report** if you have been diagnosed with a disease transmissible through food



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Responsibility of Management & the Qualified Food Operator

- Ensure all workers know and understand their **responsibility to report** symptoms of vomiting, diarrhea, jaundice, fever, and infected wounds
- Ensure all food workers **maintain good personal hygiene**
- **Notify** your local health department if you suspect that any employee has contracted any **disease in a communicable form** or is experiencing **undiagnosed vomiting or diarrhea**
CT Public Health Code 19-13-B42 (r)
- **Exclude** food workers experiencing undiagnosed diarrhea or vomiting and workers diagnosed with a disease transmissible through food unless otherwise authorized by the local Director of Health

Managers can minimize the risk of causing a foodborne outbreak by developing an **EMPLOYEE HEALTH POLICY** that includes specific policies, training, & supervision.



RECOMMENDATIONS:

- **ASK** workers who call out sick or become ill at work if they are experiencing vomiting or diarrhea
- **EXCLUDE** workers who report vomiting or diarrhea or who have been diagnosed with a disease transmissible through food
- **PROMOTE** open communication and reporting of illness
- **EDUCATE** your staff on what illnesses, symptoms, & disease they are required to report
- **OFFER** sick leave, paid/unpaid

If in doubt, keep them out!