

EMPLOYEE HEALTH AWARENESS

The Person In Charge **MUST exclude** food employees from the food establishment and duties when:

- A food employee is diagnosed with Salmonella typhi, Shigella spp., Escherichia coli O157:H7 or Hepatitis A virus, OR
- A food employee has one of the above illnesses and is serving a highly susceptible population, i.e. nursing home, OR
- A food employee is jaundiced.



The Person In Charge **MAY** remove an exclusion when:

- The Person In Charge obtains approval from the Health Inspection Program, AND
- A written medical document from a licensed physician is provided to the Person In Charge stating that the Employee may work in an unrestricted capacity in the food establishment.

**DEPARTMENT OF HEALTH & HUMAN SERVICES
MAINE CENTER FOR DISEASE CONTROL & PREVENTION
DIVISION OF ENVIRONMENTAL HEALTH
HEALTH INSPECTION PROGRAM**

If you have any questions regarding Employee Health provisions of the Maine Food Code, you may contact us at:

Web Site Address: <http://www.maine.gov/dhhs/eng/el>