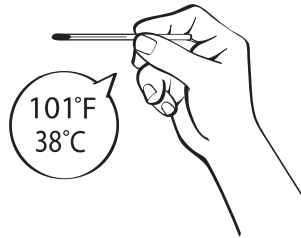


# Employee Illness

**\*Tell your manager if you have any of these symptoms:**

You should never handle food when you're sick because you can contaminate it and make other people sick. So tell your manager if you show signs of illness. This is especially important if you have been diagnosed with a foodborne illness.

If you become sick at work with one of the symptoms in these pictures, your manager may ask you to stop working around food or equipment.



**Fever**



**Diarrhea**



**Vomiting**



**Sore throat with fever**



**Jaundice**

(yellowing of the skin and eyes)

\*If you work in an establishment that primarily serves people at high risk for foodborne illness (hospitals, day care centers, nursing homes, etc.), you cannot work when you have any of these symptoms.



# Can They Handle It?

**Directions:** For each situation, circle the *thumbs up* symbol if it is *safe* for the employee to handle food and equipment and the *thumbs down* symbol if it's *unsafe*.



1. Amelia, a sandwich maker, has developed a fever since arriving at work.



2. Clay, a prep chef, has itchy eyes and a runny nose while preparing vegetables.



3. Paula, a pizza maker, vomited several times before coming to work.



4. Khyle, a grill operator, has been feeling tired for several days. While at work, a coworker comments that Khyle's skin looks yellow.



5. Anupa, a salad maker, has had a sore throat for several days but otherwise feels fine.



6. Rhonda, a chef, has a stomach ache and has made several trips to the restroom during her shift due to diarrhea.



7. Ric, a grill cook, has had to cough several times while grilling hamburgers.

