Use this flow chart to determine if an employee with an undiagnosed illness can spread the illness through food and should be restricted or excluded from work.

Employee calls manager to report illness, PIC/CFPM asks EACH of the following questions:

Does the employee have vomiting, diarrhea, or jaundice?

- **YES**
  - No Food Safety Risk
  - EXCLUDE EMPLOYEE FROM WORK
    - If already at work send home.
    - If vomiting and diarrhea, exclude from work until 24 hours after symptoms end.
    - If jaundiced, contact Health Department.
    - Discuss how illness is transmitted through food by ill food employees.

- **NO**

Does the employee have symptoms of sore-throat with fever?

- **YES**
  - No Food Safety Risk
  - ALLOW WORK WITH RESTRICTIONS
    - Employee does not work with exposed food, clean equipment utensils, linens or unwrapped single-service items.
    - Must provide a doctor’s note before working regular job duties.
    - Reinforce hand washing.
    - Educate on symptoms.
    - Discuss how illness is transmitted through food by ill food employees.

- **NO**

Has the employee been exposed to a confirmed diagnosis of one on the Big Five?

- **YES**
  - No Food Safety Risk
  - ALLOW REGULAR WORK
    - Educate on symptoms.
    - Reinforce hand washing.
    - No bare hand contact with ready to eat foods.
    - Discuss illness reporting policy.
    - Discuss how illness is transmitted through food by ill food employees.

- **NO**

Does the employee have symptoms of an infected cut or wound?

- **YES**
  - No Food Safety Risk
  - Protect the lesion or open wound with an impermeable cover. If the lesion or open wound is located on a hand, use a single-use glove.

- **NO**

If a food employee reports a diagnosis of Norovirus, Shiga toxin-producing E.Coli (STEC), Shigella, Hepatitis A virus, or Salmonella Typhi, immediately exclude the employee and contact the Health Inspection Program at 207-287-5671 for guidance.