



Reduce the spread of illnesses at your facility

Much like illnesses within residents at your centre can spread to other residents and staff, the same can happen with staff illnesses, especially those that deal with food.

Below are some useful tips to help prevent the spreading of illnesses from staff to others within the facility.

- Food handlers are not permitted to work with gastro symptoms, e.g. acute vomiting and or diarrhoea, or any other illness which can be transmitted through food.
- Staff members are to be aware of the **5 Food Borne illness symptoms** including **gastroenteritis, vomiting, Fever, Fever with sore throat and jaundice** & must not handle or serve food for 48 hours after symptoms have ceased.
- The staff member must go to the doctor and explain that she/he is a food handler. The doctor will write a certificate with the appropriate details. A record is maintained of staff illness by the Manager/Food Safety Supervisor on the Staff Illness Record Form.



Wash Your Hands



Other conditions for excluding food handlers from handling unpackaged food include hepatitis A & E, Tuberculosis, Typhoid and Paratyphoid, pork tapeworm.



Food Safety Supervisor 2018 Training

OSCAR Hospitality, Level 4D 88 Ricketts Rd., Mt Waverley VIC

2018 Dates: 29 June, 27 July, 31 August, 21 September

Email or Call OSCAR Hospitality to book your training today!



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