



FOOD SAFETY

Reduce the spread of illnesses at your facility

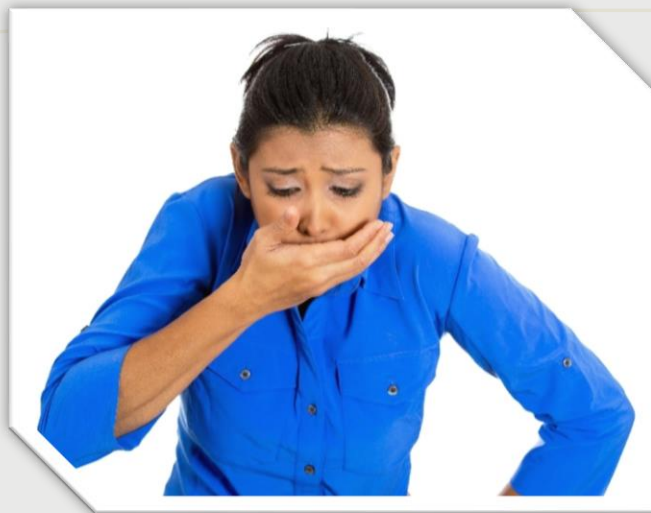
Food Safety is especially important in Aged Care

By Rose Livingston

Much like illnesses within residents at your Aged Care facility 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.



Other conditions for excluding food handlers from handling unpackaged food include:

- Hepatitis A & E
- Tuberculosis
- Typhoid and Paratyphoid
- Pork tapeworm

Please also keep up to date with the [latest COVID-19 information here.](#)