

The Davis Digest

A Publication for Davis County Food Establishments

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Employee Health : The 6 Reportable Illnesses

A Certified Food Safety Manager (CFSM) or the person-in-charge is responsible for food safety in their facility. One of their responsibilities is to report specific illnesses of employees within their facility to the local health department. The Centers for Disease Control and Prevention (CDC) and the Food and Drug Administration (FDA) specify six (6) highly infective illnesses that can easily be transmitted by food workers and cause severe illness that must be reported by employees and managers. The reportable illnesses are:

1. Norovirus
2. Hepatitis A virus
3. Shigella
4. E. Coli
5. Salmonella Typhi
6. nontyphoidal Salmonella

Some situations in which a CFSM should exclude a food employee from work include:

- the employee has symptoms of vomiting and diarrhea from an infectious condition;
- the employee has been diagnosed with Hepatitis A virus with or without symptoms;
- the employee has been diagnosed with Salmonella Typhi within the past three (3) months but did not receive antibiotic treatment;
- the employee has been diagnosed with any of the reportable diseases and works with a highly-susceptible population

For more information about exclusions and restrictions, see section 2-201.12 of the 2013 FDA Food Code:

<http://www.fda.gov/food/guidanceregulation/retailfoodprotection/foodcode/ucm374275.htm>

Need a copy of your inspection report?

You can now access your inspection report online by following this QR code or going to <http://www.daviscountyutah.gov/health/environmental-health-services/inspections/restaurant-inspections>.

A report can be emailed to you following a routine inspection. To have a past inspection report emailed or mailed to you call us at 801-525-5128.

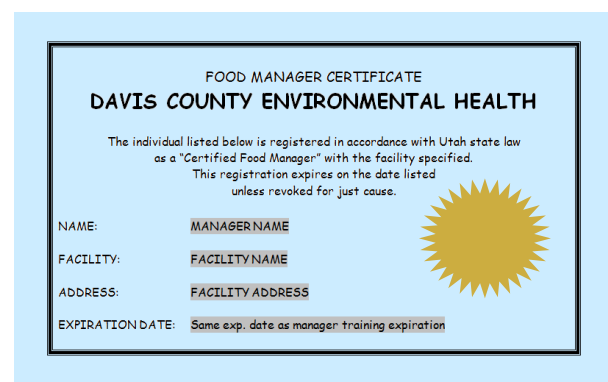


Does your facility need a CFSM?

Any facility with a designated risk greater than Risk I is required to have a CFSM. To obtain a Davis County CFSM certificate, an employee at the facility must take an approved CFSM course, bring proof of the certificate to the Davis County Health Department and pay \$15.

This image shows what the Davis County CFSM certificate looks like. This is the certificate our inspectors will be looking for during an inspection.

Approved CFSM courses can be found at http://health.utah.gov/epi/community/sanitation/foodSafety/food_safety_managerCert



The WHY of Handwashing


{ 40% }

of foodborne illnesses in the U.S. are caused by poor handwashing and cross contamination




{ 51% }

fewer stomach related sick days reported for people who regularly wash their hands



{ 89% }

of outbreaks caused by food workers are spread by germs from the hands of the food worker



{ 9 }

months in 2016, handwashing violations have been among the top five (5) most common violations in Davis County



What are the requirements for a handwash sink?

All of these are requirements of the FDA Food Code and have health implications.

- Handwash sinks may only be used for handwashing (no dishes, no food preparation, no emptying drinks, etc.). Also, food preparation sinks and dish wash sinks may not be used for handwashing.**
Why? When you wash your hands, germs are washed into the sink. By using the handwash sink only for washing hands, those germs can be kept away from food more easily.
- Handwash sinks must be designated using signage which reminds employees to wash their hands.**
Why? A sign at all the hand sinks in your facility can remind employees the importance of good hand hygiene.
- Handwash sinks must be supplied with soap and a sanitary means to dry hands.**
Why? Studies show that scrubbing hands with soap and warm water removes many more germs than not using soap. Properly drying hands is important because wet hands more easily transmit germs than dry hands and the friction helps remove even more germs from the hands.
- Handwash sinks (and all other sinks) must be properly installed and sealed to the wall.**
Why? If equipment is not sealed to the wall, water and debris can get trapped where it cannot be cleaned.
- Handwash sinks must be easily accessible and must not be blocked by other equipment.**
Why? Employees are less likely to wash their hands if a handwash sink is not easy to access.

Free Materials

The Davis County Environmental Health Services Division has new handwash materials available for your facility (see stickers below). The Division also has laminated handouts available to Certified Food Safety Managers. Get some of these free materials for your facility today in our Clearfield office or by requesting these resources from your health inspector.



HANDWASHING PREVENTS ILLNESS

Make sure all hand sinks:

- Are ONLY used for handwashing
- Are easily accessible
- Are properly installed
- Have paper towels
- Have signage
- Have soap

Davis COUNTY HEALTH DEPARTMENT