



**SNOHOMISH  
COUNTY**  
HEALTH DEPARTMENT



## Restriction and Notification of Ill Food Workers Who Serve Highly Susceptible Populations



**Healthy food workers** are important factors in foodborne illness prevention. Food workers who serve Highly Susceptible Populations (HSP) must inform the PIC / Manager if they:

- 1 Have symptoms of a gastrointestinal infection** such as diarrhea, vomiting or jaundice (yellow skin or eyes) unless they have written medical documentation that the symptom is due to a medical condition not transmissible through food.
- 2 Have a sore throat with fever.**
- 3 Have a lesion** containing pus, such as a boil or infected wound that is open or draining and is:
  - On the hands or wrist.
  - On exposed portions of the arms.
  - On other parts of the body, unless the lesion is covered by a dry, durable tight-fitting bandage.
- 4 Have a diagnosed illness** from Norovirus, Hepatitis A, Salmonella, Shigella, and Shiga toxin-producing E.coli.
- 5 Live in the same household or consumed food** prepared by a person who is infected or ill with Norovirus, Hepatitis A or jaundice, Salmonella Typhi, Shigella or Shiga toxin-producing E.coli.
- 6 Consumed or prepared food** that has been implicated in a confirmed disease outbreak.
- 7 Attended or worked** in a setting where there is a confirmed disease outbreak.
- 8 Live in the same household** as someone who works or has been in a setting where there is a confirmed disease outbreak.

The PIC / Manager / Owner must notify the Regulatory Authority if a food worker has jaundice or a diagnosed illness that can be transmitted through food.

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