

Active Managerial Control Policy: Employee Health

Business Name:

Effective Date:

Next Review Date:

Why this is important: Proper management of a food establishment operation begins with employing healthy people and instituting a system of identifying employees who present a risk of transmitting foodborne pathogens to food or to other employees.

PROCEDURES

Who does this apply to:

[Critical Elements: Describe who is responsible for ensuring employees are in a healthy state while working in your food service establishment. Include these personnel in the development process.]

When will this be performed:

[Critical Elements: Describe when ensuring employees are in a healthy state while working is performed at your food service establishment]

Where does this take place:

[Critical Elements: Describe where ensuring employees are in a healthy state while working is performed at your food service establishment]

How is this completed:

[Critical Elements: Describe how ensuring employees are in a healthy state while working is conducted at your food service establishment. Regulations 2-201.11 thru 2-201.13 require all employees to be free some symptoms and reportable illnesses while working]

Corrective Action:

[Critical Elements: Describe what corrective actions are taken if employees are found to be working while in an unhealthy state.]

Monitoring Steps:

[Critical Elements: Describe how ensuring employees are in a healthy state while working is monitored at your food service establishment. If you use monitoring logs, describe their use here.]

TRAINING

Training of Staff:

[Critical Elements: Describe how food employees are trained on this policy and by whom. Instructions should include initial and applicable refresher training]

VERIFICATION

Verification of Policy:

[Critical Elements: Describe who is responsible for verifying the policy is being followed, how the verification process is conducted, and how adjustments are made if the policy is not working]