

SALSA Requirement: “The business shall have a procedure for the notification by employees, temporary employees, contractors and visitors, of any relevant infectious disease or condition with which they may be suffering, or have been in contact.”

Why?

Employees suffering from infectious diseases or other related conditions could contaminate food, other people or the environment; it is important that there are clear controls in place to prevent this occurring.

Tools

- Personal Hygiene procedures
- A Visitors' Questionnaire with access to the Personal Hygiene Policy/Procedure
- Internal audits (to monitor application of the Policy)

Tips

- People can be carriers without showing any signs or symptoms so ask about recent contact with infectious diseases *ie* close family/ relatives and friends
- Ask about recent trips abroad/travel especially to areas outside EU
- Enforce the Procedure consistently
- 'Risk Assess' an employee if they are a carrier as they might still be eligible for work in another non-direct food handling department
- If in doubt, seek advice from a medical practitioner or your local Environmental Health Officer.

What do I need to do?

- Ensure you have in place a written procedure stating the business's Infectious Diseases Policy. Clearly state it is a legal requirement for a food handler to notify their employer of a known infectious disease, or direct contact with one, before starting any work with food.
- Train all staff in the procedure at Induction and during annual Refresher Training. Keep records of this training.
- Use a questionnaire to record staff starting work for the first time at your site or their return to work after illness or holidays outside the EU.
- Use the questionnaire for Visitors and Contractors entering your site, especially if entering food production/storage areas.
- Management should check the completed questionnaires and sign off to confirm suitability for work or to enter site.

Example

- The following is a typical form you could use to meet this requirement.
- You need to decide how best to record this information for your business.

Health Questionnaire / Return to Work

Individual food handlers are legally responsible under Food Safety law to make sure they report medical conditions likely to be passed on in food. Please answer the following questions honestly, following your **recent holiday or sickness absence from work**:

Surname Forenames

Telephone

Since you have been away, have you:

1. Visited countries outside the European Union? **Yes / No**

If **Yes**, please state where and when

2. Suffered sickness, fever, diarrhoea or other stomach disorder? **Yes* / No**

3. Been in contact with anyone suffering from typhoid, paratyphoid, cholera, dysentery, gastro-enteritis, salmonella or other food poisoning infection? **Yes*/ No**

4. Had any ear, nose (cold, flu) and/or throat infections (coughs)? **Yes*/ No**

5. Had any skin conditions eg acne, boils, bites, cuts and burns? **Yes*/ No**

IMPORTANT! Someone handling food or equipment must be symptom-free for 48 hours before returning to work

***If you have answered 'Yes' to any of these questions, please give full details overleaf.**

I confirm that these answers are true to the best of my knowledge and belief.

Signed

Date

PRINT NAME

Medical Advice sought? Yes / No Date Advice obtained

Approved for work Date

Issue: 3 Issue Date: 9/05/18 Issued By: T.P. Doc. Ref. 1.2.11

Need more help?

- See the Health Protection Agency's Infectious Diseases website for further specific information: <https://www.gov.uk/health-protection/infectious-diseases>
- Also: the FSA's Food Handlers' Fitness to Work Guide <http://www.food.gov.uk/business-industry/guidancenotes/hygguid/foodhandlersguide>