

Name of Policy: <u>General infection control</u> Policy Number: 3364-104-1001 Department: Food and Nutrition Approving Officer: Director, Food & Nutrition Responsible Agent: Food & Nutrition Management Scope: Food and Nutrition Services	 Effective Date: 6/1/2022 Initial Effective Date: 4/1990
<input type="checkbox"/> New policy proposal <input checked="" type="checkbox"/> Major revision of existing policy	<input type="checkbox"/> Minor/technical revision of existing policy <input type="checkbox"/> Reaffirmation of existing policy

(A) Policy Statement

It is the policy of Food and Nutrition Services (FANS) to maintain an infection control system. Quality control documentation is kept as an aid to identifying opportunities for improvement. Guidelines detailed in Ohio Uniform Food Safety Code are found at:

<http://codes.ohio.gov/oac/3717-1>

(B) Purpose of Policy

- An effective infection control system is essential in the prevention of transmission of food borne illness.

(C) Procedure

I. Personal Hygiene

1. Each employee will meet health screening requirements prior to employment.
2. Strict adherence to hand washing practices must be observed at all times.
3. Disposable gloves must be worn when handling soiled dishes, food, flatware, etc.
4. The dress code as detailed in the FANS manual must be followed.
5. Eating, drinking or smoking during the performance of duties is prohibited.
6. Per Lucas-Toledo County Health department, FANS will not permit employees with potentially communicable diseases, such as upper respiratory illness, skin infections, nausea, or diarrhea, to work in a food service environment. Employees must report such illnesses to their manager on duty.
 - a. Guidelines for county health requirements may be found at: <https://lucascountyhealth.com/food-safety-3/>
 - b. Department will follow all ODH requirements and guidelines for employee health reporting.
 - c. Employee with potential communicable diseases should not handle food or clean equipment.
 - d. Cuts and burns on hands are properly bandaged and covered with disposable gloves. Cuts and burns on exposed arms are properly covered so they are not a source of contamination.
7. Clean rest rooms and hand washing facilities will be made readily available.
8. Smoking, chewing gum or tobacco, snuff, eating and drinking are not allowed in food preparation and service areas.
9. Refer any problems to the infection control nurse or staff member of infection control.

II. Food Preparation

1. Separate work area must be provided for preparation of hot and cold foods.
2. Suitable utensils should be provided so that manual contact with food can be kept to a minimum. Disposable gloves must be worn when handling food.
3. Frozen food must be thawed properly.
4. All food must be covered from time of preparation to time of serving. Hot food is held at a minimum internal temperature of 135 degrees Fahrenheit or above. Cold food should be kept at or below 41 degrees Fahrenheit.

