

## Ill Employees – Exclude or Restrict?

In the food industry, it is very important to know when to limit job duties and when to exclude employees from work. The following are general guidelines. For more detailed information, contact your inspector or review the Tulsa Food Code on our website at [www.tulsa-health.org](http://www.tulsa-health.org).

### Restrict

When:

- Employees have minor symptoms such as coughing, sneezing, runny nose, itchy eyes, small cuts, etc.

Duties:

- DO NOT: handle food or clean food equipment, host, or wait tables
- DO: Take out trash, mop floors, office work, landscape, and computer training

### Exclude

When:

- Employees have any of the following reportable symptoms: diarrhea, vomiting, jaundice, sore throat with fever, infected cuts or sores on exposed parts of their body.
- Employees have been diagnosed with: Salmonella, Norovirus, Shiga-toxin producing E. Coli, Shigella, Hepatitis A, or any other illness transmissible through food.

Duties:

- Unable to work in a food establishment until the following conditions have been met:
  - Employees with undiagnosed reportable symptoms must be symptom free for at least 24 hours or have medical documentation that the symptoms are from a noninfectious condition.
  - Individuals diagnosed with Norovirus must be symptom free for a minimum of 72 hours.
  - Individuals diagnosed with Hepatitis A must be symptom free for a minimum of 14 days or provide medical documentation that they are free of hepatitis A virus.
  - Individuals diagnosed with Salmonella must provide medical documentation that they are free from Salmonella infection or receive approval from the health department.

## Credit Cards

Credit cards are now an accepted form of payment at two main locations: (1) Eastgate Metroplex Training Center located at 14002 E. 21st Street, Tulsa and (2) James O. Goodwin, Environmental Public Health Division Office at 5051 S. 129th East Avenue, Tulsa.

Credit card payments are also accepted when paying at the door for food safety classes in Owasso, Broken Arrow, Sand Springs, South Tulsa and North Tulsa.

## Restaurant Inspections Available 24/7

All THD restaurant inspections are available online at [www.tulsa-health.org](http://www.tulsa-health.org) under Food Safety. As a service to the public, restaurant inspections are provided on this website as an opportunity to share information which may assist the consumer in being well-informed as to conditions observed on the day of inspection.

Keep in mind that these inspections are only a "snapshot in time" and reflect the conditions observed on that particular day. On any given day, these conditions can go from good to bad or bad to good within a matter of a few minutes.

## Food Handler Permits

Food workers in Tulsa County are required to have a valid food handler permit before starting work. Employees must be able to present the original permit when working. (Photocopies will not be accepted. A duplicate may be purchased at the food handler office located at 14002 E 21st St. Tulsa, OK for five dollars.) Food handler permits must be issued by the Tulsa City-County Health Department (THD). External online training will not be accepted in lieu of a THD food handler permit.

## Food Recalls

Due to increased media attention with food recalls, we would like to provide you with a link to additional resources.

Please visit: [www.foodsafety.gov/recalls](http://www.foodsafety.gov/recalls) for a list of recent recalls.

If you have recalled food, please be sure to throw it away. Clean and sanitize the areas of the refrigerator or freezer that came in contact with the recalled food. Wash your hands thoroughly after cleaning and sanitizing the area.

## Food Handler Permit Fee Increase Proposed:

The Tulsa City-County Health Department (THD) is proposing a fee increase for food handler permits from thirteen dollars (\$13) to fifteen dollars (\$15).

The last time that THD increased food handler fees was in July 2012; when the main training center relocated from the Fairgrounds to Eastgate Metroplex.

This will cover increased costs of operations including adding a receipting/credit card system, supplies, facility rentals, and overhead.

