

FOOD AND NUTRITION PROCEDURES

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Effective	July 2006
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Miami-Dade County Public Schools

Subject: COMMUNICABLE DISEASES

For Action By: PRINCIPALS, FOOD SERVICE ADMINISTRATORS, FOOD SERVICE MANAGERS, ALL FOOD SERVICE EMPLOYEES

Refer Questions to: FOOD SERVICE ADMINISTRATORS,
DEPARTMENT OF FOOD AND NUTRITION

PURPOSE: To prevent the spread of a communicable disease by food service employees who are currently carriers or infected by the disease.

SCOPE: This procedure applies to food service employees who handle, prepare or serve food.

KEY WORDS: Contamination, Communicable disease

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this Standard Operating Procedure.
2. No person while affected with any disease in a communicable form or while a carrier of such disease or while affected with boils, pimples, infected wounds, sores or an acute respiratory infection shall be permitted to work.
3. Utensils used for preparing and serving food shall be picked up and touched only by their handles. Cups and bowls shall be handled so that fingers or thumbs do not contact inside surfaces or lip contact areas.
4. When necessary to handle, prepare or serve food, single use gloves must be worn and changed frequently.
5. Wash hands properly, frequently and at the appropriate times. Refer to Washing Hands SOP.

MONITORING:

1. Manager needs to visually observe employees when they report to work to identify any signs of a communicable disease to the extent possible.
2. Manager will visually observe that food is being handled in a manner that prevents contamination during all hours of operation.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.

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COMMUNICABLE DISEASE (Continued)

2. The Health Department should be called if the Manager suspects the possibility of disease transmission from any food service employee. In addition, the School Principal or Designee must be informed of any suspicious illness within the food service staff.

VERIFICATION AND RECORD KEEPING:

The Manager will verify that food service employees are following this SOP by visually observing employees during all hours of operation. The Coordinator will review the Food Safety Checklist to verify that monitoring is being conducted. The Food Safety Checklist is to be kept on file for a minimum of one (1) year.