HAND WASHING & PERSONAL HYGIENE REQUIREMENTS

HAND WASHING

Pantry staff must wash hands when required (see When to Wash Your Hands poster) and must follow the correct hand washing procedure (see How to Wash Your Hands poster). Hand washing posters should be posted within pantry.

PERSONAL CLEANLINESS

Pantry staff should shower or bathe before work, wear clean clothing, and avoid long fingernails and wearing hair or hand jewelry when sorting produce or working with ready-to-eat foods. Avoid scratching the scalp, rubbing ears, running fingers through hair, sneezing or coughing into hand, wiping or touching the nose, and touching pimples or infected wounds.

ILLNESS

Staff must let a supervisor know if they are sick or if they get sick while working. If a pantry staff member a sore throat with a fever, symptoms of vomiting, diarrhea, or jaundice (yellowing of skin) exclude the staff member from work. Staff members who vomited or had diarrhea must be symptom free for at least 24 hours or have a written return to work note from a doctor. If a staff member has a diagnosed case of Salmonella, Typhi, Shigella spp., Shiga toxin-producing E. coli, Hepatitis A, or Norovirus notify the local regulatory authority and work with the doctor or regulatory authority to determine when it is safe for the staff member to return to the pantry.

INJURY

Wounds, cuts, or boils on the hands or wrists must be covered with an impermeable cover. A single-use glove should then be worn over the cover when working with produce or ready-to-eat foods.