

FOOD AND NUTRITION PROCEDURES

Miami-Dade County Public Schools

H3

Subject: **COMMUNICABLE DISEASES**

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

Train food service employees on using the following procedures:

1. No person shall be permitted to work while affected with any disease in a communicable form, while a carrier of such disease, while affected with boils, pimples, infected wounds, sores or an acute respiratory infection. ([Attachment](#))
2. Utensils used for preparing and serving food shall be picked up and touched only by handles. Cups and bowls shall be handled so that fingers or thumbs do not contact inside surfaces or lip contact areas.
3. When necessary to handle, prepare or serve food, single use gloves must be worn and changed frequently.
4. Wash hands properly, frequently and at the appropriate times. Refer to [Food and Nutrition Procedure H-2 \(Washing Hands\)](#).

MONITORING

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

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CORRECTIVE ACTION

1. Retrain any food service employee found not following the procedures.
2. The Department of Health should be notified if the food service manager/satellite assistant 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 food service manager/satellite assistant will verify that foodservice employees are following this procedure by visually observing employees during all hours of operation. The food service supervisor will review the [HACCP Food Safety Checklist](#) to verify that monitoring is being conducted. The [HACCP Food Safety Checklist](#) is to be kept on file for a minimum of five (5) years.

For Action By: Principals, Food Service Managers, Satellite Assistants and All Food Service Employees

Refer Questions to: Department of Food and Nutrition

*Created: July 2006
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