Appendix A

Communicable Disease Protocol

The purpose of this Protocol is to assist the Person in Charge of a food establishment to take appropriate measures when dealing with an employee ill with pathogens that may be spread in food as required by Nevada Administrative Code (NAC) 441A - Communicable Diseases

Communicable Diseases that have the potential to cause Foodborne illness, and are reportable to the Health Authority include: Amebiasis, Campylobacteriosis, Cryptosporidiosis, *E.coli* 0157:H7, Giardiasis, Hepatitis A, Salmonellosis, Shigellosis, Typhoid Fever and any extraordinary occurrence of illness or food borne disease outbreak such as that associated with Norovirus (a more extensive list is found in NAC 441A).

Food and BEVERAGE handlers are considered to be employed in sensitive occupations (NAC 441A.170) which enhance the potential for transmission of a communicable disease to other persons if a person who is infected with the communicable disease is working while in a contagious stage.

The Person in Charge of a food establishment must:

- **Report known or suspect communicable disease** to the Health Authority (NAC 441A.255).
- **Prohibit a food handler from working with:**
  1. Symptoms of gastrointestinal illness such as abdominal cramping, diarrhea, fever, or vomiting until symptom free for at least 24 hours.
  2. Jaundice until laboratory results indicate the individual is not currently infected with Hepatitis A.
  3. A lesion(s) that cannot be effectively covered until such time as the wound has healed or a physician’s note is provided indicating the lesion(s) is not infectious.
  4. Sore throat with fever. Note: A worker experiencing active symptoms caused by seasonal allergies or hay fever (persistent cough, running nose, and/or sneezing) shall be prohibited from open food service until symptoms are controlled.
- **Cooperate with the Health Authority during an epidemiological investigation** and carry out measures for the prevention, suppression and control of a communicable disease (NAC 441A.280 and 441A.530) including:
  1. Providing information, including names and addresses of patrons and employees, work schedules of employees, illness histories of employees, menus and any other information necessary to complete the investigation.
  2. Providing access to employees for interviewing and obtaining clinical specimens.
  3. Providing food, BEVERAGE and environmental samples for laboratory analysis.
  4. Exclusion of an employee as required by NAC 441A specific to the diagnosis until cleared to return to work by the Health Authority.
  5. Institute infection control, and hygienic and sanitation measures as required by the Health Authority.

Additional information on employee health and personal hygiene can be found at the following Food and Drug Administration (FDA) website: [Employee Health and Personal Hygiene Handbook](https://www.fda.gov)

If you have any questions, contact the Southern Nevada Health District, Environmental Health Division, (702) 759-0588