

Signs **YOU SHOULD NOT BE** HANDLING FOOD TODAY

When should food handlers stop handling food?

Some symptoms can put customers at risk, so food handlers must know when to stop, report illness and return safely.



You're suffering from diarrhoea and/or vomiting.

- Stop handling food immediately.
- Do not return to working with or around open food until symptoms have stopped naturally for at least 48 hours.



You feel feverish or generally unwell (possible infection)

- This may indicate an infection that could be passed on through food.
- You may need to be excluded from food handling duties.



You can't control coughing or sneezing

- If you may contaminate food, surfaces or equipment through coughing or sneezing, you should be assigned to non-food tasks.



You have skin, nose, or throat infections

- These infections can spread harmful bacteria and contaminate food.



You have an infected cut, wound, or sore

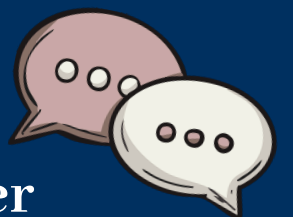
- It must be completely covered with a clean, brightly coloured, waterproof dressing.
- If it cannot be fully covered, you should not handle food.

WHAT SHOULD YOU DO?

- ✓ Report illness to your manager immediately.
- ✓ Follow your workplace sickness policy.
- ✓ Only return to food handling when you meet return-to-work requirements.

REMEMBER!

If in doubt,
speak to your manager
before handling food.



Never compromise food safety.

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