

SOP THAT GUIDES THE FOOD PREPARATION STAFF IN REPORTING INFECTIOUS DISEASES

- ❖ In case of any infectious disease e.g. diarrhoea, vomiting, skin infections, infected. Wound or Gastrointestinal tract infection one is not allowed in the working area.
- ❖ Report to the kitchen in charge.
- ❖ The kitchen in charges refers you to the doctor for assessment and management.
- ❖ All staffs are also monitored for any signs of any infectious illness by the doctor.
- ❖ Any person with symptoms of food poisoning or other illness likely to put food safety at risk to return to work until 48hours after symptoms have stopped naturally.

Prepared by;