

An Easy Way to Remember the “BIG 6” Foodborne Illnesses

A foodborne illness is any illness that can be spread by food workers to customers through contaminated food (fecal/oral transmission). That is why food workers are required to report certain symptoms and illnesses to managers. Managers are required to take action when a food worker reports they are ill with **vomiting, diarrhea, jaundice, sore throat accompanied by a fever** and/or one of the “Big 6”. The action required ranges from reporting the information to the Health Department and prohibiting the employee from working to assigning the employee duties that do not include handling food, clean equipment or utensils, or single-service items (such as sandwich wrappers or plastic forks).

The best course of action is you “**N**eed to **S**end **S**ick **E**mployees **H**ome **N**ow”. This phrase provides an easy way to remember the “Big 6” foodborne illnesses.

<u>N</u>eed:	N ontyphoidal Salmonella
<u>S</u>end:	S almonella Typhi
<u>S</u>ick:	S higella
<u>E</u>mployees:	E coli (shiga-toxin producing)
<u>H</u>ome:	H epatitis A
<u>N</u>ow:	N orovirus

Ill food workers may not return to work and/or their normal duties until they have been symptom free for at least 24 hours (longer for jaundice) and/or cleared by a doctor. (Requirements for doctor clearance depend on the symptoms and/or illness.)

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