



Genesee County Health Department

Environmental Health Services Division 810.257.3603

Food Service and Flu Season

Prevention of the spread of disease is a vital part of food service. Because of this, the industry in general has prepared for H1N1 as part of their normal operations. A health policy, the importance of hand washing and routine cleaning are all vital elements of stopping the spread of H1N1. The following is a listing of important factors to stress in the daily operation of your facilities:

Review Your Health Policy with All Employees

Make sure that everyone understands that they may not be at work if they are sick, or have any of the following symptoms:

- Coughing or sneezing
- Discharge from the eyes, nose or mouth
- Fever
- Vomiting
- Diarrhea
- Sore throat

Further, if an employee is sick with flu-like symptoms, the Centers for Disease Control and Prevention (CDC) recommends that they remain at home for at least 24 hours after they have a fever, without the use of fever-reducing medicines.

If the outbreak of H1N1 becomes severe enough, it may be recommend that all persons with ill household members remain at home for at least 5 days after symptoms first appear in the home.

Stress Proper Hand Hygiene

Proper hand washing practices are important in the operation of a food service at all times. This is a good time to re-emphasize the importance of hand washing for the safety of all employees, and your customers as well. Wash hands whenever they become soiled, and especially if an employee sneezes, coughs.

Make Sure Routine Cleaning is Done Properly

According to CDC, the H1N1 virus can survive on a stainless steel surface for up to 48 hours. This means that routine cleaning is more important than ever. Make sure that the entire facility, especially food-contact surfaces, is cleaned on a frequent basis.

Reaffirming these measures will help assure that your facility is not affected by the spread of disease.