

# ATTENTION FOOD EMPLOYEES

If you have any of  
the following  
symptoms caused by  
illness or infection:

**REPORT to your  
manager immediately**



**Vomiting**



**Jaundice**  
(yellowing of eyes & skin)



**Diarrhea**



**Sore throat  
with fever**



**Infected wounds or lesions with pus**  
(on hands, wrists, exposed body parts)

If you or a household member have been diagnosed by a  
doctor with the “Big 6” Foodborne Illnesses:

- Hepatitis A
- Norovirus
- Typhoid Fever (caused by Salmonella Typhi)
- Non-Typhoidal Salmonella
- Shigellosis
- E. Coli 0157: H7  
(or other Shiga toxin - producing Escherichia coli)

**You could make your customers sick**

Reporting your illness is mandatory under:  
Texas Food Establishment Rules 25 Texas Administrative Code (TAC) 228.35



## HANDWASHING ONLY

EMPLOYEES MUST WASH HANDS FOR AT LEAST 20 SECONDS.  
EMPLOYEES MUST WASH HANDS BETWEEN CHANGING TASKS  
AND GLOVE USAGE.

