



CITY OF LONG BEACH

Department of Health and Human Services

2525 Grand Ave • Long Beach, Ca 90815 • (562) 570 - 4132

INFORMATIONAL BULLETIN No. 2007-09-11

AGI: Acute Gastrointestinal Illness BIG 7

The CDC estimates that 76 million cases of foodborne illness occur in the US every year, with 1 in 4 Americans contracting a foodborne illness annually after eating contaminated food associated with the:

BIG 7

Salmonella typhi

Shigella spp.

E. coli.

Norovirus

Salmonella spp.

Entamoeba histolytic

Hepatitis A

***and other communicable disease that are transmissible through food**

Food safety begins at the source, in this case, at the hands of food workers who are constantly in direct contact with food. It is important for the “*person-in-charge*” or PIC to know who is handling the food, when the food is being handled and how the food is being prepared. A food employee must report his/her illness to the PIC if diagnosed with BIG 7 or any other communicable disease transmissible through food.

What happens if an employee is diagnosed with a BIG 7?

- PIC must notify the Health Department if one or more employees is diagnosed with Big 7
 - PIC must ***exclude** diagnosed employee
- The Health Department will determine if:
 - food handler and/ or employee should be restricted or excluded
 - if the facility will be closed during the investigation
 - lab testing is required
- Health Department will:
 - exclude employee diagnosed with BIG 7 if employee still shows symptoms and is still infectious
 - restrict employee diagnosed with Big 7 if no symptoms but is still considered infectious

**Exclude means to prevent a person from working as a food employee or entering a food facility except for those areas open to the general public*

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“promotes and safeguards the quality of life in Long Beach by preventing disease and eliminating environmental hazards”



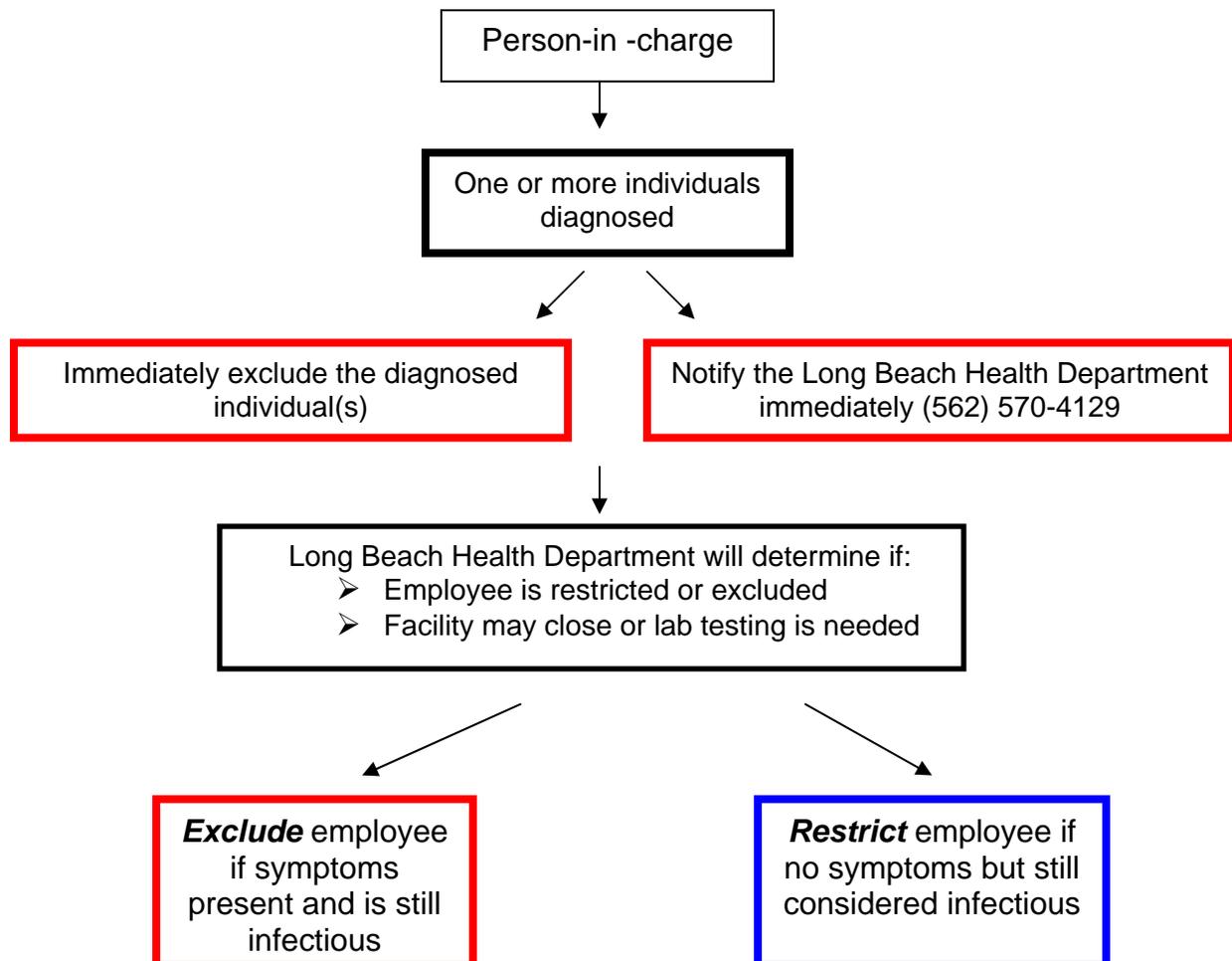
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What do I do if an employee has been diagnosed with

The BIG 7?



Only the Health Department can remove exclusions, restrictions, or both, related to any and all the BIG 7 or any illness transmitted by food.



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The **person-in-charge** is the individual present at the food facility that is responsible for the daily operation of food at the facility. These responsibilities include recognizing the signs and symptoms of employees and/or workers who present signs of *acute gastrointestinal illness (AGI)*.

Acute gastrointestinal illness is most likely to be transmitted from *infected* food handlers, most often characterized by a short duration with the following symptoms:

- A. diarrhea, either alone or in conjunction with other gastrointestinal symptoms such as vomiting, fever, or abdominal cramps
- B. vomiting in conjunction with either diarrhea or two other gastrointestinal symptoms, such as fever or abdominal cramps.

Employees showing GI symptoms

Only **one** employee showing **AGI** symptoms:

- PIC must ***restrict** employee from handling food and food related items
 - cannot work with exposed food, clean equipment, utensils, linens; and unwrapped single service and single-use articles
 - restriction can be removed after the employee states he/she no longer has acute GI symptoms

***Restrict** means to limit the activities of a food employee so that there is no risk of transmitting a disease that is transmissible through food and food employee does not work with exposed food, clean equipment, utensils, linens, and unwrapped single-use articles.

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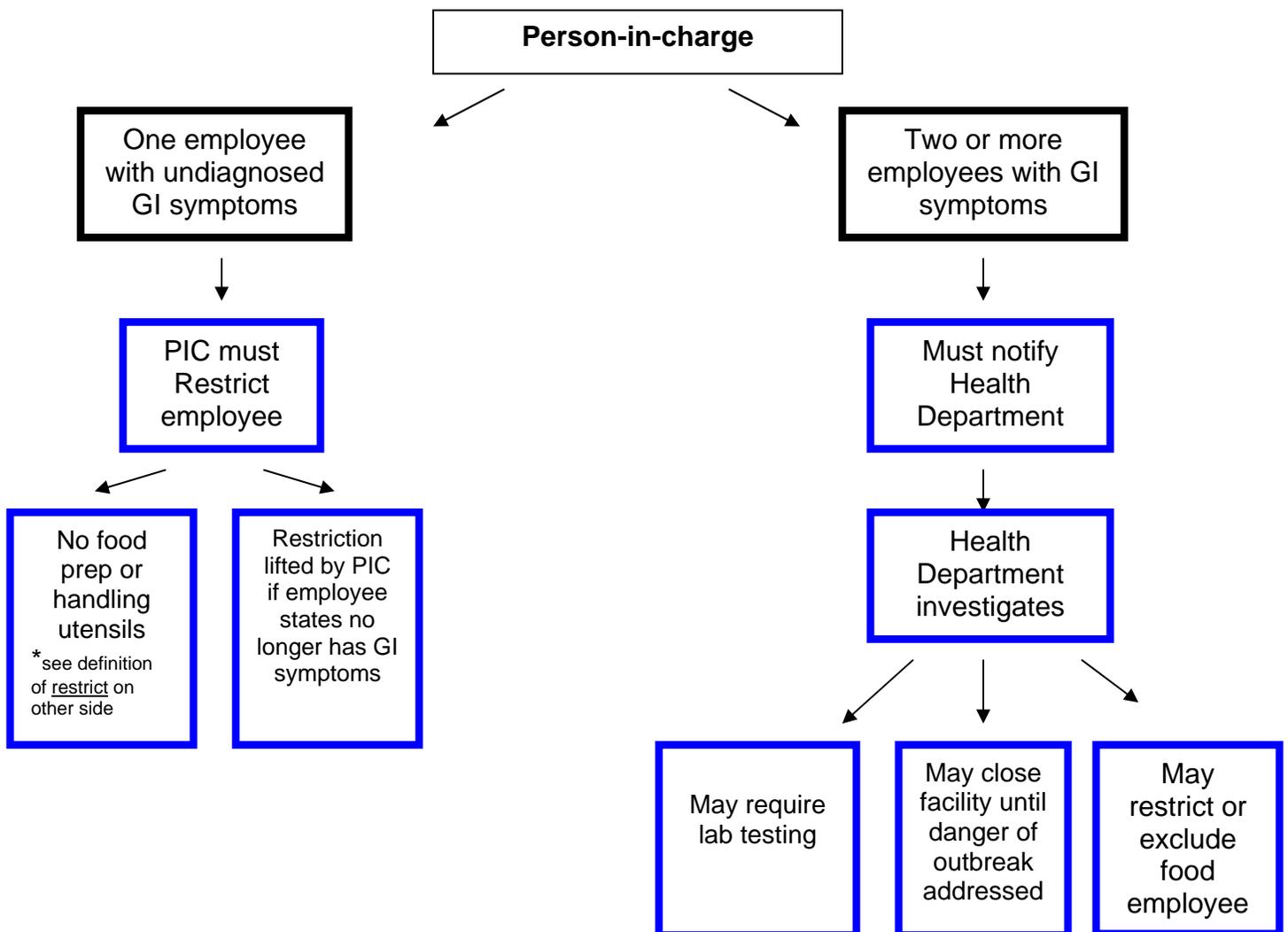
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Two or more employees with GI symptoms:

- PIC must notify the Long Beach Health Department if 2 or more employees show concurrent symptoms
 - the Health Department will conduct an investigation
 - the Health Department may close the facility during this time until the danger of disease outbreak has been addressed
 - the Health Department may require laboratory testing
 - the Health Department may restrict or exclude food employee

What do I do if an employee has symptoms for

Acute Gastrointestinal Illness?



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