



Public Health
Prevent. Promote. Protect.

JO DAVIESS COUNTY HEALTH DEPARTMENT

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HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

EMPLOYEE PRACTICES AND DESIGNATED BREAK AREAS

- Personnel shall only be allowed to smoke, eat, drink in designated areas, such as in employee break areas, where it will not result in food contamination and should wash their hands thoroughly after taking a break.
- Smoking can endanger the health of both the employee and the customer. It is impossible to smoke without exposing the fingers to droplets of saliva. Small and unnoticed, these droplets can contain thousands of bacteria, which can contaminate anything the fingers touch. Exhaled smoke sends saliva droplets and other contamination into the air. Microorganisms may pass from soiled object to the hands, to the cigarette, to the lips and mouth. It is essential that foodhandlers who have been smoking wash their hands thoroughly before returning to work.
- Employees may consume food and/or drink only in designated dining areas. An employee dining area shall not be designated if consuming food and/or drink may result in contamination of other food, equipment, utensils, or other items needing protection.
- Employees shall thoroughly wash their hands and the exposed portions of their arms with soap and warm water before starting work, during work as often as is necessary to keep them clean, and after smoking, eating, drinking, or using the toilet.
- **Smoking, eating and drinking by employees anywhere but in a designated area is prohibited.** These activities have the potential of contaminating food and food-contact surfaces. In order to prevent this, and the resulting potential transmission of foodborne illness, it is essential that employees observe strict standards of cleanliness and proper hygiene during their working periods and before starting work or returning to work after any interruption of their food service activities.

REMEMBER: Employees shall not smoke, eat or drink in any form while preparing or serving food, or while in areas used for equipment and utensil washing, or food preparation areas and shall wash their hands frequently and after taking a break.