

# Unit 2: Disease Control

## Good Manufacturing Practices: Personnel

Based on the Code of Federal Regulations and  
FSPCA Chapter 3

This work is supported by Extension Family Consumer Science Department and  
Grant No.12644511 USDA National Institute of food and Agriculture





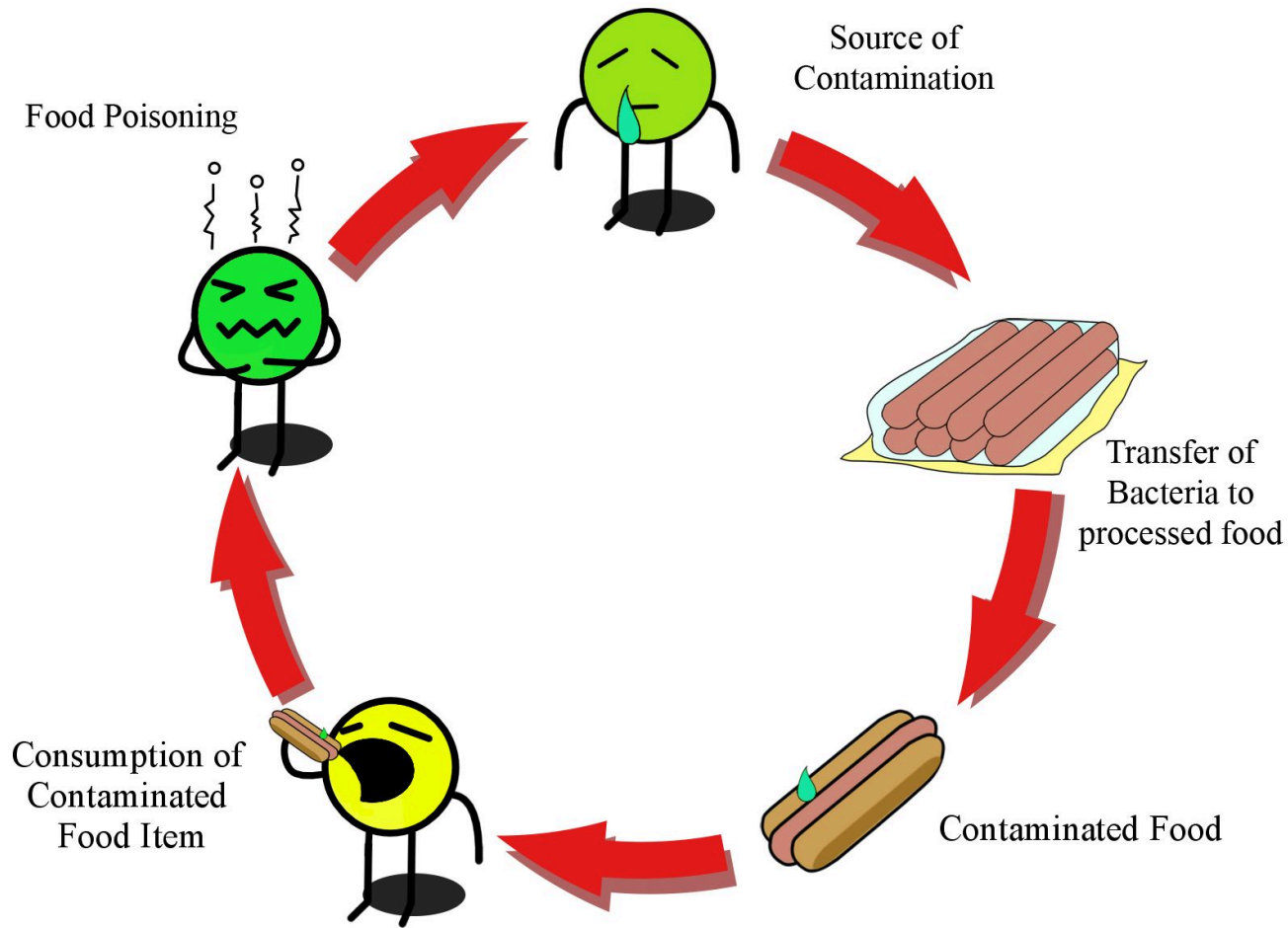
# After this lesson, you will be able to:



1. Identify signs that a person is sick, which are known as **symptoms**, of people who should not be in food processing areas.
2. Describe how sick people can transfer germs that cause disease to food, food-contact surfaces, food-processing equipment, food-packaging materials, and other people.
3. List ways to control spread of disease with the correct clean up process.



# How Do We Get Sick From Food?



- A person feels sick.
- The sick person handles food
- The food is now contaminated
- The contaminated food is eaten by another person
- The second person is now sick



# Bert woke up sick....



- Works at Safe Foods Processing Facility
- He has symptoms of stomach cramps, nausea, and diarrhea
- Other symptoms are chills and vomiting
- Treated with over the counter medication (pink bottle)
- Still worked at Safe Foods Processing Facility, which supplies food to restaurants and caterers.



# Wedding Reception



- Guests of a wedding ate potato salad that was served at the reception.
- Eight hours after the wedding reception, 14 guests got sick, including children and older adults.
- The sick people had stomach pain, low fever, very bad vomiting, and diarrhea.





# Disease Control

Required by Food Law  
CFR 21.117.10 (b)(6)



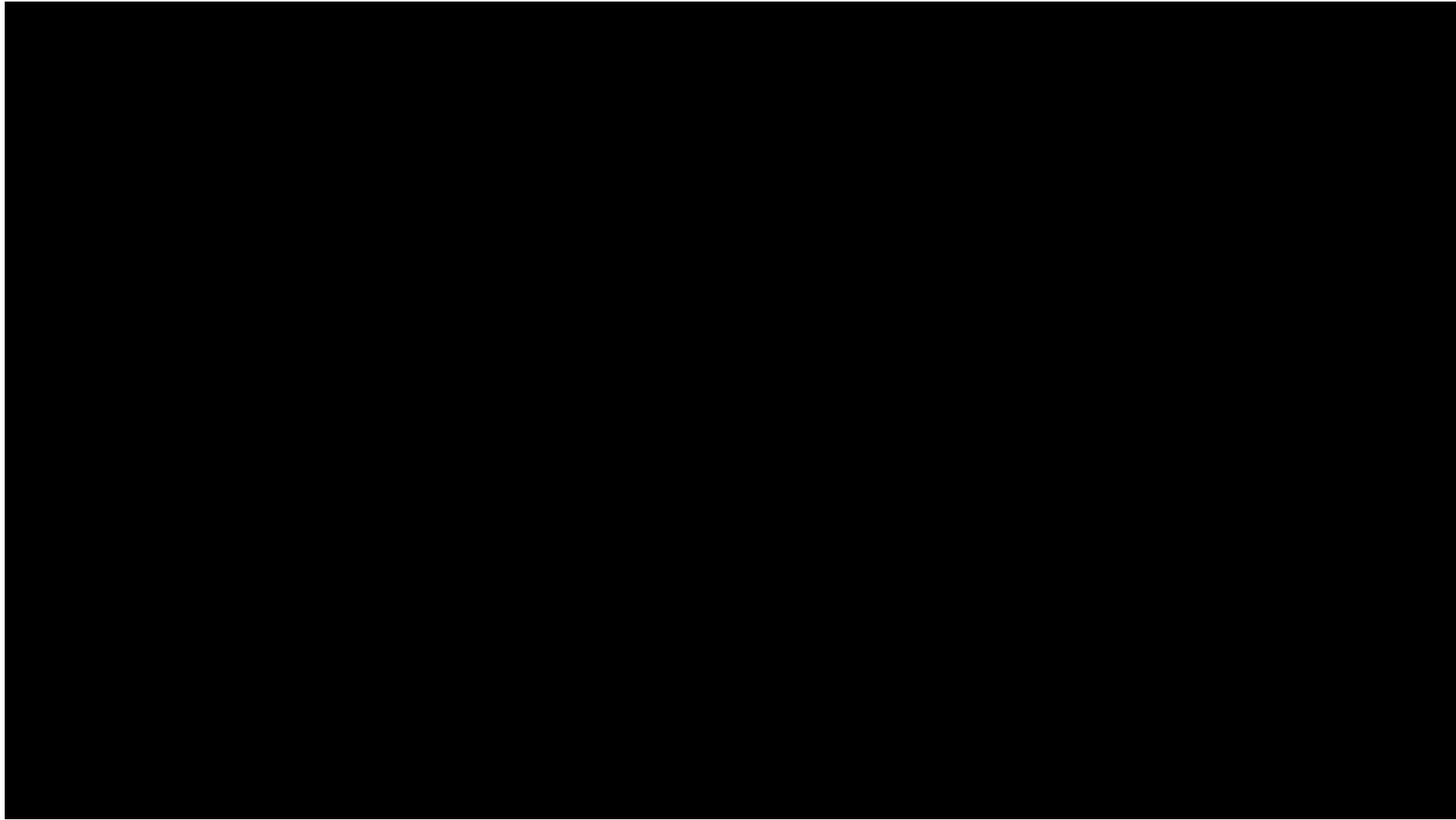
# Disease Control: Symptoms you should report to your supervisor:

- Diarrhea
- Vomiting
- Cramping
- Sore throat with fever
- Headache/Tiredness
- Dark urine/ Blood or Pus in Poop
- Jaundice (Yellowing of the eyes and skin)





# Centers for Disease Control and Prevention Preventing Norovirus







# Other Conditions You Should Report

## Open lesions include:

- Boils (deep ingrown blisters)
- Sores (blister or a bump under the skin, or a blister that has popped)
- Infected wounds
- Open cuts or wounds.



# Contaminating Food and Food Contact Surfaces

Simple actions that can contaminate food and food contact surfaces include:

- Running fingers through your hair
- Wiping or touching your face
- Rubbing your ear
- Scratching your scalp
- Touching a pimple or an infected wound
- Blood from a wound.



# Norovirus Illness



- Germs can spread easily.
- Symptoms come on suddenly.
- Splatter from vomit and poop can make others sick.
- Complete clean up is very important to stop the spread of disease.
- Separate sick person from food contact area immediately.





# Clean Up by The Numbers

**1. Protect yourself.**

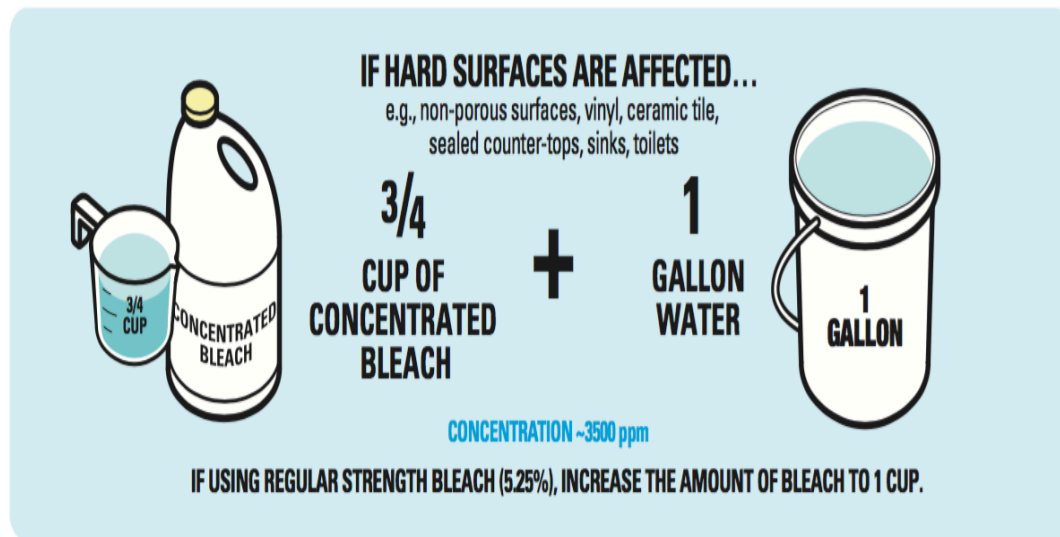


**2. Wipe up with paper towels.**

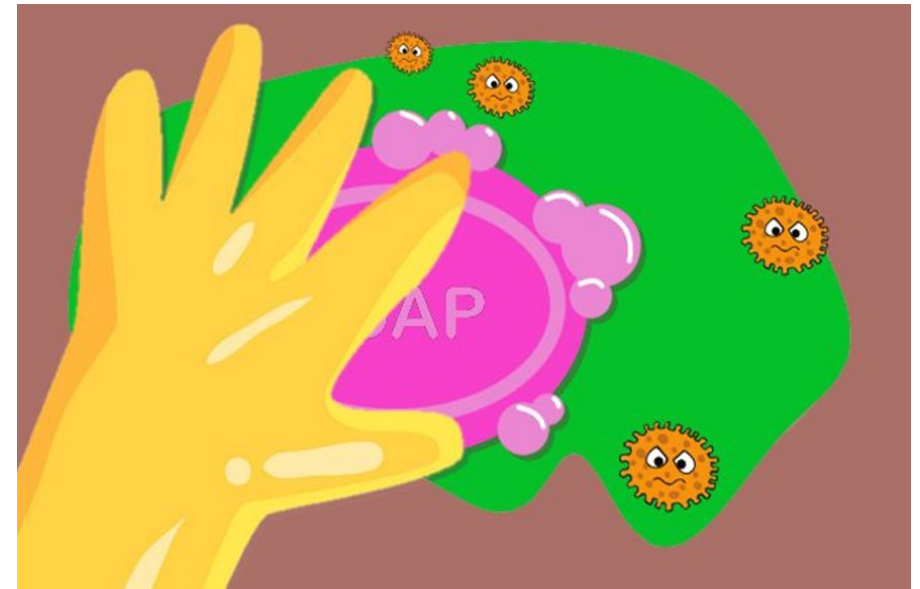


# Clean Up With Bleach Solution

**3. Pour bleach cleaner on all surfaces that are contaminated  
Let it soak for at least 5 minutes.**



**4. Wipe up again, and wash surfaces with hot water and soap**



# Finishing Cleaning Up

5. Throw away gloves and trash in garbage.



6. Wash all clothing that could be contaminated.

## IF CLOTHING OR OTHER FABRICS ARE AFFECTED...

- Remove and wash all clothing or fabric that may have touched vomit or diarrhea
- Machine wash these items with detergent, hot water and **bleach** if recommended, choosing the longest wash cycle
- Machine dry



7. Wash your hands correctly with warm water and soap.



# What to do if a Food Product Touches Blood or an Open Wound.

1. Remove injured person and treat wound or notify a supervisor.
2. Separate the food product that has touched or may have touched any blood.
3. Dispose of the food product in biohazard bag.
4. Correctly clean up blood spill area with the assigned equipment.



# Blood Spill Area Clean Up of Hard Surfaces

1. Block off area.
2. Put on protective equipment: gloves, mask, gown. Blood can carry germs that cause disease, and could make you sick.
3. Wipe up blood with paper towels.
4. Apply bleach solution.
5. Let sit for 20 minutes, then clean up completely with disposable towels and throw them in a biohazard bag.





# Blood Spill Area Clean Up Continued

6. Remove protective equipment and place them in biohazard bag with other dirty materials. Double bag and tie up garbage bags tightly and throw them away.

7. Wash hands correctly with soap and warm water.

❖ All non-disposable cleaning materials such as mops, brushes and rags need to be disinfected by soaking them with a bleach solution and leaving them to air dry.



# Open Lesions

- Open lesions, or parts of the skin that have been damaged are on:
  - **Hands or wrists** must have an impermeable (waterproof) cover such as a finger cot and a **SINGLE-USE** glove over the impermeable cover.
  - **Exposed portions of the arms** must be protected by an impermeable (waterproof) cover.
  - **Other parts of the body** must be covered by a dry, durable, tight-fitting bandage.





# Review: Why and How to Prevent the Spread of Disease.

- We have learned how Disease control plays a big role in food processing.
- Being able to understand how diseases are passed on is very important to preventing the spread of illnesses.
- Knowing how to clean up to control the spread of disease is important to everyone's health and safety.





# Review Continued

- Food workers can contaminate food, food contact surfaces, or others when they have participated or experience any of the following:
  - A foodborne illness.
  - Symptoms including diarrhea, vomiting, or jaundice.
  - Sneezing or coughing.
  - Contact with a person who is sick.
  - Has open wounds or lesions
  - Unwashed hands after touching a contaminant.



## Development credits

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