



Fitness to Attend Policy (V8 updated February 2024)

People who are around open food while suffering from certain infections (mainly from bacteria and viruses) can contaminate the food or surfaces the food may come into contact with. This can spread infection to other people through the food. These are known as food-borne illnesses examples of which include:

- Salmonella
- Campylobacteriosis (Campylobacter)
- Escherichia coli (E.coli) O157:H7 Infection
- Listeriosis (Listeria monocytogenes)
- Norovirus Infection (aka Norwalk virus, calicivirus, viral gastroenteritis)

Diarrhoea and/or vomiting are the main symptoms of illnesses that can be transmitted through food.

No staff member or child with these symptoms can attend any Marmalade Food Club session until 48 hours from when symptoms stop naturally. If a staff member or child begins to show these symptoms during a session they will be taken to a safe place away from the session area and supervised until they are collected/can safely make their way home as appropriate. They will be unable to continue with the session. Surfaces, any contact areas, equipment and utensils will be cleaned and disinfected in-line with food safety and hygiene requirements complying with the Food Safety Agency (FSA) Safer Food Better Business system.

In addition all staff, children or other adults entering a Marmalade Food club session must always:

Wash and dry their hands before handling food or touching equipment and/or surfaces likely to come into contact with food. This must follow a formal recommended format of using running water and soap for at least 20 seconds and drying them thoroughly using disposable paper towels or use alcohol hand rub or sanitiser (follow manufacturer's instructions) if soap and water are not available. At cookery club, adults and children must wash hands frequently and routinely.

See: <https://www.nhs.uk/live-well/best-way-to-wash-your-hands/> for a guide to hand-washing best practice.

This is because it is possible to be infected but not have symptoms.

Please read the following for more information:

<https://www.food.gov.uk/sites/default/files/media/document/fitnesstoworkguide.pdf>

<https://www.food.gov.uk/safety-hygiene/norovirus>

<https://www.food.gov.uk/business-guidance/e-coli-cross-contamination-guidance>

<https://www.food.gov.uk/safety-hygiene/salmonella>

<https://www.food.gov.uk/safety-hygiene/campylobacter>

<https://www.food.gov.uk/listeria>