

Appendix A: Additional Flowcharts and Tables

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NORMALLY STERILE SITES

Normally sterile site: Invasive diseases typically cause significant morbidity and mortality. Sterile sites include:

- Blood (excluding cord blood)
- Bone or bone marrow
- Cerebrospinal fluid (CSF)
- Pericardial fluid
- Peritoneal fluid
- Pleural fluid

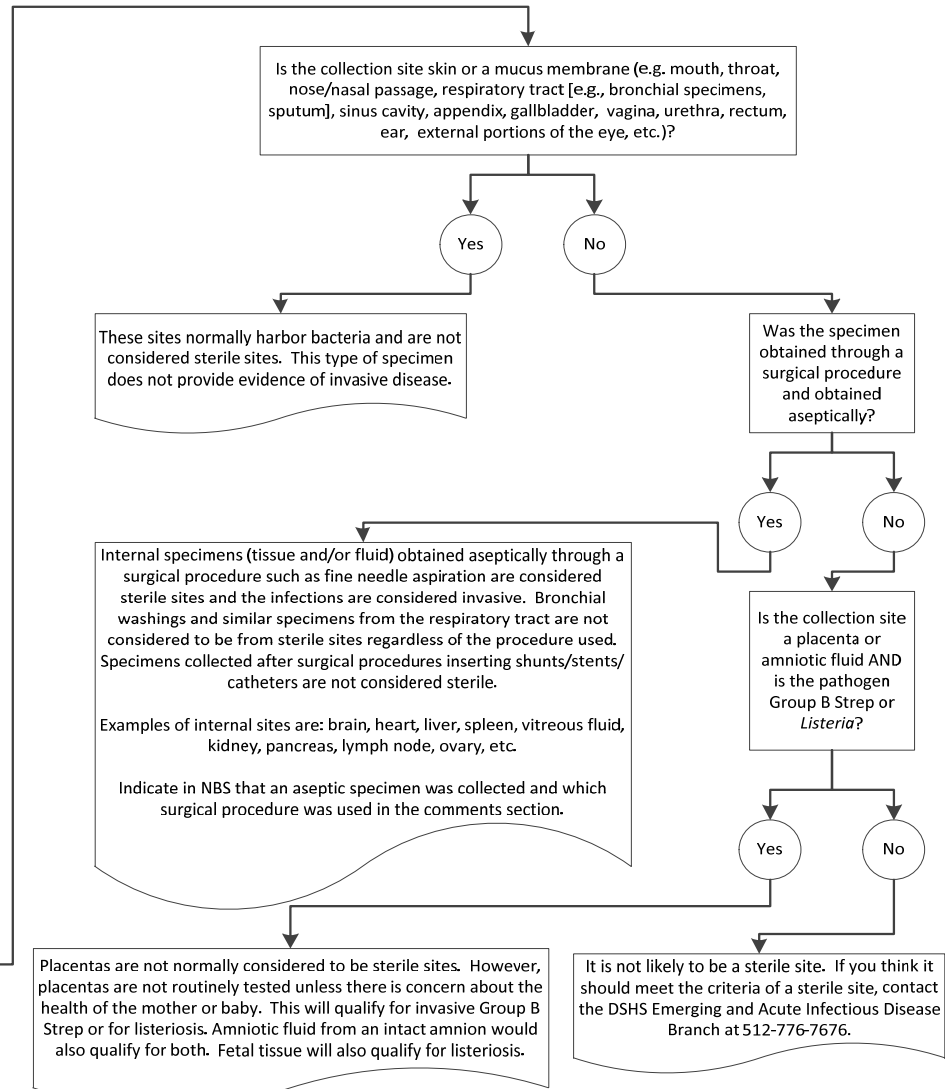
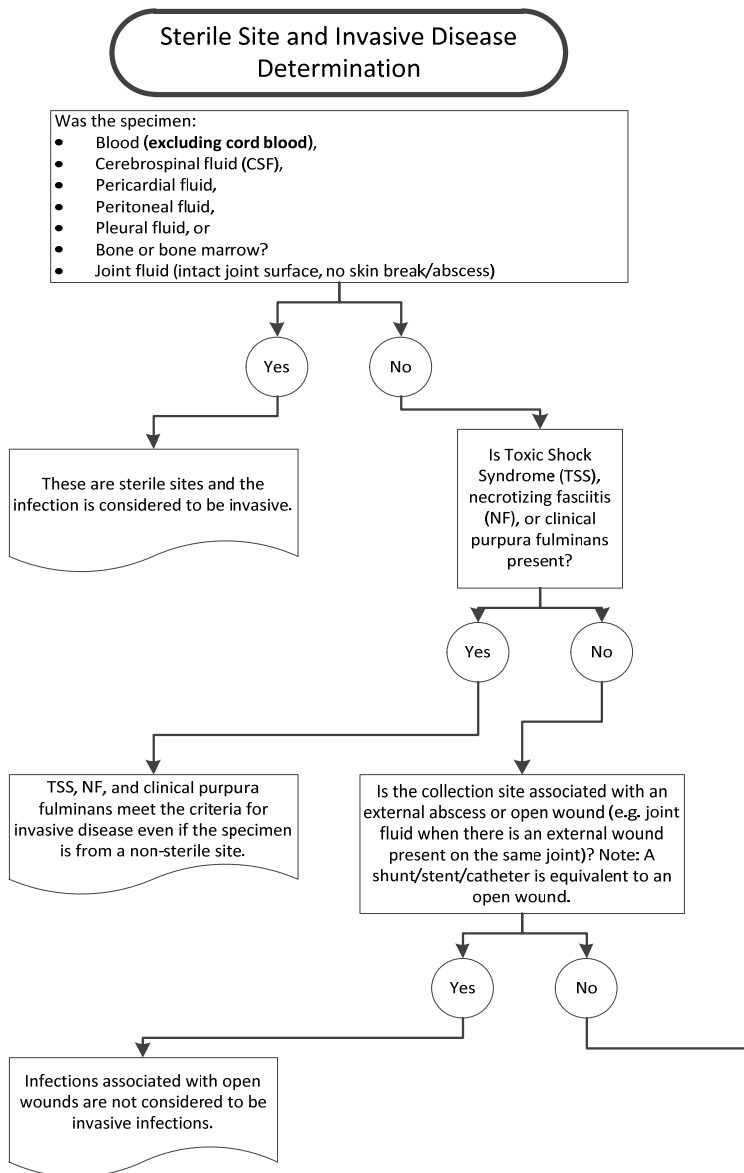
The following are also considered sterile sites when certain other criteria are met:

- Internal body sites (brain, heart, liver, spleen, vitreous fluid, kidney, pancreas, lymph node or ovary) when the specimen is collected aseptically during a surgical procedure
- Joint fluid when the joint surface is intact (no abscess or significant break in the skin)

Although placentas and amniotic fluid from an intact amnion are not considered sterile sites, isolation of Group B streptococci or *Listeria* from these sites may qualify as invasive disease. Consult the Sterile Site and Invasive Disease Determination flowchart on the next page for more information.

Normally sterile sites do not include:

- Anatomical areas of the body that normally harbor either resident or transient flora (bacteria) including mucous membranes (e.g., throat, vagina), sputum, and skin; abscesses; or localized soft tissue infections

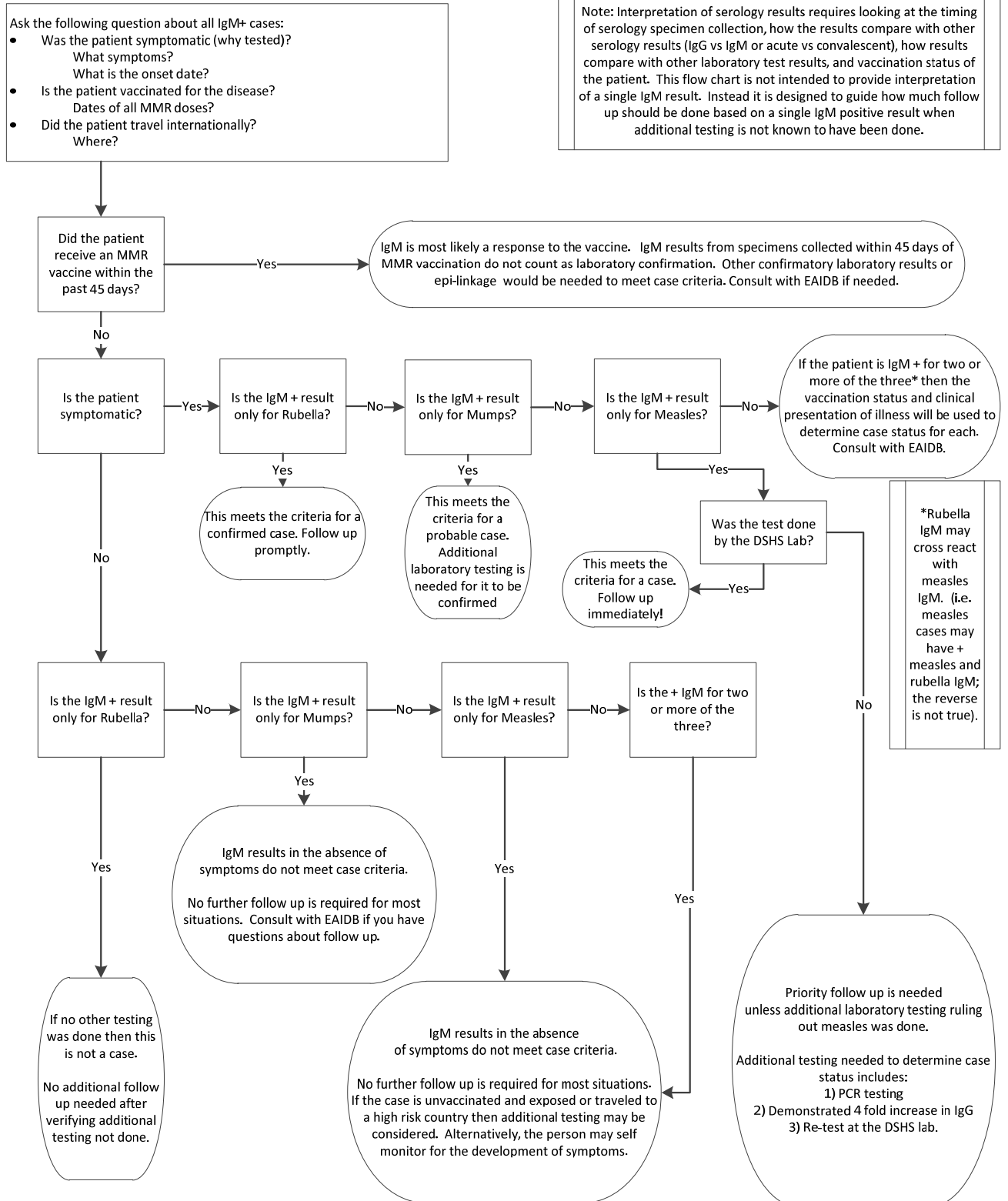


Flow chart for use with *Streptococcus pneumoniae*, Group A Strep (*S. pyogenes*), Group B Strep (*S. agalactiae*), *Neisseria meningitidis*, *Listeria monocytogenes* and *Haemophilus influenzae*. See "Normally Sterile Sites" definition on previous page.

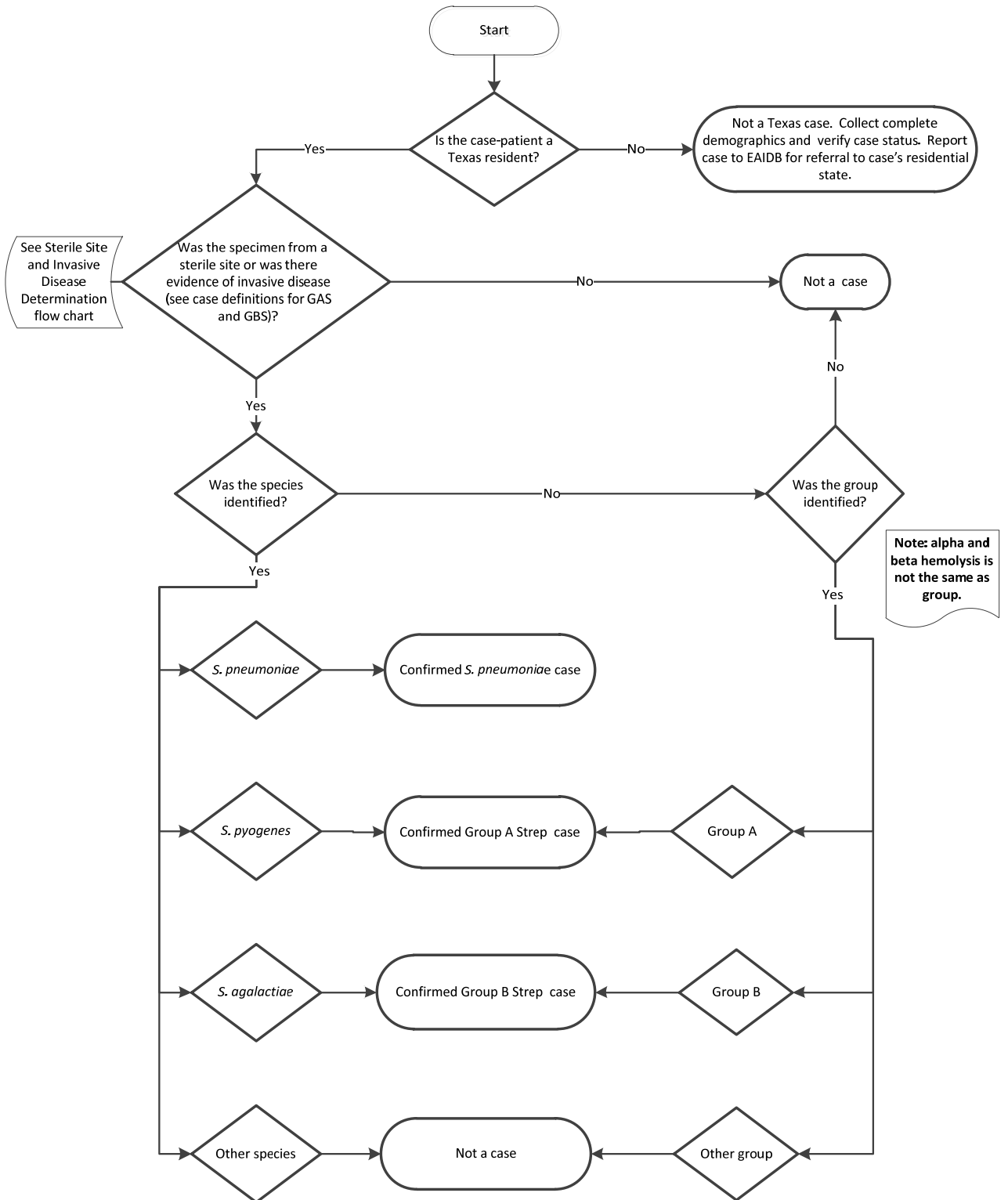
Last updated Jan 2016

**Responding to Positive IgM results for Mumps, Measles, and Rubella
When More Confirmatory Testing is Not Yet Available or Known**

Not for use in evaluating IgM results when testing was requested by public health for contact or outbreak investigations or when more confirmatory testing has been done.



Invasive Streptococcal Infection: Case Status Classification



GUIDE TO FOOD EMPLOYEE EXCLUSIONS AND RESTRICTIONS

- This guide summarizes food employee exclusions and restrictions of interest and serves as a resource for local and regional health departments and accompanies the EAIDU Investigation Guidelines.
- For the complete Texas Food and Establishment Rules (TFER), go to:
<https://www.dshs.state.tx.us/foodestablishments/laws-rules.aspx>

Condition	Health Status of Food Employee	Food Establishment	Exclude or Restrict?	Return-to-Work Criteria for Food Employee
Norovirus	Symptomatic	any food establishment	Exclude	Food employee can be reinstated with approval from the Regulatory Authority and if one of the following conditions is met: <ul style="list-style-type: none"> • Medical documentation stating that the food employee is free of infection from Norovirus; • More than 48 hours have passed since the food employee became asymptomatic (without the use of diarrhea suppressing medications) or • The food employee did not develop symptoms and more than 48 hours have passed since being diagnosed.
	Asymptomatic	serves a highly susceptible population	Exclude	
		does NOT serve a highly susceptible population	Restrict	
Salmonellosis (non-typhoidal <i>Salmonella</i> sp.)	Symptomatic	any food establishment	Exclude	Food employee can be reinstated with approval from the Regulatory Authority and if one of the following conditions is met: <ul style="list-style-type: none"> • Medical documentation stating that the food employee is free of infection from non-typhoidal <i>Salmonella</i> based on test results showing two consecutive, negative stool specimen cultures. The stool specimens should be collected at least 24 hours apart and not sooner than 48 hours after the last dose of antibiotics, if antibiotics were given; • More than 30 days have passed since the food employee became asymptomatic (without the use of diarrhea suppressing medications) or • The food employee did not develop symptoms and more than 30 days have passed since being diagnosed.
	Asymptomatic	any food establishment	Restrict	

Condition	Health Status of Food Employee	Food Establishment	Exclude or Restrict?	Return-to-Work Criteria for Food Employee
Shigellosis (<i>Shigella</i> sp.)	Symptomatic	any food establishment	Exclude	Food employee can be reinstated with approval from the Regulatory Authority and if one of the following conditions is met: <ul style="list-style-type: none"> • Medical documentation stating that the food employee is free of infection from <i>Shigella</i> sp. based on test results showing two consecutive, negative stool specimen cultures. The stool specimens should be collected at least 24 hours apart and not sooner than 48 hours after the last dose of antibiotics, if antibiotics were given; • More than 7 days have passed since the food employee became asymptomatic (without the use of diarrhea suppressing medications) or • The food employee did not develop symptoms and more than 7 days have passed since being diagnosed.
	Asymptomatic	serves a highly susceptible population	Exclude	
		does NOT serve a highly susceptible population	Restrict	
STEC (Shiga toxin-producing <i>E. coli</i>)	Symptomatic	any food establishment	Exclude	Food employee can be reinstated with approval from the Regulatory Authority and if one of the following conditions is met: <ul style="list-style-type: none"> • Medical documentation stating that the food employee is free of infection from Shiga toxin-producing <i>E. coli</i> based on test results showing two consecutive, negative stool specimen cultures. The stool specimens should be collected at least 24 hours apart and not sooner than 48 hours after the last dose of antibiotics, if antibiotics were given;
	Asymptomatic	serves a highly susceptible population	Exclude	

Condition	Health Status of Food Employee	Food Establishment	Exclude or Restrict?	Return-to-Work Criteria for Food Employee
		does NOT serve a highly susceptible population	Restrict	<ul style="list-style-type: none"> • More than 7 days have passed since the food employee became asymptomatic (without the use of diarrhea suppressing medications) or • The food employee did not develop symptoms and more than 7 days have passed since being diagnosed.
Typhoid Fever (<i>Salmonella Typhi</i>)	Symptomatic or Asymptomatic	any food establishment	Exclude	<p>Food employee can be reinstated with approval from the Regulatory Authority and if one of the following conditions is met:</p> <ul style="list-style-type: none"> • Medical documentation by a health practioner stating that the food employee is free of <i>S. Typhi</i> infection.
Hepatitis A or jaundiced (the onset of jaundice occurred within the last 7 calendar days)	Symptomatic or Asymptomatic	any food establishment	Exclude	<p>Food employee can be reinstated with approval from the Regulatory Authority and if one of the following conditions is met:</p> <ul style="list-style-type: none"> • The food employee has been jaundiced for more than 7 calendar days; • The anicteric food employee has been symptomatic with symptoms other than jaundice for more than 14 calendar days or • Medical documentation by a health practioner stating that the food employee is free of hepatitis A infection.

Condition	Health Status of Food Employee	Food Establishment	Exclude or Restrict?	Return-to-Work Criteria for Food Employee
Below are Criteria for Reportable Symptoms with No Diagnosis				
	vomiting or diarrhea	any food establishment	Exclude	Food employee can be reinstated if one of the following conditions is met: <ul style="list-style-type: none"> • Is asymptomatic for at least 24 hours (without the use of diarrhea suppressing medications) or • Medical documentation that states symptom is from a noninfectious condition
	sore throat with fever (acute onset)	serves a highly susceptible population	Exclude	Food employee can be reinstated with medical documentation stating one of the following conditions has been met: <ul style="list-style-type: none"> • Antibiotic therapy for <i>Streptococcus pyogenes</i> infection for more than 24 hours; • at least one negative throat specimen culture for <i>S. pyogenes</i> infection or • determined free of a <i>S. pyogenes</i> infection by a health practitioner.
		does NOT serve a highly susceptible population	Restrict	
	uncovered infected wound or pustular boil	any food establishment	Restrict	Food employee can be reinstated if the wound or boil is properly covered with one of the following: <ul style="list-style-type: none"> • An impermeable cover such as a finger cot or stall and a single-use glove over the impermeable cover if the wound or boil is on the hand, finger, or wrist; • And impermeable cover on the arm if the wound or boil is on the arm or • A dry, durable, tight-fitting bandage if the wound or boil is on another part of the body

Definitions of Interest from the Texas Food Establishment Rules (TFER):

Food employee--An individual working with unpackaged food, food equipment or utensils, or food-contact surfaces.

Asymptomatic--Not showing obvious symptoms, not producing indications of a disease or other medical condition. An individual infected with a pathogen but not exhibiting or producing any signs or symptoms of vomiting, diarrhea, or jaundice. Symptoms are not shown because the symptoms have been resolved or have subsided, or because the symptoms never manifested.

Exclude--To prevent a person from working as a food employee or entering a food establishment except for those areas open to the general public.

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

Highly susceptible population--Persons who are more likely than other people in the general population to experience foodborne disease because they are immunocompromised, preschool aged children, or older adults and are obtaining food at a facility that provides services such as custodial care, health care, or assisted living. Examples of custodial or health care facilities or of assisted living facilities include but are not limited to child or adult day care centers, kidney dialysis centers, hospitals, nursing homes, or senior centers providing nutritional or socialization services.

Food establishment--A food establishment means an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption as follows:

- a restaurant, retail food store, satellite or catered feeding location, catering operation if the operation provides food directly to a consumer or to a conveyance used to transport people, market, vending location, (machine), self-service food market, conveyance used to transport people, institution, or food bank;
- an establishment that relinquishes possession of food to a consumer directly, or indirectly through a delivery service such as home delivery of grocery orders or restaurant takeout orders, or delivery service that is provided by common carriers; and
- includes an element of the operation such as a transportation vehicle or a central preparation facility that supplies a vending location or satellite feeding location unless the vending or feeding location is permitted by the regulatory authority and an operation that is conducted in a mobile, stationary, temporary, or permanent facility or location; where consumption is on or off the premises; and regardless of whether there is a charge for the food.
- food establishment does not include an establishment that offers only prepackaged foods that are not time / temperature controlled for safety food, a produce stand that only offers whole, uncut fresh fruits and vegetables, a food processing plant, a cottage food industry, an area where cottage food is prepared, sold or offered for human consumption, a Bed and Breakfast Limited facility as defined in this chapter, or a private home that receives catered or home-delivered food.

Regulatory authority--The local, state, or federal enforcement body or authorized representative having jurisdiction over the food establishment.

UPDATES

May 2021

- Section reviewed, no updates made.