Role of the supervisor in the event of allegations of food poisoning

HANDOUT
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MODULE 4

- **Advise manager if he is aware of a food poisoning problem, suspending sales of suspect food – remove and isolate.**

- **Exclude staff with food poisoning symptoms or suspected of suffering from food poisoning. If necessary, arrange for specimens to be provided.**

- **Ascertain whether any staff have been ill (boils etc.), which food(s)were implicated, any other complaints received, the food history from delivery to service.**

- **Obtain products for sampling.**

- **Obtain and check any relevant monitoring records, especially temperature control, stock and staff sickness records.**

- **Thoroughly clean and sanitise all relevant work surfaces and equipment before serving any more food.**

- **Arrange for re-stock.**

- **Be available to answer questions during any subsequent investigation.**

The role of the EHP in the investigation of food poisoning

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MODULE 4

Preliminaries	**Evaluation of information to determine if food poisoning is likely.** **Deciding on resources required to investigate. Consider where resources should be deployed. Obtaining forms, sterile sampling jars and equipment.**
Case finding	**Locating suspect cases and carriers to interview. Recording detailed case histories, including food consumption over last 3 days, symptoms and onset time. Obtain faecal specimens and food samples if available.**
Site investigation	**Terminate food production, trace, detain or seize suspect food.** **Interview staff involved in food preparation and conduct a thorough inspection of premises to ascertain cause of outbreak.** **Obtain relevant records, for example, ill staff, temperature control. Obtain samples, swabs of surfaces and specimens. Provide advice, for example, on cleaning and disinfection, restocking. Consider formal closure of business.**
Review	**Assemble all relevant data to determine if outbreak is foodborne or, for example, person to person. Is the outbreak under control, can sale of food restart? Decide if the business should be prosecuted for the sale of unfit food. What further investigation is required?**
Source tracing	
Report writing	