

CACDC Enteric Matrix: Sensitive Occupations and Sensitive Situations

Definitions for Sensitive Occupations and Sensitive Situations for use in Health Officer actions regarding enteric diseases.

I. Sensitive Occupation

A. Food handling

Proposed definition for food handler: A food employee as defined in HSC §113788 (California Retail Food Code (Cal Code)), or any occupation involving the preparation, serving or handling of food, including milk, to be consumed by individuals other than the person's immediate family.

B. Other

Proposed definition for other sensitive occupations: Any occupation involving direct care of persons in health care facilities (e.g., hospitals, clinics, physician offices, dental offices, nursing facilities) or group settings (e.g., child care settings, institutions, shelters) where fecal-oral transmission from a case is a public health concern

II. Sensitive Situations

- A. Proposed definition: Persons who attend any form of child care, or other congregate programs where fecal-oral transmission from a case is a public health concern

References

Food Handling

California Health and Safety Code (Cal Code) §113788. "**Food employee**" means an employee working with **food**, food equipment or **utensils**, or **food-contact surfaces**.

§113781. "**Food**" means a raw, cooked, or processed edible substance, ice, beverage, an ingredient used or intended for use or for sale in whole or in part for human consumption, and chewing gum.

§113934. "**Utensil**" means a food-contact implement or container used in the storage, preparation, transportation, dispensing, sale, or service of food, such as kitchenware or tableware that is multiuse, single-service, or single-use, gloves used in contact with food, temperature sensing probes of food temperature measuring devices, and probe-type price or identification tags used in contact with food.

§113786. "**Food-contact surface**" means either of the following:

- (a) A surface of equipment or a utensil with which food normally comes into contact.
- (b) A surface of equipment or a utensil from which food may drain, drip, or splash into a food or onto a surface normally in contact with food.

CCR Title 17, section 2550: Amebiasis: "public food handling"¹

CCR Title 17, sections 2612 and 2613: *Salmonella* and *Shigella* infections:

[A]ny occupation involving the preparation², serving or handling of food, including milk, to be consumed by individuals other than his immediate family

Other

CCR Title 17, sections 2612 and 2613: *Salmonella* and *Shigella* infections:

[A]ny occupation involving the direct care of children or of the elderly or of patients in hospitals or other institutional settings

¹ Not further defined.

² Note that the new Cal Food Code defines "food preparation": §113791. "**Food preparation**" means packaging, processing, assembling, portioning, or any operation that changes the form, flavor, or consistency of food, but does not include trimming of produce.