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Health requirements for staff when handling food

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<https://fimportal.de/xzufi-services/163/L100022>

Modul	Sachverhalt
Leistungsschlüssel	99003047000000
Leistungsbezeichnung I	Health requirements for staff when handling food
Leistungsbezeichnung II	Health requirements for staff when handling food
Typisierung	2/3 - Bund: Regelung (2 oder 3), Land/Kommune: Vollzug
Quellredaktion	Baden-Württemberg
Freigabestatus Katalog	unbestimmter Freigabestatus
Freigabestatus Bibliothek	unbestimmter Freigabestatus
Begriffe im Kontext	
Leistungstyp	
Leistungsgruppierung	
Verrichtungskennung	
SDG-Informationsbereich	
Lagen Portalverbund	
Einheitlicher	

Modul	Sachverhalt
Ansprechpartner	
Fachlich freigegeben am	
Fachlich freigegeben durch	
Handlungsgrundlage	<p>Infektionsschutzgesetz (IfSG):</p> <ul style="list-style-type: none"> • § 42 Tätigkeits- und Beschäftigungsverbote • § 43 Belehrung, Bescheinigung des Gesundheitsamtes
Teaser	<p>The Infection Protection Act prescribes health requirements for staff in food processing companies. This is to prevent pathogens from being transferred to food and thus to other people.</p>
Volltext	<p>The Infection Protection Act prescribes health requirements for staff in food processing companies. This is to prevent pathogens from being transferred to food and thus to other people.</p> <p>The following persons may not work or be employed in the handling of food:</p> <ul style="list-style-type: none"> • Persons suffering from or suspected of suffering from typhoid abdominalis, paratyphoid fever, cholera, shigella dysentery, salmonellosis, types of infectious gastroenteritis or viral hepatitis A or E • Persons who have infected wounds or skin diseases whose pathogens are transmissible through food • Persons who excrete the following pathogens: <ul style="list-style-type: none"> • Shigella • Salmonella • enterohaemorrhagic Escherichia coli • Cholera vibrios <p>The following foodstuffs are considered foodstuffs within the meaning of the Infection Protection Act:</p> <ul style="list-style-type: none"> • Meat, poultry meat and products thereof • Milk and milk-based products • Fish, crustaceans, molluscs and products thereof

Modul
Sachverhalt

- Egg products
- Baby and infant food
- Ice cream and semi-ice cream products
- Baked goods with fillings or toppings that are not baked through or heated through
 - Delicatessen, raw vegetable and potato salads, marinades, mayonnaises, emulsified sauces and nutritional yeasts
- Sprouts and germ buds for raw consumption and seeds for the production of sprouts and germ buds for raw consumption

Note: Provided that measures are taken to prevent the transmission of the diseases to the foodstuffs, the health authority may issue exemptions from these prohibitions on activities and employment.

Instruction and certification

Instruction and certification in accordance with the Infection Protection Act is required for handling food.

Erforderliche Unterlagen

none

Voraussetzungen

- You are employed in an establishment that manufactures, handles or places food on the market and you come into contact with the food in the process, or
 - You are employed in kitchens of restaurants and other establishments with or for communal catering.

If you are employed in a job where you come into contact with consumer goods such as crockery in such a way that a disease can be transmitted to food as a result, the employment bans may also apply to you.

Kosten

none

Verfahrensablauf

As an employee, you must inform your employer immediately as soon as you are suspected of having one of the above-mentioned diseases.

Modul	Sachverhalt
	<p>As an employer, if you suspect cases of disease among your staff, you must immediately take measures to prevent the spread of the disease.</p> <p>In addition, you must instruct your staff about the health requirements after they start work and every two years thereafter and document this instruction.</p>
Bearbeitungsdauer	
Frist	none
weiterführende Informationen	
Hinweise	none
Rechtsbehelf	no
Kurztext	
Ansprechpunkt	
Zuständige Stelle	
Formulare	
Ursprungsportal	