

## Smoking or using tobacco

Restaurant employees are permitted to smoke or use other tobacco products **only** in designated areas to prevent the contamination of exposed food, clean equipment, utensils, and linens as well as unwrapped single-service items.

Smoking must take place outside of a building 25 feet away from a public entrance or air intake unless the establishment is a private club for members only.

In accordance with new legislation, smoking is prohibited in all indoor public places starting in 2009. For further clarification regarding this legislation contact the Health Department.

### *And remember...*

If you are a restaurant employee experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth, you may not work with exposed food, clean equipment or any other food contact surface item.

On May 1, 2005 the Deseret News printed an article that cited the most commonly identified critical violations found in food establishments throughout Salt Lake County. In January 2006, The Bureau of Food Protection completed a second analysis. The most commonly cited violations are listed below:

1. Food Contact Surfaces Clean to Sight and Touch
2. Hot and Cold Holding
3. Separation, Packaging, Segregation of Raw Animal Foods
4. Storage, Separation of Toxics/Chemicals
5. Eating, Drinking or Using Tobacco
6. Contamination by Employee Hands
7. When to Wash Hands
8. Chemical Sanitization

Brochures have been developed for each of these eight commonly cited critical violations. An additional brochure discusses "Cooling Potentially Hazardous Foods".

These brochures are part of a goal to reduce critical violations in food establishments and have been developed to aid you in correcting critical violations in your establishment.

For further information or questions concerning food safety contact:

Bureau of Food Protection  
788 East Woodoak Lane (5380 S.) #130  
Murray, UT 84107  
385-468-3845  
[www.slvhealth.org](http://www.slvhealth.org)

## The Rules for Restaurant Employees about Eating, Drinking or using Tobacco



### And the facts on bodily fluids



# Infectious Bodily Fluids



Germs such as viruses, bacteria, and parasites cause infectious diseases. Some infectious diseases are highly contagious or communicable, which means they can be spread very easily from person to person in a variety of ways. They can be spread by coughing, sneezing, and a runny nose.

They can also be transmitted by fecal-oral contact. It takes undetectable amounts of human feces to contaminate food or water with highly infectious viruses and bacteria.

## Eating Drinking or Using Tobacco

Food establishment employees are not prohibited from eating, drinking or smoking. However, due to the occasional contact between hands and mouth there are restrictions as to how, when, and where they eat, drink, and smoke.

*Remember...*

Saliva is a body fluid that may carry viruses like the highly infectious norovirus, and hepatitis A.



**No smoking,  
eating, or  
drinking**

No eating, drinking or smoking is allowed during the preparation, handling, portioning, or packaging of food items to be consumed by the public.

## Eating:

Restaurant employees should consume food only in designated areas to reduce the risk of contaminating surfaces such as preparation counters. In addition, employee food should be stored in covered containers and in a place that prevents the contamination of other restaurant foods.

## Drinking:

Similar to employee food, employee drinks should be covered at all times with a tight-fitting lid. They should be stored in a designated employee area or below other food items or food preparation surfaces to prevent spillage that may contaminate other consumer food or food contact surfaces such as equipment, which include single-service and single-use items and linens.