**Section 735.80 Personnel**

a) Disease Control: No person while affected with any disease in a communicable form, or while a carrier of such disease, or while afflicted with infected wounds, sores or respiratory infection, shall work in any area of a fish processing establishment in any capacity in which there is a likelihood of such person contaminating fish, fish products, ingredients, or product contact surfaces with pathogenic organisms, or transmitting disease to other individuals; and no person known or suspected of being affected with any such disease or condition shall be employed in such an area or capacity. If the manager or person in charge of the establishment has reason to suspect that any employee has contracted any disease in a communicable form or has become a carrier of such disease, he shall notify the Illinois Department of Public Health or their representative immediately.

b) Cleanliness:

1) All employees in the fish processing plant shall wear clean outer garments, maintain a high degree of personal cleanliness and conform to hygienic practices while on duty. They shall wash their hands thoroughly in an approved hand-washing facility before starting or resuming work, and as often as may be necessary to remove soil and contamination. No employee shall resume work after visiting the toilet room without first washing hands.

2) The outer garments of all employees engaged in handling fish, fish products, ingredients, or their contact surfaces shall be reasonably clean.

3) Gloves, if worn by packers, shall be sanitized as often as necessary but at least twice daily, and shall be properly stored when not in use.

4) Soiled clothing and gloves shall be placed in nonabsorbent containers or laundry bags.

5) Hair nets, headbands, caps, or other effective hair restraints shall be used by employees engaged in processing operations.

6) Employees shall not use tobacco in any form while engaged in processing operations, or while in equipment and utensil washing or processing areas; provided that designated locations in such areas may be approved for smoking, where no contamination hazards will result.

c) Education and Training: Personnel responsible for sanitary control in the fish processing plant shall have a sufficient background of education, experience, or combination thereof, to provide a level of competency necessary for the production of a clean and safe finished product. All employees shall have received proper indoctrination in handling techniques so as to be aware of the dangers of poor personal hygiene and insanitary conditions.

d) Supervision: It is suggested that each fish processing plant, in its own interest, designate a single individual whose duties are preferably divorced from production, to be held responsible for the cleanliness of the plant. His staff should be a permanent part of the organization and should be well trained in the use of special cleaning tools, methods of disassembling equipment for cleaning, and in the significance of contamination and the hazards involved. Critical areas, equipment and materials should be designated for specific attention as part of a permanent sanitation schedule.