Confirmed: verification of a pathogen by lab and epidemiological analysis that implicates a food as a source of illness.

Diagnosed: the identification or recognition of a disease by a physician/physician’s assistant/nurse practitioner.

Exclude: prohibit a food employee from entering or working in a food establishment.

Food employee: person working with unpackaged food or food equipment, utensils or contact surfaces.

General Public: means persons who are served a meal, but are not part of the household.

(a) “General public” includes but is not limited to members and guest of churches, religious, fraternal, youth or patriotic organizations, and members, guest, employees, customers and occupants of public or private service clubs, civic organizations, industrial plants, office buildings and businesses.

(b) “General public” does not include personal guest in private homes; residents or employees of governmental institutions; residents, patients or employees of health care facilities or of community–based residential facilities, defined in s. 50.01 (1), Stats.; residents, clients or employees of facilities licensed under ch. 48, Stats.; visitors of patients or of residents of health care facilities, community–based residential facilities, defined in s. 50.01, Stats., or governmental institutions; and visitors of residents or clients of facilities licensed under ch. 48. Stats.

Highly susceptible population: group of persons who are more likely than other groups to experience foodborne disease because they are immunocompromised, older adults, or preschool age children.

Infectious agent: an organism, usually a microorganism, but including helminthes, which is capable of producing infection or infectious disease.

Jaundice: Yellowish discoloration of tissues and body fluids with bile pigment caused by any of several pathological conditions in which normal processing of bile is interrupted.

Other food-borne pathogens: See Food Code Fact Sheet #18 “Foodborne Illnesses”

Person-in-charge: the individual present at the food establishment who is responsible for the operation at the time of inspection.

Regulatory Authority: the local, state, or federal enforcement entity having jurisdiction over the establishment.

Reinstated: To restore to previous position (at the job).

Restrict: prohibit a food employee from working with exposed food, utensils, linens, equipment, unwrapped single service and single use articles etc. in a food establishment.

Symptomatic: having any of the following subjective conditions: diarrhea, fever, vomiting, sore throat, jaundice, infected wound, etc.

Written medical documentation: official printed record as verification by a physician, physician’s assistant, or nurse practitioner that confirms the absence or presence of infectious agents.