

HIGHLY SUSCEPTIBLE POPULATIONS

A highly susceptible population (HSP) consists of persons who are more likely than other people in the general population to experience foodborne disease because they are:

- (1) Immunocompromised; preschool age children (usually younger than age 5), or older adults (usually over age 65); and
- (2) Obtaining food at a facility that provides services such as custodial care, health care, or assisted living (such as a child or adult day care center), kidney dialysis center, hospital or nursing home, or nutritional or socialization services (e.g., senior center).

Because HSPs are more susceptible to contracting a foodborne illness, the Food Code prohibits certain food handling practices and employee health conditions that may otherwise be allowed in a food service that is not serving an HSP.

Prohibited Practices:

- Bare hand contact with ready-to-eat food is not allowed – even with an Alternative Operating Procedure. [3-801.11(D), FC]
- Food served to patients in isolation cannot be re-served in any manner – even if the food is packaged. [3-801.11(H)(1)&(2), FC]
- Time alone cannot be used a public health control for raw eggs. [3-801.11(E), FC]
- Raw or partially cooked animal foods cannot be served – even with a consumer advisory (e.g., meringue, eggs over easy, undercooked meat, etc.). [3-801.11(C)(1)&(2), FC]
- Juice: (Applies to HSPs and children 9 or younger)
 - Cannot be prepared and packaged onsite. [3-801.11(A)(2)]
 - Fresh-squeezed juice must be prepared under a HACCP plan. [3-801.11(F), FC]
- Eggs:
 - Pasteurized eggs/egg products must be substituted for raw eggs
 - In products like hollandaise sauce, Caesar salad dressing, homemade mayonnaise, meringue, homemade eggnog, milkshakes, smoothies, homemade ice cream, etc. [3-801.11(B)(1), FC]
 - In recipes that require more than one egg unless the product containing eggs is baked or the eggs are combined, cooked immediately and served to only one person as a single meal. [3-801.11(B)(1), FC]
- Raw seed sprouts cannot be served. [3-801.11(C)(3), FC]
- Employee Health:
 - Employees must be excluded if diagnosed or exposed to any of the Big 5: Norovirus, Shiga-toxin producing E-coli, Salmonella Typhi, Hepatitis A or Shigella [2-201.12(D)(E)(F)(G)(I), FC]
 - Food employees must be restricted if infected with a skin lesion containing pus that is open or draining and not properly protected with an impermeable cover or finger cot covered with a single-use glove [2-201.12(H), FC]
 - Food employees must be excluded if ill with symptoms of sore throat with fever, vomiting or diarrhea unless symptoms are from a noninfectious condition [2-201.12(A)(G), FC]