**Section 740.80 Personnel**

a) Disease Control

1) No person while affected with a disease in a communicable form or while a carrier of such disease, or while affected with boils, infected wounds, or acute respiratory infection, shall work in a manufacturing plant in an area and capacity in which there is a likelihood of that person contaminating the beverages, beverage ingredients or contact surface with pathogenic organisms or of transmitting disease to other individuals. No such person shall be employed in such an area and capacity in a manufacturing plant.

2) When suspicion arises as to the possibility of transmission of a disease from any person through a beverage, the Director or his representative is authorized to require any or all of the following measures:

A) The immediate exclusion of that person from any beverage handling activity;

B) The immediate exclusion of the beverage in question from distribution and use; and

C) The adequate medical and bacteriological examination of the person, of his associates and his and/or their body discharges.

b) Cleanliness

1) Hand Washing. All employees shall thoroughly wash their hands and arms with soap and warm water before starting work, and shall wash hands during work hours as often as may be required to remove soil and contamination, as well as after visiting the toilet room. The hands of all employees shall be kept clean while engaged in handling beverages, beverage ingredients and contact surfaces. Employees shall also keep their fingernails clean and neatly trimmed.

2) Outer Garments. The outer garments of all employees working in the syrup room and bottle washing and filling rooms shall be other than street clothes and shall be kept reasonably clean. Soiled clothing shall be placed in non-absorbent containers or laundry bags. Hair nets or caps shall be worn by employees in the above mentioned areas of the plant.

3) Tobacco. Employees shall not use tobacco in any form while engaged in the beverage processing or while in equipment and utensil washing or processing areas.

4) Eating. Employees shall not consume food in the plant except in designated areas which shall be located outside the processing and utensil washing and storage areas.

5) Other Practices. Employees shall maintain a high degree of personal cleanliness and shall conform to all other good hygienic practices during all work periods.

c) Education and Training. Personnel responsible for quality control in the bottling 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 as to be aware of the dangers of poor personal hygiene and insanitary conditions.

d) Supervision. There shall be an assigned chain of command designating areas of responsibility to competent supervisory personnel to provide for compliance with this Part.