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## **The Bee-stro**

The Bee-stro serves lunch and dinner Monday through Saturday. It is one of the eating establishment's on-campus that is on the food plan for Beehive University. The food plan allows full-time students to eat 1 or 2 meals a day at participating food establishments located on the campus for a flat monthly rate.

Records at The Bee-stro indicate that all employees have current Food Handler's permits. Food appears to be stored and prepared according to the Health Department standards. Restrooms are moderately clean. Signs in the restrooms encourage employees to wash their hands before returning to work. Food preparation surfaces and equipment seem to be clean and sanitary. Employees are expected to wash their hands after they get to work and before they start working with food as well as after using the restroom. Most of the prep work (cutting up of vegetables, precooking of meats, etc.) is done between 7:00 a.m. and 10:00 a.m.

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### **Name: John Simmons**

**Employer:** The Bee-stro

**Position:** Manager

**Work Schedule:**

November 15 – 7:00 a.m. to 4:00 p.m.

November 16 - 7:00 a.m. to 4:00 p.m.

November 17 - 7:00 a.m. to 4:00 p.m.

November 18 - 7:00 a.m. to 4:00 p.m.

November 19 - 7:00 a.m. to 4:00 p.m.

November 20 - OFF

John was shocked to learn that a foodborne illness seems to have originated at his café. He is very cooperative and has allowed Health Department workers full access to the café and employees. He provided food samples and copies of the employee work schedules for the days in question: November 15 through November 20<sup>th</sup>.

John generally works from 7:00 a.m. until 4:00 p.m. Monday through Friday. He has assistant managers that cover evenings and weekends. John worked his regular schedule during the week in question. Being the manager, he is very conscientious about hygiene, hand washing, and food handling procedures. John has not been ill in the last several months.

In addition to overseeing the staff, the preparation and serving of food, and the cleaning, John helped with preparation of the following food items.

November 15 – grilled chicken, cheese, and tomato

November 16 – tomato, lettuce, and spinach

November 17 – grilled chicken, tomato, and spinach

November 18 – lettuce, spinach, and tomato

November 19 – grilled chicken, cucumber, and cheese

November 20 – OFF

Nobody John associates closely with has been significantly ill in the last several weeks.

**Name: Stacy Tayler**

**Employer:** The Bee-stro

**Position:** food service worker

**Work Schedule:**

November 15 – 10 a.m. to 2:00 p.m.

November 16 - 2:00 p.m. to 6:00 p.m.

November 17 - 10:00 a.m. to 2:00 p.m.

November 18 - OFF

November 19 - 10:00 a.m. to 2:00 p.m.

November 20 – 4:00 p.m. to 9:00 p.m.

Stacy works about 20 hours a week at The Bee-stro while she is attending Beehive University. She has only been working there since the beginning of the semester in September. She finished her Food Handlers Permit at the end of August. She is not very experienced in working in the food service industry, but she's a fast learner.

Stacy is kind of a "clean freak" and washes her hands often, always after using the restroom. She can't imagine anyone not washing their hands after going to the restroom ("GROSS"). She always comes to work clean and neat with her hair tied back. She had a cold in August, but is otherwise healthy.

Stacy did not help with the food preparation during the week because she did not work any opening shifts. She only served and cleaned.

Stacy mom and younger brother had strep throat a month or so ago. One of her roommates has a cold (which has caused Stacy to be more careful than ever about hand washing).

**Name: Brock Attwater**

**Employer:** The Bee-stro

**Position:** Food Service Worker/Assistant Manager

**Work Schedule:**

November 15 – OFF

November 16 – 7:00 a.m. to Noon.

November 17 - 3:00 p.m. to 8:00 p.m.

November 18 - 5:00 p.m. to Close (usually around 9:30 after cleanup).

November 19 - 10:00 a.m. to 2:00 p.m.

November 20 – 7:00 a.m. to Noon (picked up James shift because he was sick)

Brock has been working at The Bee-stro for a little over a year. He started at The Bee-stro soon after he started attending Beehive University. It is an easy job and John is great to work with your school schedule. It helps make a little money for the “extras” while going to school.

Brock’s Food Handler’s Permit will expire in 10 months. Brock isn’t as much of a perfectionist as Stacy, but he follows the rules and keeps things neat and tidy. He reports that he is “pretty good” about washing his hands after going to the bathroom and when he arrives at work before working with any of the food.

Brock helped with food preparation on November 16<sup>th</sup> and on November 20<sup>th</sup>.

November 16<sup>th</sup> – grilled chicken, tomato, cucumber

November 20 – Grilled chicken, lettuce, spinach, tomato (There was enough cheese and cucumber left from the day before)

None of Brock’s close associates have been sick recently (Except for James, of course). A few of his casual acquaintances have had colds. “It is fall, after all.”

**Name: James Egglund**

**Employer:** The Bee-stro

**Position:** Food Service Worker

**Work Schedule:**

November 15 – 7:00 a.m. to Noon

November 16 – 3:00 p.m. to 8:00 p.m.

November 17 – 10:00 a.m. to 2:00 p.m.

November 18 - 7:00 a.m. to 11:00 (went home sick with cough, congestion, and body aches)

November 19 – SICK

November 20 – SICK

James is a junior at Beehive University. He has worked at The Bee-stro since last June. Over the summer, he only worked about 10 hours a week, but he's been working 20-24 hours a week since September when school started up again.

James got his Food Handler's Permit last June when he started at The Bee-stro. Although he knows all the rules and guidelines for hand washing and food handling, he is more lax about it. He always makes sure he washes his hands when he is supposed to at work, but isn't as careful at home. He thinks that is probably why he got that bad cold last week. He ended up leaving work early on November 18<sup>th</sup> and taking November 19<sup>th</sup> and 20<sup>th</sup> off. He's still a little sick, but he's back to work. John insists that he wear gloves at work until the cold is completely gone.

James helped with food preparation on the 15<sup>th</sup> and the 18<sup>th</sup>.

November 15 – Lettuce, spinach, and cucumber

November 18 – grilled chicken and cheese (There was enough cucumber left from the day before)

James thinks he got his cold from his girlfriend. She's been sick for a little over a week.

**Name: Dale Jones**

**Employer:** The Bee-stro

**Position:** Food Service Worker

**Work Schedule:**

November 15 – 7:00 a.m. to Noon

November 16 – 3:00 p.m. to 8:00 p.m.

November 17 – 7:00 a.m. to Noon

November 18 – SICK

November 19 – SICK

November 20 – 10:00 a.m. to 2:00 p.m.

Dale has been working at The Bee-stro since last February. He works part-time while attending school on a math scholarship. He's kind of nerdy and a bit of a misfit. He doesn't seem to make friends easily, but he has a group of friends that hang out in the café playing computer games occasionally. The group annoys the other employees at The Bee-stro because they always leave a mess.

Dale already had a Food Handlers Permit from when he started at The Bee-stro. His permit will expire in January when he will need to retake the classes and renew his permit. Although he seems to follow the rules and policies regarding hand washing and food handling while at work, his personal habits and hygiene cause the interviewer concern. Dale says he wasn't feeling well on November 17<sup>th</sup> when he left work and ended up home with an upset stomach on the 18<sup>th</sup> and 19<sup>th</sup>. When questioned further about his "upset stomach" he said that he was "throwing up and stuff". He didn't seem to want to go into more detail. When asked if he *always* washes his hands after going to the bathroom and before handling food, he reported, "Most of the time. I really try to remember. I might forget sometimes, though."

Dale helped with food preparation on November 15<sup>th</sup> and November 17<sup>th</sup>.

November 15 – lettuce, spinach, and cucumber

November 17 – Lettuce, cucumber, and cheese

A couple of the guys in Dale's gaming group got sick the night before Dale did. They both had the same kind of symptoms as Dale.