

Blue Marlin Restaurant - Oak Grove Fish House - Blue Marlin Signature Catering

Daily Employee Temperature Monitoring Log

Method for screening employees:

- Managers must wear gloves and masks to test employee for body temperature
- Temperature checks **must be** conducted prior to allowing employees to enter for their shifts. (Option: Employees and Managers must go directly to manager office to have temperature screening before beginning shift)
- Follow manufacturer's directions for taking employee forehead temperature:
- Team members with a temperature of 100F or higher must be sent home until 72 hour symptom free (with no fever reducer)
- If employee is sent home please log on the **Daily Temperature Monitoring Log**. Enter date, employee name, temperature and action taken.
 - The log shall be stored in the Managers office in the COVID-19 file

An employee's body temperature is considered medical information and must be handled in a confidential manner and not disclosed to others.

Only document the name of Team Members with a temperature at or above 100°F. Indicate as "YES" in the Temperature column. Do not document the actual temperature.

Date	Employee Name	Temperature above 100 (°F)	Action Taken

See Reverse Side

Managers: Please ask the following questions as you screen your employees

1. Do you have any of the following symptoms today?
 - a. Fever above 100°F
 - b. Chills
 - c. Dry cough
 - d. Difficulty breathing
2. Have you had any of these same symptoms in the past 7 days?
3. Have you travelled in the last 14 days? (Commuting to work is not travel)
4. Have you had close contact (live-in family member, spouse, partner, roommate) with a confirmed or probable COVID-19 case?

Note: If any Yes responses -

Properly exclude Employees and document on the COVID-19 Temperature Monitoring Log