BARE HAND CONTACT WITH READY-TO-EAT FOODS

Standard Operating Procedures for: _____

Date: _____ Reviewed with: _____

Why	Contaminated hands of ill employees or poor hand washing can cross contaminate ready-to-eat foods with bacteria and viruses that cause foodborne illness Use of disposable food service gloves as a barrier or utensils designed for food handling activities reduce cross contamination of ready-to-eat foods
Who	Cooks, servers, or anyone involved in preparation of foods that require or receive no further cooking, washing, or preparation prior to service or holding for service
When	Anytime ready-to-eat foods are prepared, served, handled or touched.
Where	In food storage areas before or after preparation, in cooking and food preparation areas, and in service areas and buffets
How	**• Use disposable food service gloves, tongs, utensils, food service tissues, or other equipment designed for food dispensing** • Thoroughly wash hands prior to putting on gloves and when gloves are changed • Change gloves at the beginning of each new task, when they become soiled or torn, and between handling raw animal products and ready-to-eat foods • Gloves are not a total barrier to microbial transmission and is not an effective barrier alone without proper employee education on proper glove use after good hand washing • Wear disposable gloves over artificial nails, nail polish, and unclean orthopedic devices • Cover infected wounds and lesions with waterproof covering and disposable glove
Corrective Action	• Provide appropriate food service gloves of varied sizes, clean sanitized food utensils, and food service tissues • Ensure proper use of food service gloves and food handling utensils
Person in Charge Verifying	• Management shall visually monitor food worker for proper handling of ready-to-eat foods • Identify employee knowledge gaps and provide retraining as required

Prepared, revised, and implemented by: _____

Signature of establishment owner/operator: _____

Date: _____