

BARE HAND CONTACT & GLOVE USE

Ready To Eat Foods

Bare hand contact with ready to eat foods is prohibited.

Ready to eat foods may only be handled with the following:

- Clean utensils (tongs, forks, spoons, spatulas, etc.)
- Deli sheets
- Dispensing equipment
- Clean single use gloves



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Single Use Gloves

Washing hands is required prior to putting on single use gloves. Single use gloves are required to be changed under the following circumstances.

- Whenever they become contaminated, soiled, or torn
- When switching tasks especially between raw and ready to eat foods
- During any interruption in the food preparation process

Gloves must be discarded following use and may never be re-used. Re-usable fabric or rubber gloves used for cleaning or safety purposes are not approved for direct contact with ready to eat foods. An over-glove may be used when a cutting glove is utilized. A glove and a bandage are required whenever a cut is present on the hands.

Hands as a Vehicle of Contamination

Bare hand contact is prohibited to reduce the risk of bacterial and viral transmission from hands to ready to eat foods. Ready to eat foods do not ordinarily go through a cooking step which would normally reduce bacteria to safe levels. Proper hand washing combined with proper glove use are critical steps in preventing foodborne illness.

