No Bare Hand Contact

Food workers can spread illness in the food service environment when their hands come into contact with food.

The Food Code does not allow bare-hand contact with ready-to-eat food. Ready-to-eat foods are those foods that do not require any more preparation before they are ready to eat. This includes raw, washed and cut fruits and vegetables, and foods that require no additional cooking such as sandwiches, salads and bread. Food workers must use “suitable” utensils when handling ready-to-eat foods.

Suitable means of handling ready-to-eat foods include using:

- Deli tissue
- Tongs
- Forks and other serving utensils
- Spatulas
- Non-latex single-use gloves

Gloves are one of MANY options to avoid bare hand contact with ready-to-eat foods.

Ingredients that are used exclusively in food products which are subsequently fully cooked, such as pizza, are not considered ready-to eat and may be handled with bare hands.

Gloves and other barriers do not replace handwashing.

Always wash your hands before putting gloves on and when changing to a new pair.

You should change gloves at the following times:

- As soon as they become soiled or torn
- Before beginning a different task
- After handling raw meat, fish, or poultry and before handling ready-to-eat food

Never wash and reuse disposable gloves.

Latex gloves should not be used, since allergens from the gloves may transfer to food and cause an allergic reaction in some individuals.