

Food Code Fact Sheet #1

What you should know about the Code

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FOODSAFETY

OAR 333-150-0000, CHAPTER 3-301.11

(A) Food employees shall wash their hands as specified under §§ 2-301.12 and 2-301.13.

(B) Food employees shall minimize bare hand contact with food and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.^{P/Pf}

PUBLIC HEALTH REASONS:

The three critical factors described in the FDA Food Code for reducing foodborne illness transmitted through the fecal-oral route include: exclusion/restriction of ill food workers; proper handwashing; and no bare hand contact with ready-to-eat foods. Each of these factors is inadequate when utilized independently and may not be effective. However, when all three factors are combined and utilized properly, the transmission of fecal-oral pathogens can be controlled. Oregon requires food workers to minimize bare hand contact with food, but it is not prohibited at this time. But it is important to note that proper handwashing with plain soap and water, may not be an adequate intervention on its own to prevent the transmission of pathogenic microbes via direct hand contact with ready-to-eat foods.

Minimizing Bare Hand Contact

Food workers can spread illness in the food service environment when their hands come into contact with ready-to-eat foods.

Ready-to-eat foods are those foods that do not require any more preparation before they are served. This includes raw, washed and cut fruits and vegetables, and foods that require no additional cooking such as sandwiches, salads and bread. Food workers should use utensils when handling ready-to-eat foods, instead of their bare hands.

Suitable utensils include:

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

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



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

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.