Food Code Fact Sheet #32

What you should know about the Code

Foodborne Illness Prevention Program May 2020

Prohibiting Bare Hand Contact At Temporary Events for Exempt Operations

A recent rule change allows for certain foods to be exempt from licensing as long as there is no bare hand contact with ready-to-eat foods. Food is considered ready-to-eat when there is no additional cooking or reheating step before it is served. Food workers can spread illness when their hands come into contact with ready-to-eat foods, so utensils, barriers or gloves are required.

A license may not be required for food service at temporary events if only non-potentially hazardous foods are served.

Examples of non-potentially hazardous foods are soda with ice, caramel apples and cookies.

Food workers must 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

Gloves and other barriers do not replace handwashing.

If you choose to use single-use gloves, always wash your hands before putting gloves on and when changing to a new pair.

You must change gloves:
- As soon as they become soiled or torn
- Before beginning a different task
- After handling ready-to-eat food

Never wash and reuse disposable gloves.