

No Bare-Hand Contact with Ready-to-eat Food

Do not touch ready-to-eat (RTE) foods with bare hands.

FDA Food Code regulations do not require gloves to be worn, but regulations do require RTE foods be prepared and served without bare-hand contact. In place of bare hands, use:

Gloves, Utensils (Spatulas, Tongs, Ladles), Deli tissue and Wax paper



Proper Glove Use

Wash and dry hands thoroughly:

- Before wearing gloves
- After removing soiled gloves
- When changing to a new pair of gloves to perform a different task

Remove and discard gloves when they become soiled, contaminated, or torn. Never wash gloves or gloved hands. Never place soiled or used gloves back on hands. Do not place clean gloves in pockets or apron. Do not touch clean gloves prior to washing gloves.

Change gloves when you:

- ✓ Touch raw meats, seafood, or eggs
- ✓ Touch face, hair, skin, or clothes
- ✓ Perform a different task
- ✓ Enter the kitchen
- ✓ Touch the garbage can or floor
- ✓ Use the restroom or take a break
- ✓ Use the register or touch money

