



# Bare Hand Contact with Exposed Ready-to-Eat Foods



## 3-3 PROTECTION FROM CONTAMINATION AFTER RECEIVING

### 3-301 PREVENTING CONTAMINATION BY EMPLOYEES

#### 3-301.11 PREVENTING CONTAMINATION FROM HANDS

(E) Food employees not serving a highly susceptible population may contact exposed, ready-to-eat food with their bare hands if:

- 1) The permit holder obtains prior approval from the regulatory authority;
- 2) Written procedures are maintained in the food establishment and made available to the regulatory authority upon request that include:
  - a. For each bare hand contact procedure, a listing of the specific ready-to-eat foods that are touched by bare hands,
  - b. Diagrams and other information showing that handwashing facilities, installed, located, equipped, and maintained, are in an easily accessible location and in close proximity to the work station where the bare hand contact procedure is conducted;
- 3) A written employee health policy including:
  - a. Documentation that food employees and conditional employees acknowledge that they are informed to report information about their health and activities as they relate to gastrointestinal symptoms and diseases that are transmittable through FOOD,
  - b. Documentation that food employees and conditional employees acknowledge their responsibilities, and
  - c. Documentation that the person in charge acknowledges the responsibilities;
- 4) Documentation that food employees acknowledge that they have received training in:
  - a. The risks of contacting the specific ready-to-eat foods with bare hands,
  - b. Proper handwashing,
  - c. When to wash their hands,
  - d. Where to wash their hands,
  - e. Proper finger nail maintenance,
  - f. Prohibition of jewelry, and
  - g. Good hygienic practices;
- 5) Documentation that hands are washed before food preparation and as necessary to prevent cross contamination by food employees during all hours of operation when the specific ready-to-eat foods are prepared;
- 6) Documentation that food employees contacting ready-to-eat food with bare hands use two or more of the following control measures to provide additional safeguards to hazards associated with bare hand contact:
  - a. Double handwashing,
  - b. Nail brushes,
  - c. A hand antiseptic after handwashing,
  - d. Incentive programs such as paid sick leave that assist or encourage food employees not to work when they are ill, or
  - e. Other control measures approved by the regulatory authority; and IDPH Field Guide
- 7) Documentation that corrective action is taken when steps 1-6 are not followed.