

NO Bare Hand Contact!

Do Not Touch Foods That Are Ready TO Eat!!

STOP!!



HANDS SPREAD GERMS!!

Use;

- ✓ Single-use Gloves
- ✓ Deli Paper Sheets
- ✓ Utensils- Tongs, Spoons, Ladle, etc.

Single-use Gloves Guidelines;

- ◆ Wash Hands before putting on gloves.
- ◆ Use gloves for only one type of task.
- ◆ DO NOT re-use gloves
- ◆ Change gloves when you need to wash your hands;
 - After touching your body or hair
 - After using the toilet
 - After handling raw food
 - After handling dirty equipment
 - After activities that contaminate your gloves

3-301.11 FDA Food Code

Except when washing fruits and vegetables as specified under §3-302.15 or as specified in ¶¶ (D) and (E) of this section, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form.