

# Retail Food Establishments: No Bare-Hand Contact

*Regulation 61-25: Retail Food Establishments*



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## Five Key Risk Factors

*repeatedly identified in  
foodborne illness outbreaks:*

1. Improper Holding Temps
2. Inadequate Cooking
3. Contaminated Equipment
4. Food from Unsafe Sources
5. **Poor Personal Hygiene** >>>

*Item 5 is addressed on this sheet.*

## Regulation 61-25

*Citation 3-301.11*

In general, 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. There are exceptions to this requirement as cited in 3-301.11.

## Public Health Reasons

Diseases can shed viral and bacterial pathogens at very high rates and require minimal exposure to cause infection in other people. **Therefore, handwashing alone is not an effective means of preventing the transmission of pathogens.**

Food Employees can spread illness in the retail food establishment environment when their hands come into contact with Ready-to-Eat food.



**Regulation 61-25 does not allow bare-hand contact with Ready-to-Eat Food.**

Ready-to-Eat Food is food that does not require additional preparation prior to consumption. This includes raw, washed and cut fruits and vegetables as well foods that require no additional cooking such as sandwiches, salads and bread. Food employees must use suitable utensils when handling Ready-to-Eat foods.

**Suitable Means of Handling Ready-to-Eat Foods Include Using:**

- » Single-use gloves
- » Tongs
- » Forks and other serving utensils
- » Spatulas
- » Deli tissue



**Guidelines for Single-use Gloves:**

- » 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; and
  - After handling raw meat, fish, or poultry and before handling Ready-to-Eat food.



**Never wash and reuse disposable gloves.  
Gloves and other barriers do not replace handwashing.**