

BARE-HAND CONTACT FOOD POLICY

Indiana Rule 410 IAC 7-20 prohibits bare-hand contact with “ready-to-eat foods”.

1. What are “ready-to-eat foods”?

Foods that are in a form that is edible without washing, cooking, or additional preparation by the retail food establishment or the consumer.



Examples: lettuce, salads, sandwiches, dressings, bread, rolls, doughnuts, deli lunch meats, fresh whole or cut fruit, shelled nuts, cooked meats, cooked vegetables, tortillas, cheese, tacos, chocolate, candy, ice cream cones, etc.

2. How do I handle “ready-to-eat foods”?

Wash hands before handling foods then use a “suitable utensil” to serve or dispense.



3. What is a “suitable utensil”?

You may use deli tissue, spatulas, tongs, single-use disposable gloves, or dispensing equipment.

BARE HANDS MUST BE COVERED WITH A DISPOSABLE GLOVE WHEN UTENSILS ARE NOT PRACTICAL!



4. Why can't I use bare hands?

Food handlers using bare hands frequently pass organisms, including bacteria and viruses. These may result in food borne illness to the consumer.

It is a **CRITICAL** violation of Section 136 of the Indiana Food Code to use bare-hand-contact with ready-to-eat foods. It is therefore subject to a minimum fine of \$50.00 for the first violation.

5. How do I use gloves?

Gloves must never be used in place of handwashing. Hands must be washed before putting on gloves and when changing to a fresh pair. Gloves used to handle foods are for single use only. Gloves should never be washed and reused.



Gloves should be changed:

- Before beginning a different task
- As soon as they become soiled or torn
- After handling raw meat and before handling cooked or ready-to-eat foods
- At least every four hours during continual use, and more often when necessary

