

No Bare Hand Contact

FOOD SAFETY

The Missouri Food Code (3-301.11) prohibits bare hand contact with ready-to-eat (RTE) foods. When handling ready-to-eat foods, food service workers may use utensils such as:

- Deli tissue,
- Spatulas,
- Tongs,
- Forks,
- Dispensing equipment, or
- Single-use gloves.

If single-use gloves are used, the following guidelines are recommended.

- Glove usage does not replace the need the good hand washing practices.
- Wash hands before putting on gloves.
- Put gloves on only when you are ready to handle ready-to-eat food.
- Use gloves for only one task, such as read-to-eat foods, then discard.
- If an interruption occurs during food preparation, remove gloves. Use clean gloves when you resume food preparation.
- Dispose of gloves immediately upon removal.
- Single-use gloves should not be used around heat or hot fats.
- Gloves are susceptible to contamination, so discard when soiled or damaged.
- Fabric or re-useable gloves may not be used with RTE food.
- Single-use gloves made of non-latex materials are recommended.

For more information, contact the Springfield-Greene County Health Department at 417-864-1424.