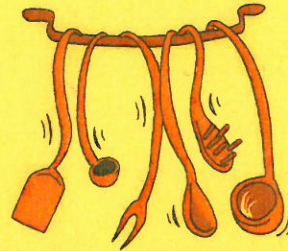


No Bare Hand Contact

Bare hand contact is prohibited with ready-to-eat (RTE) food. When handling RTE foods, food service workers may use utensils such as:

- Deli tissue
- Spatulas
- Tongs
- Forks
- Dispensing Equipment
- Single-Use Gloves



If single use gloves are used, the following guidelines are recommended:

- *Glove usage does not replace the need for good handwashing 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 ready-to-eat foods, and 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.*

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