



STANDARD OPERATING PROCEDURES

SUBJECT: BARE HAND CONTACT WITH READY-TO-EAT FOODS

Ready-to-Eat Food: Ready-to-eat food is: any hot or cold food that is in a form that is ready to serve to the customer.

Except when washing fruits and vegetables food employees can not touch exposed, ready-to-eat food with their bare hands and must use suitable barriers such as deli tissue, spatulas, tongs, single-use gloves, food dispensing equipment, or other food grade barrier between the hands and the food.

List the ready-to-eat foods that will be served in your facility:

\_\_\_\_\_  
\_\_\_\_\_

Which of the following methods will be used to avoid bare hand contact with the above listed ready-to-eat foods?

- Utensils: (list foods) \_\_\_\_\_
- Deli tissue: (list foods) \_\_\_\_\_
- Spatula: (list foods) \_\_\_\_\_
- Tongs: (list foods) \_\_\_\_\_
- Single-use gloves: (list foods) \_\_\_\_\_
- Dispensing equipment: (list foods) \_\_\_\_\_
- Other (be specific –List the barrier and the food): \_\_\_\_\_

\* NOTE: Some people may have or may develop allergic reactions to latex. Gloves made from other materials such as vinyl are recommended.

On each Shift, what person/position will make sure that barriers are being used between hands and ready-to-eat foods?:

\_\_\_\_\_

What will be done with mishandled foods:

\_\_\_\_\_  
\_\_\_\_\_

Date Created: \_\_\_\_\_

By: \_\_\_\_\_

Last Revised: \_\_\_\_\_

By: \_\_\_\_\_