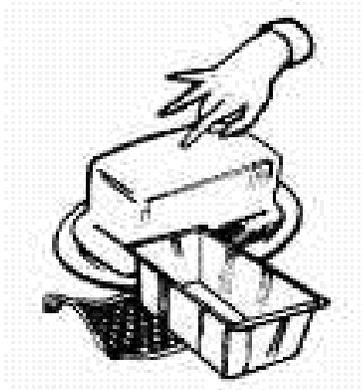


Bare Hand Contact with Ready-to-Eat Foods

Wisconsin Food Code Fact Sheet #3

Operators of licensed establishments have two options: Either exclude bare hand contact with ready-to-eat foods, or institute programs for excluding ill workers and acceptable hand-washing procedures. Prior to instituting these programs, the operator is required to have them approved by their licensing agency.

Ready-to-eat food includes food that is edible without washing, cooking, or additional preparation by the food establishment, and is reasonably expected to be consumed in that form.



- Deli paper
- Tongs

The only exception is when washing fruits and vegetables.

Other means of handling ready to eat foods include:

- Spatula
- Single-use gloves



The operator must have approved written alternative practices and procedures, if bare hand contact cannot be avoided.

The operator should work with their inspector to determine suitable procedures for their processes. Procedure guidelines can be obtained from the inspector.

Do not forget proper hand-washing. Hand-washing must be practiced in addition to utensil and glove use.

Do not replace hand-washing with use of a hand sanitizer. Hand sanitizers are not intended to replace soap in the hand-washing process. The Wisconsin Food Code does not require the use of hand sanitizers.