

No Bare Hand Contact with Ready-to-Eat Foods

Cross contamination between ready-to-eat food and unclean hands causes foodborne illnesses. You can avoid contaminating food by providing a barrier between your hands and the food.

Ready-to-eat foods are foods consumed without further washing or thorough cooking.

EXAMPLES INCLUDE:



Prepared fresh fruits and vegetables served raw



Cold meats, cheeses and sandwiches



Bread, toast, rolls, and baked goods



Ice



Sushi rolls



Garnishes such as lettuce, parsley, lemon wedges, celery sticks, pickles

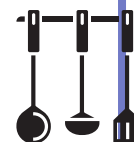
Remember to follow proper handwashing steps.

- Food handlers must be trained on proper handwashing.
- The person-in-charge must monitor employee handwashing.
- Monitor to ensure employees are not touching ready-to-eat foods with their bare hands.



What can I use to prevent bare hand contact?

- Single-use gloves
- Deli paper
- Toothpicks or clean and sanitized tongs
- Spatulas and other utensils



When is bare hand contact allowed?

- Bare hand contact when washing raw fruits and vegetables, and when handling ingredients used in food products that will be fully cooked, such as pizza.
- Bare hand contact with exposed food that is not ready to eat should be minimized.
- Bare hand contact with specific ready-to-eat foods may be approved by your inspectional authority. A written plan and prior approval is required. Specific procedures, policies and documentation must be submitted, per Wis. Admin. Code ATPC 75 Appendix 3-301.11(E).

Additional information:

- [DATCP Home Wisconsin Food Code](#)
- [Retail Food Protection: Employee Health and Personal Hygiene Handbook | FDA](#)



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