

INDUSTRY GUIDELINES

WRITTEN OPERATIONAL PROCEDURE

The procedure must be written and pertain only to ready-to-eat foods that will be served to an individual customer within 4 hours of preparation. For example:

- Salads and sandwiches made more than 4 hours in advance of service **must not** be handled with bare hands.
- Boning or de-veining of cooked foods that will be held for more than 4 hours **must not** be handled with bare hands.

Since menu changes may add or delete bare-hand contact with ready-to-eat foods, the procedure will require continual updating.

Procedures may be centrally located in physically large operations such as theme parks or stadiums.

At no time in the food handling process may bare hands touch raw animal foods and then touch ready-to-eat foods without proper hand washing.

PROFESSIONAL HYGIENE TRAINING

Evidence of professional hygiene training for employees who handle ready-to-eat foods with bare hands must be available for review. "Evidence" is to include content and the date individual employees received training. The intent is to assure that employees demonstrate their knowledge of hygienic practice by washing their hands properly and frequently with soap, warm water and a rubbing action for at least 20 seconds.

HAND SANITIZER

Employees who handle ready-to-eat foods with bare hands must not only wash their hands as required by the Food Code but also utilize a hand sanitizer

after hand washing. Commercially available hand sanitizers are acceptable.

EMPLOYEE MONITORING AND CORRECTION

The written procedure must include a description of how employees will be monitored for compliance and, when necessary, corrected. Compliance with the written procedure and the Food Code applies to everyone handling food, including owners and managers.

PROCEDURES AVAILABLE AND REVIEWED AT LEAST ANNUALLY

A copy of the written procedure must be available at the food establishment at all times. The procedure must be reviewed annually by the establishment and the review recorded.

WHAT ARE READY-TO-EAT FOODS

Ready-to-eat food means food that is in a form that is edible without washing, cooking, or additional preparation. Ready-to-eat foods include: unpackaged and cooked potentially hazardous food, raw, washed, cut fruits and vegetables; whole, raw fruits and vegetables that are presented for consumption, and other food presented from which rinds, peels, husks, or shells are removed.

Alternative to Bare-Hand Contact with Ready-to-Eat Foods

1999 FDA Food Code
3-301.11

Preventing Contamination from Hands



Massachusetts Department of
Public Health

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