

STANDARD OPERATING PROCEDURES

FACILITY: _____

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, or dispensing equipment.

List the ready-to-eat foods that will be served in your Food Service Establishment.

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) _____

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

Who will make sure Bare Hand Contact with Ready-To-Eat Food procedures are followed? (PIC, Shift Leader, Manager, etc)

How will problems be corrected?

If employees are observed not following bare hand contact procedures, how will the problem be addressed and by whom?

What will be done with the mishandled food?

Date Created: _____

By: _____

Last Revised: _____

By: _____