

## **Preventing Contamination from Hands**

## Texas Department of State Health Services

Food establishment minimize bare hand contact with ready to eat foods by either wearing single use

<u>gloves</u> or by following the listed procedures: **APPROVAL FROM YOUR REGULATORY AUTHORITY IS REQUIRED** 

**Documentation** must be maintained at the food establishment that food employees contacting ready to eat foods with bare hands utilize **TWO (2) or MORE** of the following **Control Measures**:

- Double Hand washing
- o Nail Brushes
- o Use of Hand Sanitizer after hand washing



o Other control measures approved by the Regulatory Authority

Documentation must be held at the food establishment that includes training for employees and that document corrective actions taken when the policies are not followed.

**In addition, all food items that will be touched by bare hands must be listed on documentation.** *EX:* '*Firm A workers will use the following two barrier method <u>double hand washing</u> and <u>using a Nail</u> <u>Brush</u> when practicing bare hand contact with the following ready to eat foods: burger buns, lettuce, tomatoes, onions, pickles, cheese, etc. '* 

Food employees may contact exposed, ready-to-eat food with their bare hands if the establishment **does** not serve a highly susceptible population AND meets the above requirements and the following: Food workers acknowledge receiving training on:

- a. Proper hand washing
- b. When to wash
- c. Where to wash
- d. Proper fingernail maintenance
- e. Risks of bare hand contact
- f. Good hygienic practices
- g. Employee health policies (including exclusions And restrictions)
- h. Jewelry prohibition

## When should you wash your hands?

Before and after preparing food After using the toilet After handling garbage After handling an animal or animal waste Before and after eating food Before and after tending to someone who is sick Before and after treating a cut or wound After blowing your nose, coughing, or sneezing



