



## **Using Suitable Utensils When Handling Ready-to-Eat Foods (No bare hand contact with ready to eat foods) Standard Operating Procedure**

**Purpose:** To prevent foodborne illness due to hand-to-food cross-contamination

**Scope:** This procedure applies to foodservice employees who prepare, handle, or serves food.

**Key Words:** Ready-to-Eat food, Cross-Contamination

### **Instructions:**

1. Use proper hand washing procedures to wash hands and exposed arms prior to preparing or handling food or at anytime when the hands may have become contaminated.
2. Do not use bare hands to handle ready-to-eat foods at any time unless washing fruits and vegetables.
3. Use suitable utensils when working with ready-to-eat food. Suitable utensils may include:
  - Single-use gloves
  - Deli tissue
  - Foil wrap
  - Tongs, spoodles, spoons, and spatulas
4. Wash hands and change gloves:
  - Before beginning food preparation
  - Before beginning a new task
  - After touching equipment (such as refrigerator doors) or utensils that have not been cleaned and sanitized
  - After contacting chemicals
  - When interruptions in food preparation occur, such as when answering the telephone or checking in a delivery
  - Handling money
  - Anytime a glove is torn, damaged, or soiled
  - Anytime contamination of a glove might have occurred
5. Follow State and local public health requirements.

### **Monitoring:**

A designated foodservice employee will visually observe that gloves or suitable utensils are used and changed at the appropriate times during all hours of operation.

### **Corrective Action:**

Employees observed touching ready-to-eat food with bare hands will be retrained at the time of the incident. Ready-to-eat food touched with bare hands will be discarded.



**Verification and Record Keeping:**

The foodservice manager will verify that foodservice workers are using suitable utensils by visually monitoring foodservice employees during all hours of operation. The foodservice manager will complete the Food Safety Checklist monthly. The designated foodservice employee responsible for monitoring will record any discarded food on the Damaged and Discarded Product Log. This log will be maintained for a minimum of one year plus the current year.

**Date Implemented:** By:

**Date Reviewed:** By:

**Date Revised:** By: