

# Avoid Bare Hand Contact

Ready-to-eat food must NEVER be touched with bare hands. This is food that will not be washed or cooked before eating. Examples of ready-to-eat food are:



Sushi



Salad



Fruit for drinks



Sandwich



Food ready for customer

## How to handle ready-to-eat foods



Gloved hands



Deli paper



Utensils (example: tongs, spatula, spoons)

### Proper Glove Use

- Always wash hands before putting on a new pair of gloves
- Remove gloves, wash your hands, and then put on a new pair of gloves when yours become too dirty or you finish your task
- Gloves must be worn if you have open sores, cuts, burns, or injuries on your hands
- Always put bandages on wounds before putting on gloves
- NEVER reuse or wash your gloves

