

Standard Operating Procedure for

Facility _____

Bare hand contact with Ready-to-Eat (RTE)

Why:	Hands can contaminate food with bacteria and viruses. Use gloves or utensils to protect RTE food from contamination by hands. Minimize bare hand contact.
Who:	Food workers who handle opened RTE food. <input type="checkbox"/> _____
When:	Anytime opened RTE foods are touched/handled. <input type="checkbox"/> _____
Where:	During storage, preparation and service. <input type="checkbox"/> _____
How:	<ul style="list-style-type: none">○ Use gloves, utensils, food service tissues, or other – specify for food items.○ Use separate utensils for raw and RTE food○ Wash hands thoroughly before putting on gloves, and when gloves are changed○ Change gloves when beginning a new task, they become soiled or torn, you are finished handling raw meat, and before handling RTE food. <input type="checkbox"/> _____
Correction:	Provide appropriate gloves utensils, or food service tissues. <input type="checkbox"/> _____
PIC Verification:	Monitor RTE food handling visually throughout shift. <input type="checkbox"/> _____

Prepared or revised by _____ Date _____