



CITY OF LONG BEACH
DEPARTMENT OF HEALTH AND HUMAN SERVICES
BUREAU OF ENVIRONMENTAL HEALTH
2525 GRAND AVENUE, ROOM 220, LONG BEACH CA 90815
562-570-4132 fax 562-570-4038
foodinspectors@longbeach.gov



INFORMATIONAL BULLETIN No. 2013-11-12

No Bare Hand Contact

Effective January 1, 2014 California Retail Food Code prohibits bare hand contact with ready-to-eat food. Recent studies indicate handwashing alone is not enough to prevent foodborne illness. Food service employees are the source of contamination in more than two-thirds of the foodborne illness outbreaks reported in the United States with a bacterial or viral cause. Infected food service employees shed infectious organisms and can transfer them to the food they prepare when they do not practice proper handwashing.

Ready-to-Eat Food

Bare hand contact use is prohibited on ready-to eat-food. Ready-to-eat food items are foods that do not require further cooking prior to eating. A few examples include:

- Any food that will not be thoroughly cooked or reheated after it is prepared
- Any food that has already been cooked (e.g., a slice of pizza or a cooked ground beef patty)
- Sliced raw fruits and vegetables served raw or cooked
- Salads and salad ingredients
- Bread, toast, rolls and baked goods
- Lunch meats and sandwiches
- Garnishes such as lettuce, parsley, lemon wedges, potato chips and pickles
- Raw sushi fish and sushi rice
- Ice

Tools and Methods to Eliminate Bare Hand Contact

Handwashing and sanitation must take place before food preparation even when tools or gloves are used to eliminate bare hand contact. Food service employees may use any of the following to handle ready-to-eat foods:



CITY OF LONG BEACH
DEPARTMENT OF HEALTH AND HUMAN SERVICES
BUREAU OF ENVIRONMENTAL HEALTH
2525 GRAND AVENUE, ROOM 220, LONG BEACH CA 90815
562-570-4132 fax 562-570-4038
foodinspectors@longbeach.gov



- Single-use disposable gloves. Single-use gloves must be used for only one task, such as working with ready-to-eat food or with raw food of animal origin, used for no other purpose, and shall be discarded when damaged or soiled, or when interruptions in the food handling occur.
- Dispensing equipment
- Forks and spoons
- Tongs
- Scoops
- Spatulas
- Toothpicks
- Bakery and deli wraps
- Waxed paper
- Other suitable utensil

Alternate Operating Procedures for Use of Bare Hands

The California Retail Food Code allows for food service employees not serving a highly susceptible population to use bare hand contact on ready-to-eat foods only if the permit holder obtains prior written approval. Written operating procedures must include:

- Completed Alternate Operating Procedures for Use of Bare Hands application
- Identification of foods touched by bare hands
- Documentation of employee training in proper handwashing and prevention of cross-contamination
- Written health plan
- Documentation that employees use added measures to prevent contamination

Visit our website for more information. www.longbeach.gov/health/eh