

GOVERNMENT OF THE DISTRICT OF COLUMBIA

DEPARTMENT OF HEALTH

HEALTH REGULATION AND LICENSING ADMINISTRATION

Fact Sheet: Bare Hand Contact

Did You Know? In commercially run establishments it is critical that food employees minimize bare hand and arm contact with exposed ready-to-eat foods. Minimizing bare hand contact with ready-to-eat food provides an additional measure for interrupting disease transmission when used in combination with the exclusion and/or restriction of ill food workers and proper hand washing.



FACT: The hazards presented by bare hand contact are a possible transfer of bacterial, viral, or parasitic pathogens from food employees' hands to the food.

Recommendations

- Use suitable utensils such as deli tissue, spatulas, tongs, or single-use gloves
- Implement a training program for employees instructing food employees about the hazards of bare hand contact with read-to-eat foods, proper hand washing, and the principles of safe food preparation procedures.
- Ensure food employees wash hands and exposed portions of arms before returning to their work stations.
- Ensure that ill food employees do not come to work when they are sick. Management may also implement protocols for Hepatitis A vaccinations.

For more information, please contact the
Division of Food at

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