



Cochise County Environmental Health

Preventing Contamination from Hands

Preventing Bare Hand Contact

Employees need to avoid contacting ready-to-eat food with bare hands. Handle ready-to-eat food by using:

- Deli tissue
- Spatulas or Tongs
- Single-use gloves

Employees also need to minimize bare hand contact with food that is not ready-to-eat. Improperly used utensils or gloves can cause cross-contamination.

It is the duty of the person in charge to prevent contamination of food from bare hands by:

- Monitoring employee food handling and handwashing.
- Excluding employees who are ill with vomiting or diarrhea.

Discard and Change Gloves:

- As soon as they become soiled or torn.
- Before beginning a different task.
- After handling raw animal product.
- Before handling cooked or ready-to-eat food.



Single-use Gloves

- ✓ When used with proper handwashing, gloves are one way of preventing contamination of ready-to-eat food from bare hands.
- ✓ Gloves are not a replacement for proper handwashing.
- ✓ Never wash and reuse disposable gloves.
- ✓ Use gloves for one task and then discard them.
- ✓ Wash hands before putting on new gloves.
- ✓ Do not use latex gloves.

Non-Latex Gloves

Arizona has passed legislation banning the use of latex gloves in restaurants and other food preparation areas. This is due to possible latex allergies of customer and employees. Ensure all gloves used in your establishment are non-latex gloves.

Handling Ingredients

Bare hand contact is allowed if you are adding ready-to-eat food as an ingredient to a food item that will be cooked to required temperatures and times.

Examples include:

- Adding cheese or other ready-to-eat toppings to a pizza dough.
- Adding vegetables to a raw meat dish before cooking.