

No Bare Hand Contact w/ Ready-To-Eat Foods (RTE)

No Bare Hand Contact w/RTE Foods

- Reason: To help prevent the spread of Norovirus which is the most common cause of foodborne illness
- Ways to prevent contacting RTE food with bare hands:
 - Single use gloves, deli tissue, spatulas, tongs, dispensing equipment
- Note: Always properly wash hands between changing gloves

What is Ready-To-Eat Food?

- In general, RTE food is any food that is edible without additional preparation.
- Most RTE food is in the form of fully cooked food
- RTE food could also be raw or partially cooked food (i.e. sushi, sashimi, oysters, washed fruits and vegetables),
- Other forms of RTE food include: spices, seasonings, sugars, bread, cakes, pies, deli meats and cheeses, some canned goods (green beans, corn, carrots, etc)

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Exceptions to No Bare Hand Contact: Bare hand contact is allowable when washing whole fruits and vegetables. (Note: once washed it is then considered RTE and No Bare Hand contact is required.) Bare hand contact is allowable at the time a RTE food ingredient is added to a food that is cooked to heat all parts to 145F or greater. Just be sure that the RTE ingredient you are handling is used only for cooking >145F. (Note: Cook temperatures may be greater than 145F based on Raw Animal Food final cook time/temperature requirements.) Always minimize bare hand contact with exposed food that is not in the RTE form (i.e. raw meats).