

# No Bare Hand Contact with Ready-to-Eat Foods

Cross contamination between ready-to-eat food and unclean hands causes foodborne illnesses. You can avoid contaminating food by providing a barrier between your hands and the food.

**Ready-to-eat foods are foods consumed without further washing or thorough cooking.**

## EXAMPLES INCLUDE:



*Prepared fresh fruits and vegetables served raw*



*Cold meats, cheeses and sandwiches*



*Bread, toast, rolls, and baked goods*



*Ice*



*Sushi rolls*



*Garnishes such as lettuce, parsley, lemon wedges, celery sticks, pickles*

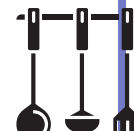
## Remember to follow proper handwashing steps.

- Food handlers must be trained on proper handwashing.
- The person-in-charge must monitor employee handwashing.
- Monitor to ensure employees are not touching ready-to-eat foods with their bare hands.



## What can I use to prevent bare hand contact?

- Single-use gloves
- Deli paper
- Toothpicks or clean and sanitized tongs
- Spatulas and other utensils



## When is bare hand contact allowed?

- Bare hand contact when washing raw fruits and vegetables, and when handling ingredients used in food products that will be fully cooked, such as pizza.
- Bare hand contact with exposed food that is not ready to eat should be minimized.
- Bare hand contact with specific ready-to-eat foods may be approved by your inspectional authority. A written plan and prior approval is required. Specific procedures, policies and documentation must be submitted, per Wis. Admin. Code ATPC 75 Appendix 3-301.11(E).

## Additional information:

- [DATCP Home Wisconsin Food Code](#)
- [Retail Food Protection: Employee Health and Personal Hygiene Handbook | FDA](#)



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