

RETAIL FOOD ESTABLISHMENTS NO BARE HAND CONTACT

REGULATION 61-25: RETAIL FOOD ESTABLISHMENTS



South Carolina
**DEPARTMENT OF
AGRICULTURE**

FIVE KEY RISK FACTORS

repeatedly identified in foodborne illness outbreaks:

1. Improper Holding Temps
2. Inadequate Cooking
3. Contaminated Equipment
4. Food from Unsafe Sources
5. Poor Personal Hygiene

Item 5 is addressed on this sheet.

REGULATION 61-25

Citations 3-301.11

In general, Food Employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils, such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. Exceptions to this requirement are cited in *3-301.11*.

PUBLIC HEALTH REASONS

People can spread disease quickly with limited exposure and cause infections in others. Therefore, handwashing alone is not an effective means of preventing the transmission of pathogens.

Gloves and other barriers do not replace handwashing.

For additional guidance see, proper [Glove Use fact sheet](#).

Illness can spread in retail food establishments when food employee hands touch ready-to-eat food.



Regulation 61-25 does not allow bare-hand contact with ready-to-eat food.

Ready-to-eat food is food that does not require additional preparation prior to consumption. This includes raw, washed, and cut fruits and vegetables as well as foods that require no additional cooking such as sandwiches, salads, and breads.

Suitable utensils must be used when handling ready-to-eat foods.

SUITABLE MEANS OF HANDLING READY-TO-EAT FOODS INCLUDE USING

- Single-use gloves
- Tongs
- Forks and other serving utensils
- Spatulas
- Deli tissue



GUIDELINES FOR SINGLE-USE GLOVES

- Always wash your hands before putting gloves on and when changing to a new pair
- You should change gloves:
 - » As soon as they become soiled or torn;
 - » Before beginning a different task;
 - » After handling raw meat, fish, or poultry; and
 - » Before handling ready-to-eat food