

NO BARE HAND CONTACT

The State of Maine Food Code (3-301.11) does not allow bare hand contact with ready-to-eat (RTE) foods. (RTE) are foods that go directly to customers without further cooking or a heat step that would kill the germs. RTE foods are items such as sandwiches, salads and bread. Food service workers must use utensils when handling ready-to-eat foods. Examples of suitable utensils for handling RTE foods are:

Spatulas



Tongs



Single use gloves



Forks



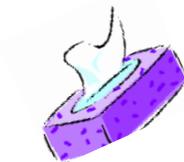
Single use glove guidelines

- ⇒ The use of gloves does not replace good hand washing practices.
- ⇒ Hands must be washed before putting on gloves.
- ⇒ Use gloves for one task only, such as handling RTE foods.
- ⇒ Hands must be washed between glove changes.
- ⇒ When gloves become soiled or damaged throw them away
- ⇒ Fabric or other re-usable gloves must not be used with RTE foods.

Chop sticks



Deli tissue



Scoops

