

Food Safety Fact Sheet

No Bare-Hand Contact

Food workers can spread foodborne illness in the food service environment when their hands come into contact with pathogens from their gastrointestinal tracts, from other objects, or from food contaminated with pathogens. Those pathogens can be spread by bare-hand contact with food.



Bare-hand contact with ready-to-eat food is prohibited.

The Kansas Food Code (3-301.11) prohibits bare-hand contact with ready-to-eat foods, or those foods that do not require any more preparation before they are ready to eat. This includes raw, washed and cut fruits and vegetables, and foods that require no additional cooking.

To prevent bare-hand contact, food service workers may use:

- Deli tissue
- Spatulas
- Tongs
- Forks
- Dispensing equipment
- Single-use gloves

Guidelines for Single-Use Gloves

- Good handwashing practices must still be followed, even when using single-use gloves.
- Wash hands before putting on gloves.
- Put gloves on only when you are ready to handle ready-to-eat food.
- Use gloves for only one task, such as ready-to-eat foods, then discard.
- If you are interrupted during food preparation, remove your gloves. Use clean gloves when you resume food preparation.
- Dispose of gloves as soon as they are removed.
- Single-use gloves should not be used around heat or hot fats.
- Gloves are susceptible to contamination, so throw them away when they are soiled or damaged.
- Fabric or re-useable gloves may not be used with ready-to-eat food.
- Single use gloves made of non-latex materials are recommended.