

Wisconsin Food Code FACT SHEET



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

Cross contamination between ready-to-eat food and unwashed or poorly washed hands causes foodborne illnesses. Avoid contaminating food by providing a barrier between your hands and the food.

What are ready-to-eat foods? They are foods that will be consumed without further washing or cooking. Examples of ready-to-eat foods include the following:

- prepared fresh fruits and vegetables
- served raw
- salads and salad ingredients
- cold meats and sandwiches
- shredded cheese
- bread, toast, rolls and baked goods
- garnishes such as lettuce, parsley, lemon
- wedges, potato chips or pickles
- fruit or vegetables for mixed drinks during preparation activities
- ice
- any food that will not be thoroughly cooked or reheated after it is prepared



What are barriers to prevent contamination of food? Single-use gloves, deli paper, tongs, spatulas, and other utensils.

Don't forget proper handwashing. Hands must still be washed in addition to using gloves, deli paper, or utensils. Hand sanitizers are not intended to replace handwashing.

Bare hand contact is allowed when washing raw fruits and vegetables.

Minimize bare hand contact with exposed food that is not in the ready-to-eat form.

Bare hand contact with ready-to-eat foods requires prior approval of a written plan from the regulatory authority. Specific procedures, policies, and documentation per 3-301.11 (D) must be submitted.



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