

TCHD EXAMPLE ONLY

Bare Hand contact Policy

According to The Illinois State Food Service Sanitation Code under section 750.160 c) *At least annually, each food service establishment shall review its operation to identify and document any procedures where ready- to- eat food must be routinely handled with bare hands. This annual review shall include the following components:*

- 1) Those routine procedures/ work- stations that necessitate direct hand contact with ready-to-eat food. This list shall be made available, upon request, to the Department or any local health department responsible for licensing/ permitting the establishment.*
- 2) Available alternatives to unprotected direct hand contact; e.g., use of suitable utensils, FDA-approved sanitizing hand rinses, etc., shall be considered. If an alternative (e.g., use of a suitable utensil) can be implemented, this procedure/ work station shall be removed from the list of routine direct hand contact points,*
- 3) Special focused education and training shall be provided to all food employees involved in the identified procedures, reinforcing the importance of proper hand washing for all employees with direct hand contact with ready-to-eat food. The content and duration of this focused education and training shall be determined by the food service operator.*