



Bare Hand Contact with Ready-to-Eat Foods Agreement

Bare hand contact with ready-to-eat foods may be done only at food establishments not serving a highly susceptible population, as defined by §228.2(69) of TFER/GCO. The procedure for practicing bare hand contact with ready-to-eat foods involves three (3) steps.

STEP 1:

Obtain written approval from the Garland Health Department and maintain proof of the approval at the facility for review during inspections.

STEP 2:

Documentation is maintained at the food establishment that the food employees acknowledge they have received training in the following areas:

- 1) Risk of contacting the specific ready-to-eat foods with their bare hands;
- 2) Proper handwashing methods
- 3) When to wash their hands;
- 4) Where to wash their hands;
- 5) Proper fingernail maintenance
- 6) Prohibition of jewelry
- 7) Good hygienic practices
- 8) Employee health policies (employee illness, exclusions, restrictions)

The TFER does not address who can conduct the training. Training providers may include:

- Food handler training classes
- Local regulatory agencies
- Private training companies
- Food establishment owner/permit holder

The training has to include all of the listed elements. Training providers design their own curriculums. Reference materials are readily available from regulatory agencies, libraries, universities, and the internet.

The employee has to sign the acknowledgement of receiving the training and documentation must be maintained at the food establishment.

STEP 3:

Documentation is maintained at the food establishment that food employees contacting ready-to-eat foods with bare hands utilize two or more of the following control measures to provide additional safeguards:

- 1) Double handwashing;
- 2) Nail brushes;
- 3) A hand sanitizer after handwashing;
- 4) Incentive programs that assist or encourage food employees not to work when they are ill;
- 5) Other control measures approved by the Garland Health Department.

The documentation in Step 3 designates what measures are to be used, not whether the employees are using the measures. NOTE: These safeguards are in addition to proper handwashing.



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STEP 4:

Documentation is maintained at the food establishment listing food handling procedures and the specific ready-to-eat foods and food additives that are touched by bare hands.

STEP 5:

Documentation is maintained at the food establishment that corrective actions are taken when steps 1-4 are not followed. The plan has to include the plan for corrective action.

The documentation has to be written, but may be included as part of the establishment's HACCP monitoring logs.