

Standard Operating Procedures for

Facility Name: _____

No bare hand contact with Ready to Eat (RTE) food

Why:	Hands can contaminate food with bacteria and viruses. Use gloves or utensils to protect RTE food from contamination by hands.
Who:	Food workers who handle opened RTE food. <input type="checkbox"/> _____
When:	Anytime opened RTE foods are touched/handled. <input type="checkbox"/> _____
Where:	During storage, preparation and service. <input type="checkbox"/> _____
How:	<ul style="list-style-type: none"> ○ Use gloves, utensils, food service tissues, or other – specify for food items. ○ Use separate utensils for raw and RTE food ○ Wash hands thoroughly before putting on gloves, and when gloves are changed ○ Change gloves when beginning a new task, they become soiled or torn, you are finished handling raw meat, and before handling RTE food. <input type="checkbox"/> _____
Correction:	Provide appropriate gloves utensils, or food service tissues. <input type="checkbox"/> _____
PIC Verification:	Monitor RTE food handling visually throughout shift. <input type="checkbox"/> _____

Prepared or revised by: _____ Date _____
Signature: _____