

Food Code Fact Sheet #1

What you should know about the new Code

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FOODSAFETY

OAR 333-150-0000, CHAPTER 3-301.11

Except when washing fruits and vegetables as specified under § 3-302.15 or as specified in ¶ (D) of this section, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT.

PUBLIC HEALTH REASONS:

The three critical factors in reducing foodborne illness transmitted through the fecal-oral route include; exclusion/restriction of ill food workers; proper handwashing; and no bare hand contact with ready-to-eat foods. Each of these factors is inadequate when utilized independently and may not be effective. However, when all three factors are combined and utilized properly, the transmission of fecal-oral pathogens can be controlled. Handwashing with plain soap and water, as specified in the Food Code, may not be an adequate intervention on its own to prevent the transmission of pathogenic microbes to ready-to-eat foods via hand contact with ready-to-eat foods.

***Proposed Food Sanitation Rule language, pending hearing*

No Bare Hand Contact

Food workers can spread illness in the food service environment when their hands come into contact with food.

The Oregon Food Sanitation Rules do **not** allow bare-hand contact with ready-to-eat food. Ready-to-eat foods are 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 such as sandwiches, salads and bread. Food workers must use “suitable” utensils when handling ready-to-eat foods

Suitable means of handling ready-to-eat foods include using:

- Deli tissue
- Tongs
- Forks and other serving utensils
- Spatulas
- Non-latex single-use gloves

Ingredients that are used exclusively in food products which are subsequently fully cooked, such as pizza, are not considered ready-to eat and may be handled with bare hands.

Gloves and other barriers do not replace handwashing.

Always wash your hands before putting gloves on and when changing to a new pair.

You should change gloves at the following times:

- As soon as they become soiled or torn
- Before beginning a different task
- After handling raw meat, fish, or poultry and Before handling ready-to-eat food



Gloves are one of MANY options to avoid bare hand contact with ready-to-eat foods

Never wash and reuse disposable gloves.

Latex gloves should not be used, since allergens from the gloves may transfer to food and cause an allergic reaction in some individuals.