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No Bare Hand Contact with Ready-To-Eat Food

AB 1252 - CalCode Section 113961

- Assembly bill 1252 added section 113961 to the California Retail Food Code (CalCode), which prohibits bare hand contact with ready-to-eat food, effective on January 1, 2014. **No Bare Hand Contact** is the practice of preventing direct contact with bare hands while handling ready-to-eat foods. Avoiding bare hand contact with foods that do not require further cooking provides an added protection against contamination with microbial or viral pathogens from the hands of food service employees.
- CalCode now requires that ready-to-eat foods be prepared and served without bare hand contact. Wearing single-use disposable sanitary gloves is one of several acceptable ways to comply with the regulation. If used, single-use gloves shall be used for only one task, such as working with ready-to-eat food or with raw food of animal origin, used for no other purpose, and shall be discarded when damaged or soiled, or when interruptions in the food handling occur.
- Employees that handle ready-to-eat foods are prohibited from using bare hand contact. This can be accomplished by creating a barrier between the employee's hands and a food product by using any of the following utensils for preparation and service: single-use disposable gloves; food dispensing equipment; forks and spoons, tongs, scoops, spatulas, toothpicks, bakery and deli wraps and waxed paper.
- In accordance with CalCode section 113961(f), food employees not serving a highly susceptible population may contact exposed, ready-to-eat foods if certain practices are followed, including pre-approval from the local regulatory agency, identification of foods touched by bare hands; documentation of employee training in proper handwashing, prevention of cross-contamination; a written health plan; and documentation that employees use added measures to prevent contamination.
- County of Kings, Environmental Health Services will do a soft roll out by educating operators first. **Starting July 1, 2014, the law will be implemented and enforced.**
- If you have any questions regarding this, please contact us at 559-584-1411 or for more detailed information you can visit <http://www.cdc.gov/handwashing/>