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| --- | --- | --- |
| ***Preventing***  ***Contamination***  ***by Employees*** |  | **3-301.11 Preventing Contamination from Hands.**  (A) Food employees shall wash their hands as specified under § 2‑301.12. |
|  |  |  |
|  |  | (B) *Except when washing fruits and vegetables as specified under Section 3‑302.15 or as specified in Paragraphs (D) and*  *(E) 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. P |
|  |  |  |
|  |  | (C) Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form. Pf |
|  |  |  |
|  |  | (D) *Paragraph (B) of this section does not apply to a* food employee *who contacts exposed,* ready-to-eat food *with bare hands at the time the* ready-to-eat food *is being added as an ingredient to a* food *that is to be cooked in the* food establishment *to heat all parts of the* food *to a temperature of at least 74° C (165° F).* |
|  |  |  |
|  |  | (E) *food employees not serving a highly susceptible population may contact exposed, ready-to-eat food with their bare hands if:* |
|  |  |  |
|  |  | (1) *The permit holder obtains prior approval from the regulatory authority;* |
|  |  |  |
|  |  | (2) *Written procedures are maintained in the food establishment and made available to the regulatory authority upon request that include:* |
|  |  |  |
|  |  | (a) *For each bare hand contact procedure, a listing of the specific ready-to-eat foods that are touched by bare hands,* |
|  |  |  |
|  |  | (b) *Diagrams and other information showing that handwashing facilities, installed, located, equipped, and maintained as specified under §§ 5-203.11, 5-204.11, 5‑205.11, 6-301.11, 6-301.12, and 6-301.14, are in an easily accessible location and in close proximity to the work station where the bare hand contact procedure is conducted;* |
|  |  |  |
|  |  | 1. *A written employee health policy that details how the food establishment complies with §§ 2-201.11, 2-201.12, and 2‑201.13 including*: |
|  |  |  |
|  |  | *(a) Documentation that food employees and conditional employees acknowledge that they are informed to report information about their health and activities as they relate to gastrointestinal symptoms and diseases that are transmittable through food as specified under ¶ 2‑201.11(A)*, |
|  |  |  |
|  |  | (b) *Documentation that food employees and conditional employees acknowledge their responsibilities as specified under ¶ 2-201.11(E) and (F), and* |
|  |  |  |
|  |  | (c) *Documentation that the person in charge acknowledges the responsibilities as specified under ¶¶ 2‑201.11(B), (C) and (D), and §§ 2-201.12 and 2‑201.13*; |
|  |  |  |
|  |  | (4) *Documentation that food employees acknowledge that they have received training in*: |
|  |  |  |
|  |  | (a) *The risks of contacting the specific ready-to-eat foods with bare hands*, |
|  |  |  |
|  |  | (b) *Proper handwashing as specified under § 2-301.12*, |
|  |  |  |
|  |  | (c) *When to wash their hands as specified under § 2‑301.14*, |
|  |  |  |
|  |  | (d) *Where to wash their hands as specified under § 2‑301.15*, |
|  |  |  |
|  |  | (e) *Proper fingernail maintenance as specified under § 2‑302.11*, |
|  |  |  |
|  |  | (f) *Prohibition of jewelry as specified under § 2-303.11, and* |
|  |  |  |
|  |  | (g) *Good hygienic practices as specified under §§2‑401.11 and 2-401.12;* |
|  |  |  |
|  |  | (5) *Documentation that hands are washed before food preparation and as necessary to prevent cross contamination by food employees as specified under §§ 2-301.11, 2‑301.12, 2-301.14, and 2‑301.15 during all hours of operation when the specific ready-to-eat foods are prepared*; |
|  |  |  |
|  |  | (6) *Documentation that food employees contacting ready-to-eat food with bare hands use two or more of the following control measures to provide additional safeguards to hazards associated with bare hand contact*: |
|  |  |  |
|  |  | (a) *Double handwashing,* |
|  |  |  |
|  |  | (b) *Nail brushes,* |
|  |  |  |
|  |  | (c) *A hand antiseptic after handwashing as specified under § 2‑301.16,* |
|  |  |  |
|  |  | (d) *Incentive programs such as paid sick leave that assist or encourage food employees not to work when they are ill, or* |
|  |  |  |
|  |  | (e) *Other control measures approved by the regulatory authority; and* |
|  |  |  |
|  |  | (7) *Documentation that corrective action is taken when Subparagraphs (E) (1) - (6) of this section are not followed*. |