

No Bare Hand Contact with Ready-To-Eat Foods

What is ready-to-eat (RTE) food?

- RTE foods are food products that require no further processing to ensure safety.
- RTE food examples include bakery products, cheese, luncheon meat, or tuna salad.

How do I handle RTE Foods?

- Scoops
- Spoons
- Forks
- Spatulas
- Tongs
- Deli tissue
- Single-use gloves
- Dispensing equipment

What are the instructions for the use of single-use gloves?

- Always wash hands before donning gloves.
- Change disposable gloves between handling raw products and RTE products.
- Do not wash or reuse disposable gloves.
- Discard torn or damaged disposable gloves.
- Cover an infected lesion with pus (cut, burn, or boil) with a waterproof covering and disposable glove.
- Wear disposable gloves over artificial nails, nail polish, or uncleanable orthopedic support devices.