

“5 STEP PROGRAM” FOR BARE HAND CONTACT OF READY-TO-EAT FOODS

Ohio Uniform Food Safety Code 3717-1-03.2

1. The License Holder (Operation) obtains ***prior*** approval from the Licensors (Board of Health, Greene County Public Health)
2. Written procedures are maintained at the food operation and they ***must*** include the following:
 - ◆ A list of the specific ready-to-eat foods that will be touched by bare hands; and,
 - ◆ Diagrams of the facility showing the proximity of handwashing stations to food work stations, how they are equipped and maintained, etc.
3. A written employee health policy detailing the following:
 - ◆ Documentation employees have been informed to report information about their health as related to gastrointestinal illnesses and diseases that are transmissible through food; and,
 - ◆ Documentation confirming that employees and the PIC acknowledge their responsibilities (Section 2.1 of Ohio Food Code).
4. Documentation that confirms employees have received training in:
 - ◆ The risks of contacting the specific ready-to-eat foods with bare hands;
 - ◆ Proper handwashing procedures (Section 2.2 of Ohio Food Code); and,
 - ◆ When/where to wash hands, fingernail maintenance, jewelry prohibitions & good hygienic practices (Sections 2.2 & 2.3 of Ohio Food Code).
5. Documentation that:
 - ◆ Hands are washed before/during food preparation to prevent cross-contamination;
 - ◆ Food employees use two or more of the listed control measures:
 - ◇ Double handwashing;
 - ◇ Use of hand sanitizer after handwashing; and/or,
 - ◇ Incentive programs such as paid sick leave;
 - ◆ Documentation that corrective actions are taken when required.