

FOOD SAFETY NOTICE

Proper Hand Washing:

All employees are required to wash hands with soap and hot water, rub hands together for 20 seconds, rinse thoroughly, and then dry. Hand washing must occur:

- before engaging in any food preparation
- when their hands become soiled from touching raw meat or dirty surfaces
- after using the restroom
- after eating, drinking, or using handheld tobacco products/e-cigarettes
- after handling garbage and trash
- before putting on gloves or using utensils
- between changing gloves

Using hand sanitizer and/or wearing gloves is not a substitute for hand washing.

Proper Glove Use:

Employees must prevent all direct hand contact with foods intended to be served without further cooking (ready-to-eat). Food must be handled with single-use disposable gloves or other suitable utensils, such as tongs, deli wrap, or napkins. Examples of suitable barriers include:

- single-use gloves to wrap a burrito
- deli wrap for baked goods
- spatula to serve cooked pizza slices
- tongs to serve cooked pieces of chicken

Specific examples where gloves are required:

- when preparing fruits and raw vegetables
- when preparing salads
- when handling bread or rolls
- when preparing sandwiches



Never reuse gloves.

For more information, please contact:



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Food Safety Program**

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