Illness can spread in retail food establishments when food employee hands touch ready-to-eat food.

Regulation 61-25 does not allow bare-hand contact with ready-to-eat food.

Suitable Means of Handling Ready-to-Eat Foods Include Using:

- Single-use gloves
- Tongs
- Forks and other serving utensils
- Spatulas
- Deli tissue

Guidelines for Single-use Gloves:

- Always wash your hands before putting gloves on and when changing to a new pair.
- You should change gloves:
  - As soon as they become soiled or torn;
  - Before beginning a different task;
  - After handling raw meat, fish, or poultry; and
  - Before handling ready-to-eat food.

Gloves and other barriers do not replace handwashing.

For additional guidance see, proper Glove Use fact sheet.