

NO BARE-HAND CONTACT RESOURCE GUIDE



Background

"No Bare Hand Contact" is a food safety approach that prevents direct contact between bare hands and ready-to-eat foods. This can provide an extra layer of protection against the contamination of foods that don't require further cooking.

Responsibilities

Person in Charge in the Store: The person in charge in the store is responsible for training and enforcing proper standards. The person in charge is responsible for making sure employees follow the guidelines for proper glove and/or utensil use and practices (where applicable), including no bare hand contact with ready-to-eat foods.

Store Personnel: Employees directly involved in the preparation of food should practice proper personal hygiene and adhere to the handwashing, utensil, and/or glove usage policies, including no bare hand contact with ready to eat food.

How to Prep

Stores should have disposable gloves, along with proper hand sinks and handwashing supplies.

Procedure

Bare hand contact with a ready-to-eat food can contaminate the food and contribute to foodborne illness. Employees should always use suitable utensils such as spatulas, tongs, single-use gloves or dispensing equipment when handling ready-to-eat foods.

Follow these instructions when using single-use gloves. Single use means to use disposable gloves for one task and then change them before doing the next task:

- Always wash hands before putting on gloves.
- Change disposable gloves between handling raw products and ready-to-eat products.
- Do not wash or reuse disposable gloves.
- Discard torn, damaged or soiled disposable gloves.
- Cover an infected lesion (cut, burn or boil) with pus with a waterproof covering and disposable glove.
- Wear disposable gloves over artificial nails and nail polish.

Additional Information

Proper gloves should be available throughout the store.

References

- 2017 U.S. FDA Food Code

NOTICE TO FRANCHISEES AND THEIR EMPLOYEES: These materials were prepared solely for use in corporate stores owned and operated by Domino's Pizza LLC. Franchisees may use or not use these materials at their discretion. As independent business owners, franchisees are solely responsible for the operation of their stores including, without limitation, employment and pay practices, safety and security matters, and compliance with all applicable federal, state, and local laws. The persons who work in stores owned and operated by a franchisee are employees of the franchisee, and not employees of Domino's Pizza LLC or its affiliated entities. These materials are for general informational purposes only and do not, and are not intended to, constitute legal advice. By providing these materials, Domino's Pizza LLC and its affiliated entities do not assume any responsibilities or duties of franchisees or any responsibility to update the materials for subsequent developments. The use of and/or reliance on these materials is not a guarantee that accidents or losses will not occur or that franchisees will be in compliance with applicable legal requirements. Franchisees should consult their own legal counsel concerning their particular facts and circumstances and any specific legal questions they may have regarding the issues addressed in these materials. Franchisees must determine the policies, procedures, and settings to be implemented in their stores regarding the use of these materials and must ensure that the materials and their use are compliant with all applicable legal requirements.