



**Public Health**  
Prevent. Promote. Protect.

## JO DAVIESS COUNTY HEALTH DEPARTMENT

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### HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

#### Using Suitable Utensils When Handling Ready-to-Eat Food

- Use proper handwashing procedures to wash hands and exposed arms prior to preparing or handling food or at any time when the hands may have become contaminated.
- Do not use bare hands to handle ready-to-eat foods at any time unless washing fruits and vegetables.
- Use suitable utensils when working with ready-to-eat food. Suitable utensils may include:
  - Single-use gloves
  - Deli tissue
  - Foil wrap
  - Tongs, spoodles, spoons, and spatulas
- Wash hands and change gloves:
  - Before beginning food preparation
  - Before beginning a new task
  - After touching equipment such as refrigerator doors or utensils that have not been cleaned and sanitized
  - After contacting chemicals
  - When interruptions in food preparation occur, such as when answering the telephone or checking in a delivery
  - When handling money
  - Anytime a glove is torn, damaged, or soiled
  - Anytime contamination of a glove might have occurred