

## **8.20.XXX Preventing Contamination from Hands.**

Food handlers and food managers shall wash their hands as specified under section 2-301.12 of the Nebraska Food Code as adopted by Neb. Rev. Stat. §81-2,257.01. Food shall be protected by preventing contamination from hands. Food handlers and food managers shall not have bare hand contact with ready to eat foods, unless a food establishment receives approval from the Health Director as specified in section b) below.

a) If the establishment serves a highly susceptible population, as defined by the Nebraska Food Code, no bare hand contact with ready-to-eat food shall be allowed.

b) If the establishment does not serve a highly susceptible population, as defined by the Nebraska Food Code, the Health Director may approve bare hand contact of ready-to-eat food within said establishment if the owner of said food establishment provides notification to the Health Director that written policies and procedures have been established including all of the following:

1) Documentation is maintained at the establishment that:

i) All food handlers and food managers have acknowledged that if they have any illness involving gastrointestinal symptoms (vomiting or diarrhea) or have any diseases that are transmittable through food, they must:

aa) report such symptoms or disease to the person in charge before they begin work;

bb) cannot have bare hand contact with ready to eat foods for 48 hours after the cessation of symptoms; and

cc) comply with exclusion and restriction requirements specified in the Nebraska Food Code sections 2-201.12 and 2-201-13,

ii) The owner acknowledges the responsibility to provide training and supervision and to ensure that no employee that has had vomiting or diarrhea in the last 48 hours will be allowed to have bare hand contact with ready-to-eat foods during this time; and

2) Every time a Food Handler or Food Manager enters a food establishment kitchen or food preparation area, and at times specified in NE Food Code 2-301.14 prior to bare hand contact with ready-to-eat food, a double wash is required with the addition of one or more of the following control measures:

i) Use of an incentive program such as paid leave that assists or encourages food handlers not to work when they are ill,

ii) Use of an approved hand sanitizer,

iii) Use of an individual or single use disposable nail brush, or

iv) Use of other control measures approved by the Health Director.

c) Bare hand contact of ready-to-eat food without meeting all the requirements of b) above may be allowed when:

1) Washing fruits and vegetables,

2) Handling ready-to-eat food at the time it is added as an ingredient prior to being cooked to the minimum temperatures specified in the Nebraska Food Code, and

3) Garnishing beverages.

d) Failure to comply with the written policies and procedures submitted to the Health Director pursuant to section b) above may result in Health Director taking action to rescind approval for bare hand contact of ready-to-eat foods by food handlers and food managers within said food establishment.