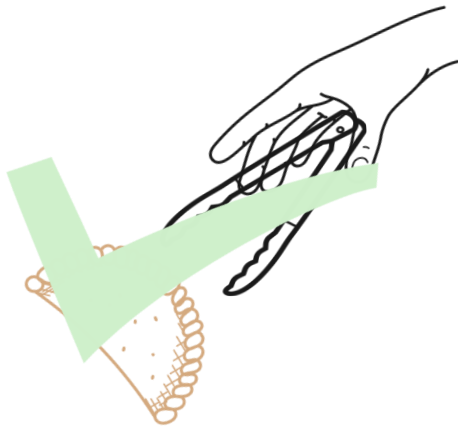


NO BAREHAND CONTACT

With Ready-To-Eat Food



Ready-To-Eat Food is food that is going directly to the consumer without further cooking or preparation. Use the appropriate utensils to avoid bare hand contact and contamination.

Single-use glove guidelines

Gloves are a great tool to use when needed but it is not to replace frequent handwashing. They should always be for single-use only, and never washed or reused. Food employees must change their gloves when:

- Changing tasks such as going from prepping food to handling money
- After touching raw meat
- Before handling cooked or ready-to-eat food
- After touching the mouth when sneezing or coughing
- After touching face or hair
- When they become soiled or torn
- After every four (4) hours

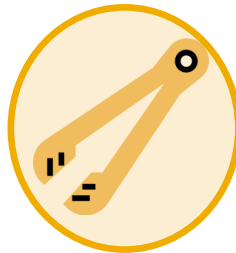
Other methods include:



Deli tissue



Spatula



Tongs



Forks & Spoons



Gloves



United States Virgin Islands
Department of Health
Division of Environmental Health
<https://doh.vi.gov/programs/environmental-health>