



# No Bare Hand Contact With Ready to Eat Food

Touching ready-to-eat foods with bare hands is discouraged to prevent the spread of viruses and bacteria that may reside on the skin. By implementing proper food handling techniques, food service employees can avoid the transfer of harmful microorganisms from their hands to the food that customers consume to prevent a foodborne illness. Using single-use gloves, tongs, serving spoons, spatulas, deli paper, or toothpicks is an acceptable method to avoid barehand contact with ready-to-eat food.

## What foods are considered Ready to Eat (RTE)?

- Any food item that will not be cooked or reheated
- Fruit
- Bakery items
- Ice
- Garnishes

### RICHMOND COUNTY HEALTH DEPARTMENT

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[No Bare Hand Contact](#)

