

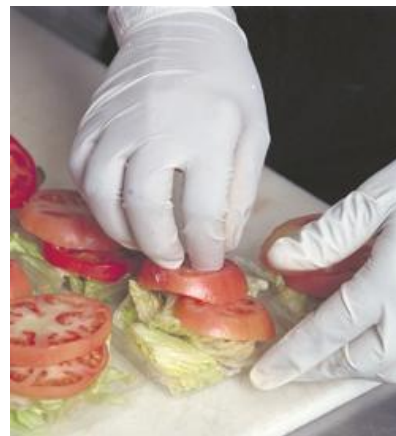
Glove Usage

The following was taken directly from Title 410 IAC 7-24 Retail Food Establishment Sanitation Requirements, section 171:



(b) Except when washing fruits and vegetables as specified in section 175 of this rule, shucking oysters and clams, deveining shrimp and other crustaceans, applying a garnish, or when otherwise approved through a variance, food employees shall not contact exposed, **ready-to-eat food** with hands that have not been washed as specified in sections 129 and 130 of this rule and shall use suitable utensils, such as the following:

1. Deli tissue
2. Spatulas
3. Tongs
4. Single-use gloves
5. Dispensing equipment



(c) Food employees shall minimize bare hand and arm contact with exposed food that is not in ready-to-eat form.