

Request for Variance

No Bare Hand Contact with Ready-to-Eat Food

Effective January 1, 2014, California Retail Food Code (CalCode) prohibits food employees from handling ready-to-eat food (RTE) with their bare hands. In rare cases, food operators who do not serve highly susceptible populations may be approved to use bare hand contact with ready-to-eat food. To be considered for this approval, the permit holder must submit this application form, along with the documents and payment specified below. An approval is limited to the specific ready-to-eat food listed on this application form and does not constitute a general approval to use bare hand contact with RTE throughout the food facility. **Bare hand contact shall only be considered in rare circumstances when suitable utensils, such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment impede food product quality, aesthetic appearance or integrity.**

For this review, please submit a completed form with supporting documents and remit a non-refundable \$129. Please make check payable to *Los Angeles County Department of Public Health*. You will receive a written notification approving or denying this application within 20 days.

Facility Name: _____ **Health Permit Number:** _____
Facility Address: _____ **City:** _____ **State:** CA **Zip:** _____
Person in Charge: _____ **Title:** _____ **Phone:** (_____) _____
Fax: (_____) _____ **E-Mail:** _____ @ _____
Mailing Address: _____ **City:** _____ **State:** ____ **Zip:** _____

WRITTEN PROCEDURES:

Describe your proposed procedures for bare hand contact and list the specific ready-to-eat foods that would be touched by bare hands. Please explain how this requirement will impact the quality, appearance or integrity of your food product.

Bare hand contact procedure: 	Ready-to-eat food item touched by bare hands:
---	--

Attach a separate sheet, if necessary

Attach diagram(s) and other information showing the location of all handwashing facilities. Documentation must indicate that sinks are properly installed, maintained, are easily accessible and in close proximity to the work station where bare hand contact procedure is conducted.

Initial when completed	Your handwashing procedures must include or state all of the following:
	Attached for review are diagram(s) showing location of all handwashing facilities in relation to work stations where bare hand contact procedures are conducted.
	Accessible handwashing sinks are installed in all necessary areas and kept clean and unobstructed
	All handwashing sinks are provided with warm water that reaches at least 100°F
	All handwashing sinks are provided with soap, single-use towels or a heated-air hand drying device

Attach written handwashing information, with the diagram to the proposed procedure(s)

WRITTEN EMPLOYEE HEALTH POLICY:

Written policy must detail the manner in which the food facility complies with CalCode sections 113949, 113949.1, 113949.2, 113949.4, 113949.5, 113950 and 113950.5.

Initial to acknowledge	Written employee health policy* must document all of the following:
	Food employees acknowledge that they have been informed to report information about their health and activities as they relate to gastrointestinal symptoms and diseases that are transmittable through food
	Food employees acknowledge their responsibilities for notification
	Person in charge acknowledges the responsibilities for notification

Attach written employee health policy for the proposed procedure(s)

EMPLOYEE TRAINING:

Written policy* must document that all food employees acknowledge they have received training in all the following areas:

Initial when completed	Topics covered:
	Risks of contacting specific ready-to-eat foods with bare hands
	Proper handwashing techniques and requirements
	Where to wash their hands
	Proper fingernail maintenance
	Prohibition of jewelry
	Good hygienic practices

Attach written employee training policy for the proposed procedure(s)

CROSS CONTAMINATION PREVENTION:

Include the statement that hands are washed before food preparation and as necessary to prevent cross-contamination by food employees, as specified in Sections 113952, 113953.1, and 113953.3 during all hours of operation when the specific ready-to-eat foods are prepared.

CONTROL MEASURES:

Written policy must document that food employees contacting ready-to-eat foods with bare hands use two or more of the following control measures to provide additional safeguards to hazards associated with bare hand contact.

Check all that apply	Possible control measures: Facility must use at least two of these control measures*
<input type="checkbox"/>	Double handwashing
<input type="checkbox"/>	Nail brushes
<input type="checkbox"/>	A hand antiseptic after handwashing, as specified in Section 113953.4
<input type="checkbox"/>	Incentive programs such as paid sick leave that assist or encourage food employees not to report to work when they are ill
<input type="checkbox"/>	Other control measure approved by the local regulatory authority

Attach written control measures to the proposed procedure(s) submitted for review.

CORRECTIVE ACTIONS:

Written policy must document that corrective actions will be taken when requirements specified above are not followed.

Acknowledgment: Food workers at this facility shall not use bare hand contact with ready-to-eat food until approval is received from the Los Angeles County Department of Public Health Environmental Health Division. I understand, if approved, this facility can only use these procedures to serve non-susceptible populations and must operate according to these operating procedures each day the establishment is in operation.

Name: _____ Title: _____ Signature: _____
Please Print

E-mail address: _____ @ _____ Date: _____ / _____ / _____