FOOD SAFETY INSERVICE

HAND HYGIENE & GLOVE USE
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HOW TO USE MATERIALS

This inservice is designed to be used as a tool to train staff in long-term care facilities. Although we have provided an outline of the topic at hand, you may need to prepare in advance and tailor this inservice to your staff.

Consider the following:

- Employees’ experience and knowledge levels
- Areas needing reinforcement
- Facility policy and state regulations relevant to this topic

To increase employee engagement and retention of information, incorporate thought-provoking questions, ask for examples, and have employees read aloud the handouts, if applicable.

INSERVICE OBJECTIVES

This training addresses proper hand hygiene and single-use glove standards required of foodservice personnel to ensure food safety. Following the completion of this training, employees will be able to:

1. Understand when handwashing is indicated
2. Demonstrate proper single-use glove procedures
3. Understand use of single-use gloves with ready-to-eat foods

Main Topics to Cover Are:

- Handwashing Procedure
- When to Wash Hands
- Single-use Glove Procedure
- Bare-Hand Contact
- Ready-to-Eat Foods
**INSERVICE OUTLINE**

**Pre-Test**

*Ask participants to complete the pre-test on page 7. These questions will be re-visited at the end of the training.*

**Lecture & Discussion**

**Proper Handwashing**

Handwashing may seem like a simple task, however, many people don’t follow proper handwashing procedures.

Proper handwashing is the single most effective way to prevent foodborne illnesses.

Bacteria and viruses – the major cause of foodborne illnesses – can transfer easily from people to food and other surfaces. Therefore, it’s important to follow proper handwashing procedures after any task that could contaminate your hands.

*Provide and discuss Handwashing Procedure Handout on page 5.*

**Ready-to-Eat Foods**

Ready-to-eat (RTE) foods do not need further preparation before eating.

Examples of RTE foods include:

- Cooked hot dogs, burgers, or pizza
- Washed raw fruits and vegetables
- Cooked fruits and vegetables for hot-holding
- Spices, seasonings, and sugar
- Breads, cakes, cookies, and pies
- Sandwiches and salads

Avoid contact with RTE foods with bare hands by using deli tissue, spatulas, tongs, dispensing equipment, or single-use gloves.