

3717-1-02.2

Management and personnel: personal cleanliness.

[Comment: For publication dates of the CFR referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01 of the Administrative Code.]

(A) Hands and arms - clean condition.

Food employees shall keep their hands and exposed portions of their arms clean.

(B) Hands and arms - cleaning procedure.

(1) Food employees shall clean their hands and exposed portions of their arms ~~(or including surrogate prosthetic devices for hands or arms)~~ for at least twenty seconds, using a ~~cleaning compound~~ hand cleaner in a ~~lavatory~~ handwashing sink that is equipped as specified under paragraph (C) of rule 3717-1-05.1 of the Administrative Code and paragraphs (A) to (F) of rule 3717-1-06.2 of the Administrative Code.

(2) Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms:

(a) ~~Vigorous friction on the surfaces of the lathered fingers, finger tips, areas between the fingers, hands and arms (or by vigorously rubbing the surrogate prosthetic devices for hands or arms) for at least ten to fifteen seconds, followed by~~ Rinse under clean, running warm water;

(b) ~~Thorough rinsing under clean, running warm water; and~~ Apply an amount of hand cleaner recommended by the product manufacturer:

(c) ~~Immediately follow the cleaning procedure with thorough drying of cleaned hands and arms (or surrogate prosthetic devices) using a method as specified under paragraph (C) of rule 3717-1-06.2 of the Administrative Code.~~ Rub together vigorously for at least ten to fifteen seconds while:

(i) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and

(ii) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers;

(d) Thoroughly rinse under clean, running warm water; and

(e) Immediately follow the cleaning procedure with thorough drying using a method as specified under paragraph (C) of rule 3717-1-06.2 of the Administrative Code.

- (3) ~~Food employees shall pay particular attention to the areas underneath the fingernails during the cleaning procedure~~To avoid recontaminating their hands or surrogate prosthetic devices, food employees may use disposable paper towels or similar clean barriers when touching surfaces such as manually operated faucet handles on a handwashing sink or the handle of a restroom door.
- (4) If approved and capable of removing the types of soils encountered in the food operations involved, an automatic handwashing facility may be used by food employees to clean their hands or surrogate prosthetic devices.

(C) Hands and arms - when to wash.

Food employees shall clean their hands and exposed portions of their arms as specified under paragraph (B) of this rule immediately before engaging in food preparation including working with exposed food;₁ clean equipment or utensils;₂ or unwrapped single-service or single-use articles and:

- (1) After touching bare human body parts other than clean hands ~~or~~and clean, exposed portions of arms;
- (2) After using the toilet room;
- (3) After caring for or handling service animals or aquatic animals as specified in paragraph (D) of rule 3717-1-02.3 of the Administrative Code;
- (4) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking except as specified in paragraph (A) of rule 3717-1-02.3 of the Administrative Code for a food employee drinking from a closed beverage container;
- (5) After handling soiled equipment or utensils;
- (6) During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;
- (7) When switching between working with raw food and working with ready-to-eat

food;

- (8) ~~After engaging in any other activities that contaminate the hands~~ Before donning gloves for working with food; and
- (9) ~~Before putting on single-use or durable non-absorbent gloves for working with food~~ After engaging in any other activities that contaminate the hands.

(D) Hands and arms - where to wash.

Food employees shall clean their hands in a handwashing ~~lavatory sink~~ or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.

(E) Hand ~~sanitizers~~ antiseptics.

- (1) A hand ~~sanitizer and antiseptic~~ used as a topical application, a chemical hand sanitizing antiseptic solution used as a hand dip, or a hand antiseptic soap shall:

(a) Comply with one of the following:

- (i) Be an approved drug that is listed in the ~~F.D.A.~~ FDA publication ~~approved drug products with therapeutic equivalence evaluations~~ "Approved Drug Products with Therapeutic Equivalence Evaluations" (as published in 2005) as an approved drug based on safety and effectiveness; or
- (ii) Have active antimicrobial ingredients that are listed in the ~~F.D.A.~~ FDA monograph for over-the-counter health-care antiseptic drug products as an antiseptic handwash (as published on June 17, 1994); and

(b) ~~Consist of components that are:~~

- (i) ~~Listed for such use in contact with food in 21 CFR 178 -- indirect food additives: adjuvants, production aids, and sanitizers; or~~
- (i) ~~Exempt from regulation as food additives under 21 CFR 170.39 -- threshold of regulation for substances used in food-contact articles; or~~

~~(i) Generally recognized as safe (GRAS) for the intended use in contact with food within the meaning of the Federal Food, Drug and Cosmetic Act (FFDCA); or~~

~~(i) Permitted for such use by an effective food contact substance notification as defined by paragraph 409(h) of the FFDCA and listed in FDA's inventory of effective premarket notifications for food contact substances; and~~

~~(e) Be applied only to hands that are cleaned as specified under paragraph (B) of this rule.~~

(b) Comply with one of the following:

(i) Have components that are exempted from the requirement of being listed in federal food additive regulations as specified in 21 CFR 170.39; or

(ii) Comply with and be listed in:

(a) 21 CFR 178 as regulated for use as a food additive with conditions of safe use, or

(b) 21 CFR 182, 21 CFR 184 or 21 CFR 186 for use in contact with food, and

(c) Be applied only to hands that are cleaned as specified under paragraph (B) of this rule.

(2) If a hand ~~sanitizer or a chemical hand sanitizing~~ antiseptic or a hand antiseptic solution used as a hand dip does not meet the criteria specified under paragraph (E)(1)(b) of this rule, use shall be:

(a) Followed by thorough hand rinsing in clean water before hand contact with food or by the use of gloves; or

(b) Limited to situations that involve no direct contact with food by the bare hands.

(3) A ~~chemical hand sanitizing~~ antiseptic solution used as a hand dip shall be maintained clean and at a strength equivalent to at least one hundred parts per million (mg/L) chlorine.

(F) Fingernails - maintenance.

- (1) Food employees shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough.
- (2) Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food.

(G) Jewelry - prohibition.

- (1) Except as provided in paragraphs (G)(2) and (G)(3) of this rule, while preparing food, food employees may not wear jewelry on their arms or hands.
- (2) A medical alert bracelet is permitted when a reasonable ~~accommodation~~ accommodation is made, such as wearing the bracelet high on the arm or secured in a manner that does not pose a risk to the food but provides emergency medical information if it is needed.
- (3) A plain ring such as a wedding band may be worn.

(H) Outer clothing - clean condition.

Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, ~~or~~ single-service articles, or single-use articles.

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Certification

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