

Policy & Procedure Manual

Hand Antiseptic

Policy:

Hand antiseptic or antimicrobial gel used by staff as a hand dip or wash will be limited to situations that involve no direct contact with food by the bare hands. Hand antiseptic may be applied between washing hands twice before full hand washing must be completed. Hand antiseptic cannot be used in place of proper hand washing technique in a food service setting.

Procedure

1. Hand antiseptic must comply with 2-301.16 (A) of the 2017 Food Code. Hand antiseptic solution used as a hand dip shall be maintained clean and at strength equivalent to at least 100 mg/L chlorine.
2. Hand antiseptics may be used after hand washing, and between hand washing as long as hands are not soiled.
3. Hand antiseptic use should be limited to situations where direct contact of food with bare hands does not occur.
4. To use hand antiseptic:
 - a. Apply to the palm of one hand and rub to cover all areas of the hands until dry.
 - b. Rub between fingers, fingertips, back of fingers and hands.
 - c. Volume of hand sanitizer used is based on the manufacturer's recommendations.

Resources:

- Centers for Disease Control. Hand Hygiene in Healthcare Settings. Available at www.cdc.gov/HandHygiene/index.html.
- Hand Antiseptics. Food Code 2017, Section 2-301.16. Available at <https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm595139.htm>.
- Hand Rub Poster from the World Health Organization. Available at http://www.who.int/gpsc/5may/How_To_HandRub_Poster.pdf.
- State Operations Manual Appendix PP -Guidance to Surveyors for Long Term Care Facilities State Operations Manual Appendix PP -Guidance to Surveyors for Long Term Care Facilities. Available at <https://www.cms.gov/Medicare/Provider-Enrollment-and-Certification/GuidanceforLawsAndRegulations/Downloads/Appendix-PP-State-Operations-Manual.pdf>.
- 2017 Food Code. Available at <https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm595139.htm>.