

Handwashing Event Hazard Analysis -- updated 06-18-2013				
FDA Food Code "when to wash"	Hand Contamination Event	Known or Potential Hazard (Biological: Virus/Bacteria/ parasites, Chemical, Physical contaminants)	Is Hazard Significant to cause illness or harm? Pathogenic, Biological? Chemical? Physical?	Would Hand Washing Significantly Reduce the Hazard?
1. FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE SERVICE and SINGLE-USE ARTICLES	After arriving to work	All	Yes	Yes
	After taking breaks	All	Yes	Yes
	After Exiting/Re-entering Restaurant	All	Yes	Yes
	After Exiting/Re-entering Kitchen/Back of House	All	Yes	Yes
2. After touching bare human body parts other than clean hands and clean, exposed portions of arms	After Touching Face or Arms	Biological	No	No
	After Touching or Rubbing Eyes/Nose	Biological	No	No
	After Touching Hair/Scalp	Biological	No	No
	After Touching Mouth	Biological	Yes	Yes
	After Touching Sores/Scabs	Biological	No	No
	After performing any of the above actions with gloved hands versus bare hands	Biological	Y	no
3. After using the toilet room	After Using the restroom	Biological	Yes	Yes
	After Stocking or Cleaning the restroom	Biological	Yes	Yes
	After handling Service Animals/Pets	Biological	Yes	Yes
4. caring for or handling service and aquatic animals	After handling Aquatic Animals	Biological	Yes	Yes
	After Coughing or sneezing into hands	Biological	Yes	Yes
5. Except as specified in ¶ 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue	After Coughing or sneezing into gloves	Biological	Yes	No
	After Coughing into elbow/ shoulder	Biological	No	No
	After Using a handkerchief or disposable tissue	Biological	Yes	Yes
	After Using tobacco products	All	Yes	Yes
6. using tobacco, eating, or drinking	After Eating	All	Yes	Yes
	After Drinking from cup or container	All	Yes	depends
	After Washing soiled utensils/smallwares	Biological	Yes	Yes
7. After handling soiled EQUIPMENT or UTENSILS	After Refilling customer drink cup	All	Yes	depends
	After Touching soiled in-use service utensils on the Ready to Eat/Pack line	Biological	Yes	Yes
	8. During FOOD preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks	After Hands become soiled with cooked/ready to eat food	Biological	No
After Hands become soiled with raw food		All	Yes	Yes
After Performing the above actions with gloved hands versus bare hands		All	Same risk for both situations	Yes
After continuously working with raw or cooked, RTE food for extended times (e.g. ≥ 1 hour)		All	Yes	Yes
9. When switching between working with raw FOOD and working with READY-TO-EAT FOOD	After Moving in and out of a raw prep area (e.g. cook)	All	Yes	Yes

	After Switching between handling raw food and ready to eat food	All	Yes	Yes
	After Rinsing fresh produce	All	Yes	Yes
10. Before donning gloves for working with FOOD	Before putting on gloves after entering the kitchen to work with food	Biological	Yes	Yes
	Before putting on/changing gloves when hands were previously washed and have not become visibly soiled and have not handled raw food or touched other "unclean" surfaces (e.g. touching clean, non-food contact portion of RTE serving utensils like tong or scoop handles before putting on gloves for direct contact with RTE foods like sandwiches)	Biological	No	No
	Between changing gloves due to gloves becoming soiled	Biological	Yes	Yes
	Between changing gloves due to gloves becoming torn	Biological	Yes	Yes
	Before putting on gloves after handling money/credit cards (e.g. hands were previously washed and gloves are worn for handling RTE food, gloves are removed to take money/credit cards, new gloves are then put on for next customer)	Biological	Yes	Yes
	11. After engaging in other activities that contaminate the hands	After Handling Money/Credit Cards	Biological	Yes
After Touching visibly clean clothing/hat or visor		Biological	No	No
After Touching visibly soiled clothing/hat or visor		Biological	Yes	Yes
After Touching jewelry, rings, necklaces, watches		Biological	No	No
After Touching or Using Phones or other Personal Equipment		All	Yes	Yes
After Handling corrugate/ storage boxes, stocking items		All	Yes	Yes
After Cleaning Activities (mopping, sweeping, windows, etc)		All	Yes	Yes
After Touching trash liners/containers		All	Yes	Yes
After Handling Chemicals		All	Yes	Yes
After Touching "unclean" non-food contact surfaces (floors, walls, ceilings, countertops, table tops, door handles, cooler /freezer handles etc)		All	Yes	Yes