

ALTERNATIVE OPERATING PROCEDURE (AOP)

For Allowing Barehand Contact with Ready-to-Eat (RTE) Food

Business Name		License Number		
Owner (Corporation, Partnership, Individual, etc.)		Date Completed		
		Month	Day	Year
Street Address of Business				
City	State	Zip Code		
Type of Establishment: <input type="checkbox"/> Permanent Seating Restaurant <input type="checkbox"/> Permanent with No Seats <input type="checkbox"/> Catering <input type="checkbox"/> MFDV <input type="checkbox"/> Theme Park Food Cart <input type="checkbox"/> Temporary Food Service				

I am completing this written Alternative Operating Procedure (AOP) because I desire to have bare hand contact with ready-to-eat (RTE) food in my public food service establishment.

The following is a description of the standard procedures and policies I will use to operate my business in order to protect the health and safety of the public.

REQUIREMENT
Specific work station(s) where bare hand contact occurs (E.g., cookline, salad prep table)
PROPOSED PROCEDURE

REQUIREMENT
Specific employee positions conducting bare hand contact (E.g., line cook, salad prep worker)
PROPOSED PROCEDURE

REQUIREMENT
Food preparation processes where bare hand contact is used (E.g., assembling salads, garnishing plates, placing condiments on sandwiches, chopping vegetables)
PROPOSED PROCEDURE

REQUIREMENT
Explain how cross contamination will be prevented (E.g., worker will not change activities without washing hands and applying hand antiseptic, raw meat will not be handled without gloves, raw animal foods will not be handled by the same worker).
PROPOSED PROCEDURE

REQUIREMENT
Explain how management will monitor employee hand washing practices.
PROPOSED PROCEDURE

REQUIREMENT
Explain how management will monitor the health status of employees.
PROPOSED PROCEDURE

REQUIREMENT
Explain how management will monitor employee adherence to the provisions of the AOP.
PROPOSED PROCEDURE

REQUIREMENT
Explain the corrective actions that management will take (for the potentially contaminated food as well as training of the worker) if the AOP is not followed.
PROPOSED PROCEDURE

TRAINING
<input type="checkbox"/> Yes <input type="checkbox"/> No Professional hygiene training is provided to all identified employees before they begin using bare hand contact with RTE food.
<input type="checkbox"/> Yes <input type="checkbox"/> No Employee training documentation is maintained on the premises.
HAND WASHING / HAND WASH SINKS
<input type="checkbox"/> Yes <input type="checkbox"/> No Accessible hand washing sinks are installed in all areas necessary.
<input type="checkbox"/> Yes <input type="checkbox"/> No All hand washing sinks are provided with hot water (100°F), soap, hand drying devices and hand wash signs.
<input type="checkbox"/> Yes <input type="checkbox"/> No Hand antiseptic is provided and used after proper hand washing.
WRITTEN PROCEDURES / ANNUAL REVIEW
<input type="checkbox"/> Yes <input type="checkbox"/> No Written procedures will be available at all times in the establishment and made available for review upon request.
<input type="checkbox"/> Yes <input type="checkbox"/> No Documentation will be available indicating the AOP is reviewed annually by the operator and updated as needed.
RULES AND REGULATIONS
<input type="checkbox"/> Yes <input type="checkbox"/> No I agree that all employees, including the operator, manager, or any supervisory position, who handle ready-to-eat foods with bare hands must comply with all requirements of the Food Code and the establishment's written alternative operating procedures.
<input type="checkbox"/> Yes <input type="checkbox"/> No I understand that if an employee is observed using bare hands to handle ready-to-eat foods and the establishment has failed to maintain or make available the written alternative operating procedure; or, comply with any rule requirement related to the use of bare hands, personal health, or professional hygiene, the division will cite the establishment for noncompliance. Noncompliance on a second inspection within two years of the first infraction may result in enforcement action. A further finding of noncompliance may result in enforcement action and enforcement of no bare hand contact with ready-to-eat food until the establishment operator verifies corrective action and completes remedial training of all food preparation employees.
<input type="checkbox"/> Yes <input type="checkbox"/> No I understand that if the division or other food regulatory authority is notified of a suspected foodborne illness outbreak, the division may temporarily suspend the alternative operating procedure and enforce no bare hand contact of ready-to-eat food until a determination is made by the health authority whether a foodborne illness outbreak exists or until the origin of the foodborne illness outbreak is confirmed.

Additional information attached

