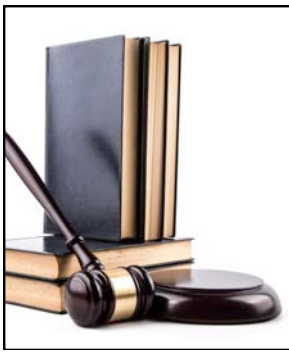
FoodHandler®

SafeBites

MAKING A CASE FOR GLOVE USAGE

LORI D. STEPHENS, MS, RS/REHS



Goals for Today

- **Proposition**
- **Elements of the Case**
  - Primary Challenge
  - Potential Dire Consequences
  - Tackling the Primary Challenge
  - Ensuring Regulatory Compliance
- **Conclusion**

Wearing gloves
is the right thing to do when preparing ready-to-eat food.

PROPOSITION

Primary Challenge

Hands
Are Dirty

ELEMENTS OF THE CASE

Foodservice Workers Hands

≥1 Trillion
Microscopic Organisms
On Our Skin*

Contaminated
Bacteria, Molds and Yeasts

Image Source: http://www.thisiscolossal.com/2015/06/germ-handprint/
Source: https://publications.nigms.nih.gov/findings/jan12/body-bacteria.asp

Foodservice Workers Hands

Before
Bacteria Prior to
Hand Sanitizer/Washing*

Contaminated
Bacteria, Molds and Yeasts

Image Source: https://www.wired.com/2009/01/handwashing/
Source: https://publications.nigms.nih.gov/findings/jan12/body-bacteria.asp

Foodservice Workers Skin

Lip Print

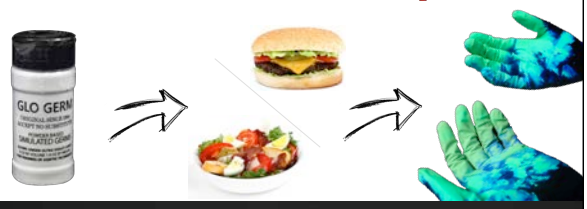
Contaminated
Bacteria, Molds and Yeasts

Real-Life Experiment

Scenario
Control vs. Clean vs. Dirty

FOODSERVICE WORKERS' HANDS

How Contamination Spreads



GLO-GERM
BACTERIA TEST

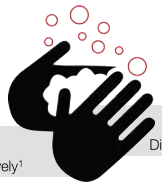
CDC STUDY: FOOD SAFETY PRACTICES[2]

Subjects: 486 Food Prep Restaurant Workers From 9 States

>50%
Did Not Always Wear Gloves When Touching RTE Foods[2]

~33%
Did Not Always Change Gloves[2]

Between Touching Raw Meat & Poultry & RTE Foods



37%
Workers Wash Effectively[1]

~25%
Did Not Always Wash Hands[2]

[1] Handwashing for Life / [2] CDC, Environmental Health Services, Food Safety Practices of Restaurant Workers, March 2017

FOODSERVICE WORKERS' HANDS

Proper Handwashing Rates Are Poor

FACILITY TYPE	OVERALL HANDWASHING COMPLIANCE BY DIRECT OBSERVATION
Fast Food Restaurant	61%[1]
Full Service Restaurant	24%[1]
Restaurant	27%[2]
Restaurant	32%[3]

[1] US Food and drug Administration (FDA). 2009. FDA report on the occurrence of foodborne disease risk factors in selected institutional foodservice, restaurant, and retail food store facility types. Available at: http://www.fda.gov/ Food/Foodsafety/retailFoodProtection/FoodborneIllnessandRiskFactorreduction /retailFoodriskFactorstudies/ucm224321. htm. 3 March 2011.
[2] Green, l. c. c. A. selman, V. radke, d. ripley, J. c. Mack, d. W. reimann, and l. bustreid. 2006. Food worker hand washing practices: An observation study. J. Food Prot. 69(10):2417–2423.
[3] York, V. k., I. A. bramon, c. W. shanklin, k. r. roberts, b. b. barrett, and A. d. howells. 2009. Intervention improves restaurant employees' food safety compliance rates. int. J. Contemp. Hospitality Manag. 21(4-5):469–478.

FOODSERVICE WORKERS' HANDS

Potential Dire Consequences

Foodborne Illness (FBI) Outbreaks

ELEMENTS OF THE CASE

FBI Outbreak In The US

48 Million
Cases Reported Annually
(1 in 6 Americans)

128,000
Annual Hospitalizations

3,000
Deaths

Statistics Per cdc.gov

Ready To Eat Foods Are A Source Of FBI Outbreaks

Ready-to-Eat (RTE) Food:
Edible without additional preparation to achieve food safety

- Raw Animal Items
- Raw Fruits & Vegetables
- Fruits & Vegetables That Are Cooked For Hot Holding
- TCS Foods
- Spices, Seasonings, Sugar, etc.
- Bakery Items
- Dry, Fermented Meat Products

Ready To Eat Foods Are A Source Of FBI Outbreaks

FDA Study[1]

- RTE foods caused **81 FBI Outbreaks** impacting 14,712 individuals
- 89% occurred at Foodservice establishments

1 Guzewich, et. al., Evaluation of Risks Related to Microbiological Contamination of Ready-to-eat Food by Food Preparation Workers and the Effectiveness of Interventions to Minimize Those Risk Food and Drug Administration, Center for Food Safety and Applied Nutrition, September 1999

Restaurant Food Prep Workers Are A Source of FBI Outbreaks

424 (39.7%) outbreaks directly from Restaurant food prep worker contamination[1]

Study of **816 Reports** on outbreaks **directly associated** with food workers

80,682 cases that occurred between 1927 and 2006 (79 Years)

1 Greig, et. Al., Outbreaks Where Food Workers Have Been Implicated in the Spread of Foodborne Disease. Part 1. Description of the Problem, Methods, and Agents Involved, Journal of Food Protection, Vol. 70, No. 7, 2007, Pages 1752–1761

What is the value of your Brand?

- Chipotle[1]
  - Sickened **~500 people in 13 states**
  - Shares ⬇ **40%** = Company's Value ⬇ By **> $10 billion**

Specific Outbreak Cost *(Not much detailed info Available)*

- Catering Facility In Denver, CO
  - **43 cases** of Hepatitis A
  - Total Costs = **$809,706**

US Annual Costs[2]

- Average/Case Range: **$888** in WV to **$1766** in DC
- Total Cost Of FBI To Be $55.5 Billion Annually

[1] Alba, Davey Alba, Chipotle's Health Crisis Shows Fresh Food Comes at a Price,Wired.com, Jan 16, 2016
[2] Scharff RL, State estimates for the annual cost of foodborne illness, J Food Prot. 2015 Jun;78(6):1064-71

COST OF FBI OUTBREAK

Tackling The Primary Challenge

Hands Are Dirty

ELEMENTS OF THE CASE

Summary of the Facts We Reviewed

- **Hands** Are A Source Of Contamination
- Food Workers Have **Bad Behavior**
  - Handwashing
  - Touching RTE Food
- **RTE Foods** From Restaurants Are The Source Of Many FBIs
- **Food Workers** Are The Source Of Many FBIs
- Outbreaks are **costly**
  - Public Health
  - Financial

THE FACTS

There Is No Way Around the Basic Facts

- **Hands** Are A Source Of Contamination
- Food Workers Have **Bad Behavior**
  - Handwashing
  - Touching RTE Food
- **RTE Foods** From Restaurants Are The Source Of Many FBIs
- **Food Workers** Are The Source Of Many FBIs
- Outbreaks are **costly**
  - Public Health
  - Financial

Root Cause

THE FACTS

Make Food Safety Automatic Behavior: Poka Yoke

Goal: Make it Impossible to NOT do the Right Thing

- Poka Yoke ➡ "Mistake Proof", "Stupid Proof"
  - Any mechanism that helps an operator avoid mistakes
  - Purpose: Eliminate defects by preventing, correcting, drawing attention to human errors as they occur.

How

- Do the Hard Work up front
- Write Restaurant procedures so that Food Safety is integrated
  - Not a separate step/thought
- Physical lay out/equipment forces the right behaviors

Poka Yoke Clean Hands:

Training • Coaching • Access

Training (SOPs)

- How Bad FBIs Really Are
- They Have The Power To Prevent It
- **Handwashing:** Technique & Timing
- **Gloves:** Proper Donning & Changing Times

PREVENTATIVE ACTION PLAN

Coaching

- Constant Coaching & Praise From Management
- Set The Right Example
- Create A Culture Of Food Safety

Access

- Make It Easy Employees To Wash hands & Don Gloves
- Easy Access To Supplies & Hand Sinks
- Consider A **Hand Washing Party** Approx. Every Hour

PREVENTATIVE ACTION PLAN

VALUABLE INFORMATION ABOUT GLOVES

Your Customers FEEL Safe When Food Workers Wear Gloves

Study: Consumer Confidence In Foodservice Operations Food Safety[1]

- **#1 Confidence Builder** = Wear Clear Disposable Gloves
  - 57.7% Of Respondents

- **Study: Consumer Perceptions Of Fast Casual Restaurants Food Safety**[2]
  - 86% Feel Their Food is **"safe"/"very safe"** If Prepared By People Wearing Gloves

1 IDDBA, *High Stakes of Food Safety in Dairy, Deli, Bakery & Prepared Foods, 2015, iddba.org, supermarketguru.com*
2 Siegner, Cathy, *Survey reveals food safety perceptions of fast casual restaurants, Food Safety News, October 21, 2016*

Ensuring Gloves Are Not Contaminated

Training

- Proper Handwashing
- Proper Glove donning

Stock multiple sizes of Gloves

- Prevent tearing, Annoyance

Ensuring Gloves Are Not Contaminated

Consider the Innovative Glove Box

Traditional Gloves Boxes

- Similar to A Tissue Box
- Touch the glove fingers with dirty fingers
- Pulling out one can cause many to fall out
- Surface of traditional glove boxes are a source of contamination

A Better Glove Box (OneSafe)

- Single Glove Dispensing System
- Put On **50% Faster**
- Waste Reduction
- Study: Gloves in an innovated box showed **88.9% less** contamination.[1]

Keep Glove Cost At A Minimum

Stock the Right Glove

- **Use the right duty-rating and material**
  - Stock gloves for a variety of kitchen tasks *(i.e. Gloves Rated For High Heat)*.
- **Proper Fit**
  - Stock several sizes to ensure your crew has the size of glove they need.

Training

- Proper way to pull from a traditional box – not pull out 15 at the same time.
- Minimize tearing *(Crew behaviors: plain ring, well-trimmed finger nails)*
- Keep gloves away from heat sources

Ensuring Regulatory Compliance

ELEMENTS OF THE CASE

State Regulations for **No Bare Hand Contact (NBHC)**
With Ready-To-Eat (RTE) Foods & Latex Restrictions

COMPLIANCE
NO BARE HANDS CONTACT

Conclusion

***Gloves**, along with **proper handwashing,** are the right thing to do.*

- **Protect Public Health**.
  - Mitigate The Risk of FBI from Dirty Hands
  - Make Food Safety Automatic Behavior
    - Pokey Yoke Clean Hands
- Ensure Regulatory Compliance
- Minimize Financial Risk
- Improve Customer Perception

THANK YOU!
QUESTIONS?

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WEDNESDAYS @ 1PM (CT)

APRIL 11 – What's New with the Food Code
Presented By: Dr. Jeannie Sneed, Ph.D., R.D.

SEPT 19 – Foodborne Pathogens and Foodservice
Presented By: Lori Stephens M.S., RS/REHS

OCT 17 – Glove Use Do's and Don'ts
Presented By: Lori Stephens M.S., RS/REHS

Each are preapproved for 1 hour of Continuing Education Credit by the School Nutrition Association (SNA) and the Certifying Board for Dietary Managers (CBDM)

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COMPLETION CERTIFICATES

Certificates will be mailed out within 5-7 business days, following today's webinar.

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