

RULES AND REGULATIONS PERTAINING TO
HANDWASHING IN A FOOD SERVICE ESTABLISHMENT

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Part I. AUTHORITY

The following Rules and Regulations Pertaining to Handwashing in a Food Service Establishment are duly adopted and promulgated by the Arkansas State Board of Health pursuant to the authority expressly conferred by the Laws of the State of Arkansas including, without limitation, Act 1656 of 2001.

Part II. RULES AND REGULATIONS

SECTION 1. DEFINITIONS

The following definitions shall apply in all interpretations and the enforcement of these regulations.

- A. "Employee" means the permit holder, person in charge, person having supervisory or management duties, person on the payroll, family member, volunteer, person performing the work under contractual agreement, or other person working in a food establishment.
- B. "Food Service Establishment" means any place where food is prepared, processed, stored, or intended for use or consumption by the public regardless of whether there is a charge for the food. The term includes wholesale and retail food stores, convenience stores, food markets, delicatessens, restaurants, catering kitchens, commissaries, food processing or manufacturing plants, bottling and canning plants, wholesale and retail block and prepackaged ice manufacturing plants and food warehouses.
- C. "Health Authority" means the Director, Arkansas Department of Health, or his authorized representative.
- D. "Person in Charge" means the individual present in a food service establishment who is the apparent supervisor of the food service establishment at the time of inspection. If no individual is the apparent supervisor, then any employee present is the person in charge.
- E. "Regulatory Authority" means the State and/or local enforcement authority or authorities having jurisdiction over the food service establishment.

SECTION 2. HANDS AND ARMS

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

B. Cleaning procedure. Food employees shall clean their hands and exposed portions of their arms with a cleaning compound in a lavatory that is dedicated to hand washing, using warm water, by vigorously rubbing together the surfaces of their lathered hands and arms for at least 20 seconds and thoroughly rinsing with clean water. Employees shall clean the areas underneath the fingernails and between the fingers. Hands are then dried using a disposable paper towel or with an air dryer.

C. If approved by an American National Standard Institute approved third party, and effective in 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. This equipment must be installed and operated per the manufacturer's instructions.

D. When to wash. Food employees shall clean their hands and exposed portions of their arms as specified under 2B. of this section at the following times:

- i. At the beginning of each shift.
- ii. After touching bare human body parts, other than clean hands and clean exposed portion of arms.
- iii. After touching lacerations/cuts, sores or infected areas of the skin.
- iv. After using the toilet.
- v. After caring for or handling animals.
- vi. After coughing, sneezing, using a handkerchief or disposable tissue.
- vii. After using tobacco.
- viii. After eating or drinking.
- ix. After handling soiled equipment or utensils.
- x. Prior to glove use.
- xi. Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service articles.
- xii. During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks.
- xiii. When switching between working with raw foods and working with ready-to-eat foods.
- xiv. Before touching or handling ready-to-eat foods, such as breads, delicatessen meats, cheese, fruits, vegetables, etc.
- xv. After engaging in other activities that contaminate the hands.
- xvi. When hands are visibly soiled.

SECTION 3. TRAINING

A. The permit holder shall be the person in charge or shall designate a person in charge who will be responsible for training employees to correctly wash their hands and arms according to Section 2B.

B. The person in charge will be responsible for posting hand wash posters over sinks designated as hand wash sinks.

SECTION 4. SEVERABILITY

If any provisions of these Rules and Regulations or the application thereof to any person is held invalid, such invalidity shall not affect other provisions of applications of these Rules and Regulations which can effect the invalid provisions of applications, and to this end the provisions hereto are declared severable.

SECTION 5. REPEAL

All Regulations and parts of Regulations in conflict herewith are hereby repealed.

CERTIFICATION

This will certify that the foregoing Rules and Regulations Pertaining to Handwashing in a Food Service Establishment were duly adopted by the Arkansas Department of Health at a regular session of the Board of Health held in Little Rock, Arkansas on the _____ day of _____, 2002.

Fay W. Boozman, M.D.
Secretary Arkansas Board of Health

The foregoing Rules and Regulations, copy having been filed in my office, are hereby approved on this _____ day of _____, 2002.

Mike Huckabee Governor
(Updated February 2002.)