



Harry K. Tweel, MD, FCCP  
Physician Director

## **Cabell-Huntington Health Department**

703 Seventh Avenue / Huntington, West Virginia 25701

(304) 523-6483

**Memo to:** Food Service Managers/Owners

**From:** Harry Tweel, MD, Medical Director  
Stanley Mills, RS, Chief Sanitarian

**RE:** Bare Handling of Foods

Due to the increase in food related illnesses and the emergence of the Norwalk virus as a leading cause of food-borne illness, the WV State Health Department has taken a strict interpretation of food handling practices. **Section 3-301.11, Preventing Contamination from Hands, as amended in 64 CSR 17,** states "food shall be prepared with the least possible manual contact, with approved utensils, and on surfaces that prior to use have been cleaned, rinsed and sanitized to prevent cross-contamination."

The current Code requires that the bare handling of food be minimized. This means that there should be no bare handling of any food because clean and sanitized utensils, deli paper, gloves and other barriers can always be used. This does not negate the need for stringent hand washing practices, especially when changing gloves.

We know that this will take some retraining and re-education of your staff. Sanitarians with this Department will be working with you on this issue until January 1, 2007, when it will be debited as a critical violation during their inspection. If I may answer any questions or further clarify this memo, please contact me at 304-523-6483.

Thank you for your compliance.