

## Compliance Agreement for Bare Hand Contact

### I CERTIFY ALL OF THE FOLLOWING:

All food handlers are individually trained in our hand wash policy. A record of this training is kept on site. I understand that bare hand contact with ready to eat food is prohibited except for those food items listed in the request. A hand wash sink is located in the food preparation area such that it is practical for food workers to wash their hands frequently and to be monitored. The hand wash sink is equipped with hot water at least 110 degrees Fahrenheit, soap, paper towel dispensers, and wastepaper basket. The positions or persons listed in the request have the job responsibility for monitoring that proper hand washing is actually occurring, that soap and paper towels dispensers are stocked, that food handlers authorized to use bare hand contact are documenting their hand washing, and corrective action is taken immediately. The person/position in charge listed in the request has the responsibility to inspect the hand wash documentation at least daily, sign it and records any corrective actions taken when deficiencies are noted. I, the legal representative for the facility listed above understand that if there is a violation of this waiver noted during a routine or non-routine inspection, it may result in an immediate revocation of this waiver. If the waiver is revoked the facility may not re-apply for six months. If approved the Certificate of Waiver must be posted in a highly visible area, so as to be noticed by the consumer as well as the inspecting regulatory official.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_  
*(Signature of legal representative of the facility listed above)*

*For Environmental Health Use Only*

Permit Number: \_\_\_\_\_

Approved

Effective Date: \_\_\_\_\_

Not Approved

Reason for Denial: \_\_\_\_\_