

**BARE HAND CONTACT  
APPLICATION FOR EXEMPTION**

*All information must be typed or printed legibly using black or blue ink*

1. **Establishment Name and Address:** \_\_\_\_\_
2. **State why the aforementioned food establishment should be considered exempt from the no bare hand contact rule.** *Please attach this statement to the back of this form.*
3. **Responsible Person:** \_\_\_\_\_ **Phone:** (\_\_\_\_) \_\_\_\_\_  
*Business Phone*
4. **List menu items to be considered exempt from the no bare hand contact rule:** \_\_\_\_\_  
\_\_\_\_\_
5. **List tasks using bare hand contact procedures:** \_\_\_\_\_  
\_\_\_\_\_
6. **List job title of positions or persons who will be monitoring, documenting, and verifying handwashing procedures within the food establishment:** \_\_\_\_\_  
\_\_\_\_\_
7. **Handwashing Facilities:**  
Is there at least one hand wash sink in the food preparation area easily accessible by employees who will be excluded from the no bare hand contact rule?       YES       NO
8. **Handwashing:**  
Training given to all employees?       YES       NO  
Training required for employees?       YES       NO  
Employee training records kept?       YES       NO  
Double handwashing policy?       YES       NO
9. **Hand Wash Policy:** Hand wash policy must be attached to this form and must also minimally include information that addresses the following procedures: (See form on page 2)

**Statement of Compliance:**

**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 number four above. 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 above have a job responsibility for monitoring that proper handwashing 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 number six above 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 exemption noted during a routine or non-routine inspection, it may result in an immediate revocation of this exemption. If the Certificate of Waiver is revoked the facility may not re-apply for six months. If approved this exemption agreement 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: \_\_\_\_\_

*(Applicant may re-apply when challenges listed above been resolved. See attached letter.)*