



RISK CONTROL PLAN HAND-WASHING

This "Risk Control Plan" is a pledge by the manager of the food establishment to implement and maintain the actions described below in an effort to gain control over a specific hazard identified at the time of inspection. The plan should remain in effect for at least 14 days as outlined in the time period below. Failure on the part of management to implement and maintain this plan during the specified timeframe may result in enforcement.

PART I: CODE REQUIREMENT [310:257-3-10 thru 3-15]

- Employees shall thoroughly wash their hands and the exposed portions of their arms for 20 seconds with soap and warm water before starting work, during work as often as necessary to keep them clean, after handling raw food products, and after smoking, eating, drinking, or using the toilet.
- Employees shall keep their fingernails clean and trimmed.
- Hand-washing must only be done in an approved, designated hand sink.

PART II: DAILY CONTROL ACTIONS

- Manager(s) will provide hand washing training instruction and materials to their employees.
- Monitoring plans will be developed for hand washing procedures.
- A re-inspection for compliance will be conducted in approximately two weeks. This monitoring plan and any logs shall be available for review by the Health Department.

PART III: CORRECTIVE ACTION WHEN IMPROPER/LACK OF HAND-WASHING OBSERVED

- Employee must immediately cease food and equipment handling and wash their hands according to code requirement.

As manager of _____

located at _____

I pledge to implement the provisions of this Risk Control Plan for the period of time from:

_____ to _____

I decline to implement a Risk Control Plan designed to prevent the re-occurrence of specific hazards.

Owner/Manager Signature Date _____

Regulatory Representative (witness) County _____ Date _____