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IFPTI Fellowship Cohort V: Research Presentation

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***Perceptions by Regulators and Operators
Regarding Retail Bare Hand Contact
Prohibition in Oregon***

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Washington County Oregon

Environmental Health

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- Bare hand contact contributor to foodborne outbreaks (Laura, 2006)
- 60% of foodborne outbreaks occurred in restaurants (Centers for Disease Control and Prevention [CDC])
- 89% of outbreaks attributed to employee contamination (CDC)



Image source: antamariatimes.com/

- Bare Hand Contact (BHC) varies among states
 - 10 states permit BHC (National Restaurant Association [NRA] internal data)
 - 12 states prohibit BHC
 - 28 states permit BHC with variance

Bare Hand Contact (BHC) in Oregon

- Oregon lacks bare hand contact prohibition
- Operators are opposed to bare hand contact prohibition in Oregon



Image source: <http://www.ezilon.com/maps/united-states/oregon-geographical-maps.html>

- Eleven outbreaks with BHC as a contributing factor
- Involved 302 people
- Nine hospitalization
- One death (Oregon outbreaks database)



Image source: <http://www.drugs.com/slideshow/foodborne-illness-the-guest-nobody-invited-1112>

Oregon Health Authority's adoption of the 2009 FDA Food Code did not include the bare hand contact prohibition related to ready-to-eat (RTE) foods despite national evidence that bare hand contact is a contributing factor to foodborne illness outbreaks in Oregon.

1. Why do food service operators oppose a bare hand contact prohibition?
2. What actions can be taken to avoid bare hand contact within regulated industry without a bare hand contact prohibition rule?
3. How can regulators address industry concerns regarding a bare hand contact prohibition rule?

- Data Collection
 - Survey sent via email (SurveyMonkey®)
 - Also posted survey link to a website
 - Three demographic questions
 - Six multiple questions with comment areas

- Food service establishments in 3 counties
- The counties comprise 40% of Oregon's population
- Food service establishment include:
 - Sit down restaurants
 - Fast foods restaurants
 - National chain restaurants
 - Regional chain restaurants
 - Mobile food units

- Local Health Department regulators in 36 Oregon counties
- Local epidemiologist

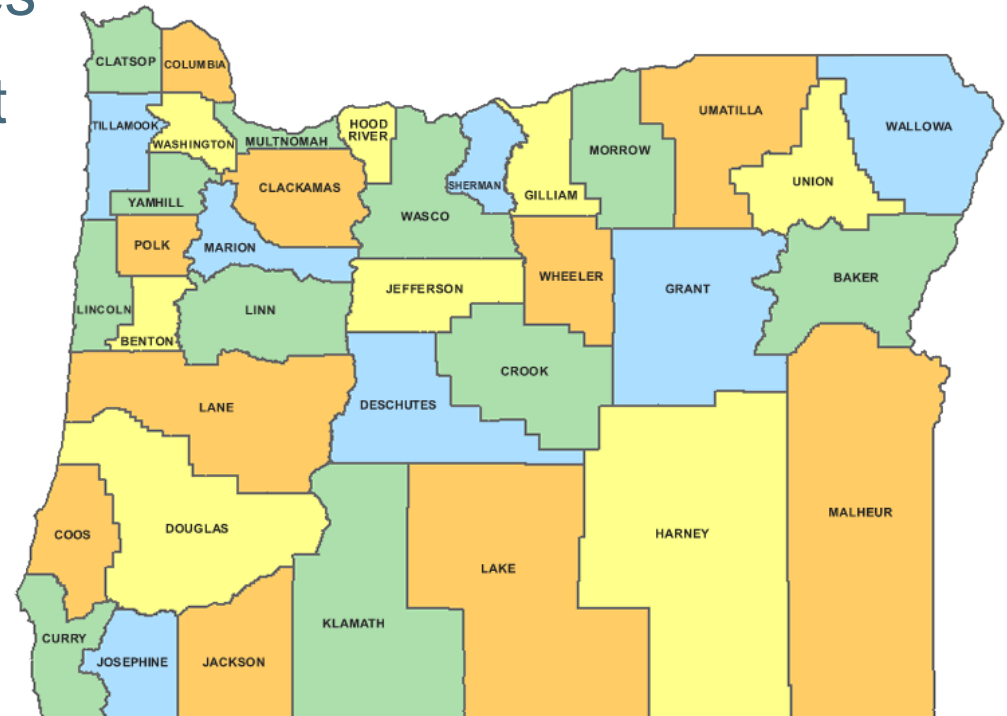
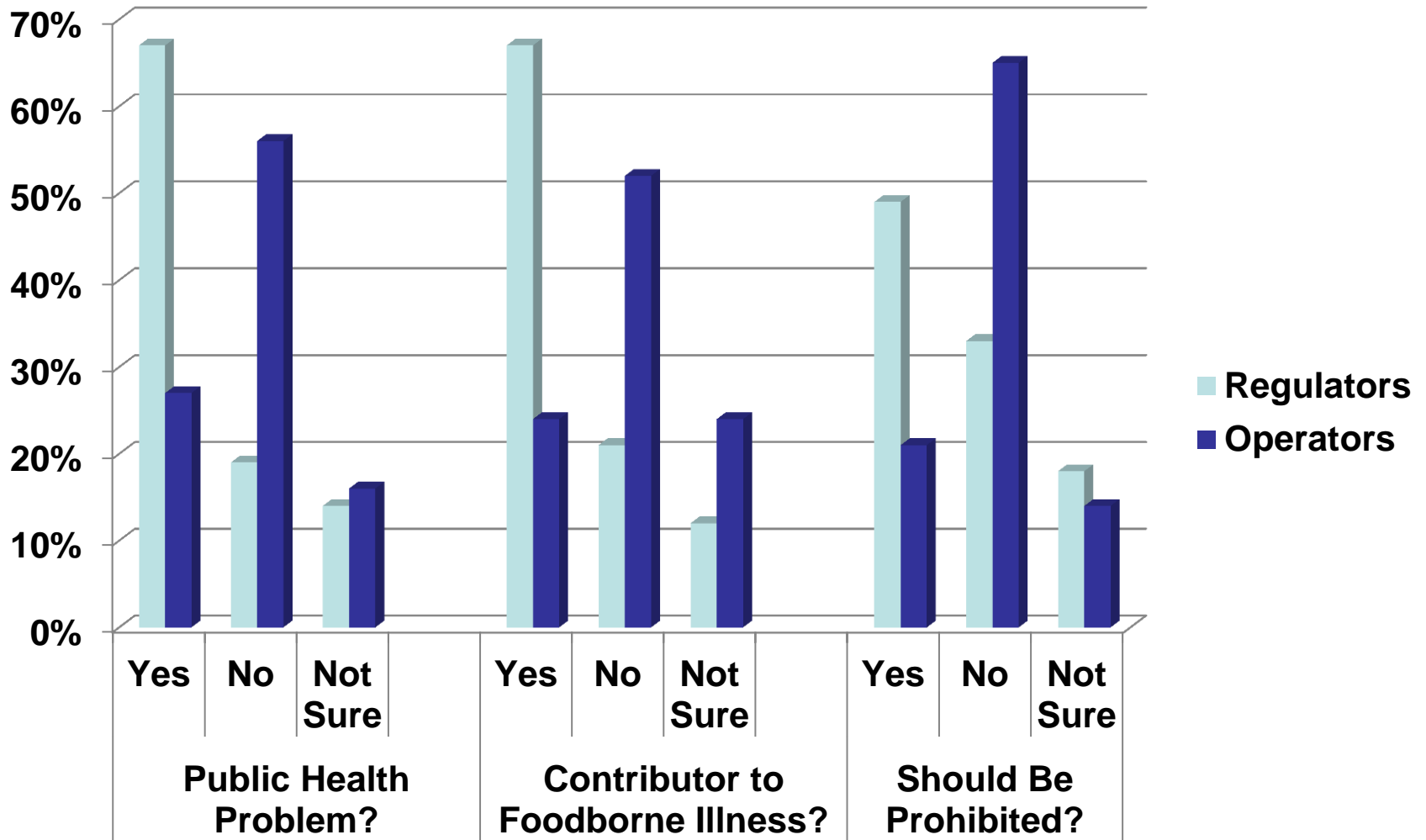


Image source: <http://www.digital-topo-maps.com/county-map/oregon.shtml>

- Operator responses (165)
 - 98 respondents from Washington County
 - 52 respondents from Deschutes County
 - 31 respondents from Multnomah County
- Regulator responses (46)
 - Represent 13 of 36 Oregon counties
 - 3 Epidemiologists

- No bare hand contact (NBHC) = glove use
- Majority regulators thought BHC public health problem (67%)
- Majority operators didn't believe BHC is a public health problem (56%)
- Compared to other operators:
 - ✓ High number of national chain believe BHC is a public health problem (50%)
 - 49% regulators support prohibition
 - 21% operators support prohibition



Concerns With BHC Prohibition

- Operators more concerned about BHC prohibition
- Glove provides false sense of security
- Cost and environmental impact concern for operators
- Compared to other operators:
 - Regulators and chain restaurants are less concerned about the prohibition

In the absence of a state prohibition, can BHC be limited, and how?

- Roughly half of operators and regulators thought BHC can be limited
- Operators reiterated importance of handwashing
- Operators mentioned glove use and education
- Regulators did not mention glove use and education

Reasons for Opposing BHC Prohibition Rule

- Lack of understanding
- Concern glove use diminish handwashing
- Inadequate public health protection with glove
- Incorrect assumption about glove mandate
- Observed improper glove-use during inspection

Limiting BHC

- BHC limited partially absent prohibition rule
- Operators suggested education on alternatives to BHC
- Alternatives to BHC included:
 - Wax paper
 - Utensils
 - Tongs
 - Gloves

1. Oregon Health Authority (OHA) adopt BHC prohibition rule
2. OHA improve education on risks of BHC
3. OHA improve education on methods to reduce risks (methods include glove use)
4. OHA provide trainings for regulators regarding BHC risks
5. OHA encourage industry to find and apply alternatives

Regulators can educate operators on:

- The availability of cost effective gloves
- The availability of biodegradable gloves
- The alternatives to gloves (utensils, tongs, wax papers)



Image source: <http://www.foodsafetynews.com/>

- Washington County Oregon Environmental Health Supervisors, Frank Brown and Jon Kawaguchi
- Washington County Oregon Epidemiologist, Eva Hewes
- Environmental Health supervisors in Deschutes and Multnomah Counties, Oregon
- Dan Sowards, IFPTI Mentor
- Dr. Paul Dezendorf, Subject Matter Expert
- IFPTI staff
- IFPTI Fellows
- All survey participants

Questions?

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- [*Table 1. Perception of bare hand contact by regulators and operators*](#)
- [*Table 2. Concerns with prohibition of bare hand contact*](#)
- [*Table 3. In the absence of a state prohibition, can BHC be limited, and how?*](#)

Perception of BHC by Regulators and Operators

	#	Public health problem?			Contributor to foodborne illness?			Should be prohibited?		
		Yes	No	Not sure	Yes	No	Not Sure	Yes	No	Not Sure
Regulators	43	29 (67%)	8 (19%)	6 (14%)	29 (67%)	9 (21%)	5 (12)	21 (49%)	14 (33%)	8 (18%)
Operators	165	45 (27%)	92 (56%)	27 (16%)	39 (24%)	85 (52%)	40 (24%)	35 (21%)	107 (65%)	23 (14%)
Sit Down	77	18 (23%)	48 (62%)	11 (14%)	14 (18%)	44 (57%)	19 (25%)	12 (15%)	54 (68%)	11 (14%)
Fast Food	44	13 (30%)	27 (61%)	4 (9%)	10 (23%)	29 (66%)	5 (11%)	13 (30%)	29 (66%)	2 (4%)
National Chain	18	9 (50%)	6 (33%)	3 (17%)	8 (44%)	9 (50%)	1 (6%)	6 (32%)	11 (58%)	1 (6%)
Regional Chain	20	2 (10%)	14 (70%)	4 (20%)	2 (10%)	12 (60%)	6 (30%)	3 (15%)	13 (65%)	4 (20%)
Mobile Units	24	6 (25%)	13 (54%)	5 (21%)	4 (17%)	12 (50%)	8 (33%)	4 (17%)	15 (62%)	5 (21%)

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Concerns with BHC Prohibition

Responders	#	Yes	No	Not Sure	Security	Wash	Glove	Waste	Glove\$
Regulators	43	12 (28%)	27 (62%)	4 (9%)	2	4	10	1	
Operators	163	91 (56%)	59 (36%)	13 (8%)	12	28	68	8	7
Sit-downs	78	50 (64%)	24 (30%)	4 (5%)	7	18	43	7	4
Fast food	43	27 (63%)	15 (35%)	1 (2%)	6	8	19	3	1
National Chain	18	7 (39%)	10 (56%)	1 (5%)	1	3	3	0	1
Regional Chain	20	13 (65%)	4 (20%)	3 (15%)	3	3	8	0	0
Mobile Food Unit	23	10 (44%)	9 (39%)	4 (17%)	1	1	8	1	0

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In the absence of a state prohibition, can BHC be limited, and how?

	#	# Yes (%)	# No (%)	# Not Sure (%)	Wash	Tongs	Utensils	Paper	Gloves	Education
Regulators	43	24 (56%)	13 (30%)	6 (14%)	3	5	7	4	0	0
Operators	165	92 (56%)	19 (11%)	54 (33%)	23	0	30	0	34	10
Sit downs	78	50 (65%)	5 (6%)	23 (30%)	15	10	5	1	19	10
Fast food	44	18 (41%)	10 (23%)	16 (36%)	4	6	5	1	10	1
National Chain	18	8 (44.4%)	2 (11.1%)	8 (44.4%)	3	2	2	1	3	0
Regional Chain	20	13 (65%)	1 (5%)	6 (30%)	0	1	5	0	4	1
Mobile Units	24	12 (50%)	4 (17%)	8 (33%)	3	2	3	0	5	3

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