



STATE OF MICHIGAN
DEPARTMENT OF AGRICULTURE
LANSING

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TO: All Local Health Departments
Attn: Director if Environmental Health / Chief Sanitarian
Michigan Department of Agriculture
Attn: Food and Dairy Managers

FROM: Thomas Crook, Manager
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Food and Dairy Division

SUBJECT: McDonald's Cross-Contamination Prevention Standards

McDonald's Corporation is a worldwide leader in food safety. They have developed specific procedures that, if followed, will effectively aid in the prevention of cross-contamination from raw products. One such procedure involves the use of blue colored disposable gloves that are worn when handling raw foods at the grill station. The gloves are colored blue in order to minimize the risk of handling ready-to-eat food with gloves that have been in contact with raw frozen beef patties, chicken breast, or raw eggs. The purpose for wearing blue gloves at the grill station is to protect clean hands from potential contamination from raw food items. The gloves keep clean hands clean. Think of them as being a utensil similar to a tong or spatula.

We have reviewed McDonald's blue glove procedures and hand washing policy and procedures and have concluded that they are in compliance with the Michigan Food Law. The following is a summary of the procedures.

Grilled Products Station:

Approved Procedures:

- Using Blue colored disposable gloves:
Employees must wash their hands before they begin working in the kitchen at either the assembly area or at the grill. Before cooking beef patties and other foods on the grill, employees are required to put on blue colored disposable gloves. The employee then picks up the raw frozen beef patties from the freezer with the gloved hands and places the frozen beef patties on the grill. The employee then closes the grill and removes and discards the blue gloves. In some cases, two runs of beef patties will be placed on the grills in succession before removing and discarding the gloves. The gloves are peeled off the hands from the back of the glove. This prevents contamination of clean hands with the portion of the outer glove surface that handled the meat patties.

When the clamshell grill opens, with clean bare hands the grill operator prepares the tray with liner and places the cooked beef patties, using a spatula, onto the tray.

If another run or runs of beef patties needs to be cooked, the employee puts on a new pair of blue colored disposable gloves and the process is repeated.

Assembly Station – General Procedures

Approved Procedures:

- Clear/white disposable gloves are required to be worn when working with ready-to-eat foods. The procedures require hands to be washed when the employee starts work and before they go to the assembly station or grill station and put on gloves. Specific instructions are provided for avoiding both hand and glove contamination during the assembly process.

Transition from the assembly station to the grilled products station

Approved Procedures:

- White/clear gloves are removed. Blue gloves are donned. Grilled products station procedures are followed.

Transition from the grilled products station to the assembly station

Approved Procedures:

- Blue colored gloves are removed. White/clear gloves are donned. Assembly station general procedures are followed.
Note: Hand washing is not needed during the transitions if the proper blue glove procedures are being followed. Should the hands inadvertently come in contact with the contaminated portion of the blue glove or any other source of contamination, handwashing is required before donning the clear/white gloves.

Other Procedures:

- Handwashing:
Another option available for the grill operator is to handle the frozen beef patties with clean bare hands. Hands are required to be washed prior to handling the tray and tray liner. This option is in compliance with the Michigan Food Law.
- Hand Sanitizer:
Another option for the grill operator that is not in compliance with the 1999 Food Code, section 2-301.16(A)(3), calls for the grill operator to apply McD Hand Sanitizer to hands after having handled frozen beef patties with bare hands and before handling the tray and liner. The Food Code limits the use of hand sanitizers to hands that have been cleaned as specified under 2-301.12.
- Double Gloving:
McDonalds Corporation does not endorse a double gloving procedure whereby a clear/white glove is worn inside of a blue glove. The blue glove is removed when transitioning from the grill station to the assembly station and is replaced when transitioning from the assembly station to the grill station.

Citing Violations: McDonald's has training and quality assurance systems to help make certain procedures are followed. However as with any procedure, the human element is always a factor.

The restaurant should be cited if:

1. You observe that the approved colored blue glove procedures are not being followed. For example, the blue gloves are not removed properly, or are not removed after the meat is placed on the grill and before touching trays, utensils, or ready-to-eat food.
2. Employees are observed not washing hands before going to work at the grill or assembly areas or at other appropriate times when hands may have become contaminated.
3. Employees are applying hand sanitizer to unwashed hands at points in time when the Food Code requires hands to be washed.

Sections of the Food Code to cite would include 2-301.12, 2-301.14, or 2-301.15 for hand washing violations; 2-301.16(A)(3) if you observe hand sanitizer use violations; 3-304.15(A) should single use

gloves be used for more than one task; and appropriate subsections under 4-602.11 (A) for violations relating to improper glove (utensil) use.