

## **Photos of the Day: Chefs Fight Calif. Law Against Bare-Hand Contact**



In this photo taken Wednesday, March 12, 2014, bartender Wyman Co places a lime in a drink with his bare hands at the Hock Farm restaurant in Sacramento, Calif. Under a bill signed last year by Gov. Jerry Brown, chefs and bartenders in California must keep bare hands off food going straight to the plate or the drink glass, and must use gloves or kitchen utensils such as tongs. California, where the law took effect Jan. 1 and will begin enforcement starting in July, will join 41 other states banning bare-hand contact with ready-to-eat food. In February, after receiving a

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Published on Food Manufacturing (<http://www.foodmanufacturing.com>)

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petition from bartenders calling for an exemption for the "disposable glove law" the law's author, Assemblyman Richard Pan, D-Sacramento, a pediatrician, has introduced a bill to repeal the new regulation and revisit the entire issue. **(AP Photo/Rich Pedroncelli)**

### Read: Chefs Fight for Bare-Hand Contact in California



In this photo taken Wednesday, March 12, 2014, Luis Escamilla wears gloves as he cuts prosciutto at the Hock Farm restaurant in Sacramento, Calif. **(AP Photo/Rich Pedroncelli)**



In this photo taken Tuesday, March 11, 2014, pantry cook Alicia Palenyy uses her bare-hands to put cheese on a salad at the Hock Farm restaurant in Sacramento, Calif. **(AP Photo/Rich Pedroncelli)**



Luis Escamilla puts on gloves before working with food at the Hock Farm Restaurant in Sacramento, Calif. at the Hock Farm restaurant in Sacramento, Calif. **(AP Photo/Rich Pedroncelli)**

**Source URL (retrieved on 01/28/2015 - 11:27pm):**

<http://www.foodmanufacturing.com/news/2014/03/photos-day-chefs-fight-calif-law-against-bare-hand-contact>