



## Proper Use of Disposable Gloves

Nothing can replace good hygiene practices when food is prepared, whether preparation is at home or a restaurant/grocery store. Hand washing and proper glove use are the most important factors to reducing the risk of a food borne illness. When dealing with quality assurance, hand washing and glove use are factors that may be the easiest to control and implement. These include:

### Hand washing

- Hand sanitizers are not a replacement for hand washing.
- Keep soap and individual paper towels supplied at all hand sinks.
- Train employees to properly wash hands thoroughly.
- Employees must remember to clean under fingernails.
- Wash hands after handling/preparing potentially hazardous raw foods, after cleaning procedures, and before putting on disposable gloves.
- Wash Hands before preparing foods, after using restroom, changing tasks, smoking, or anytime hands may have become contaminated.
- Eliminate bare hand contact with foods through the usage of gloves, tongs, deli paper, or other suitable utensils.

### Glove Use

- Gloves must be disposable type. Do not reuse gloves or wash disposable gloves.
- Wash hands before putting on the gloves to prevent contaminating the outside of the gloves.
- Change and discard gloves when they become soiled, ripped/torn, when changing tasks, changing from raw product to ready-to-eat, and when leaving the work area for any reason.
- Gloves should be considered contaminated from touching door handles and equipment.
- Gloves should be changed for the same rules as when hand washing should occur.

### Reminders

- No latex gloves.
- No bare-hand contact with ready-to-eat foods.
- Always reinforce proper hand washing.
- When gloves are used, extra caution must be taken to prevent a false sense of security. Improperly used gloves have a high risk of cross-contamination because workers may lose their sense of feel, not realizing that the gloves are contaminated and should be changed.
- It is more economical to discard gloves according to established guidelines, than it is to treat people who become ill from poor practices.