

# TIPS FOR SAFE GLOVE USE WHEN HANDLING FOOD



- **Wash your hands before donning gloves.** If your hands are heavily contaminated, this may cause contamination of the food you are handling.
- **Use gloves that fit!** If they don't fit right, there could be a lot of problems.
- **Change your gloves whenever you are changing tasks or when they have become contaminated.** This is especially important when going from handling raw meat to handling ready-to-eat foods, taking out the trash, or touching one's body. If you are working continuously with a ready-to-eat food, change gloves at least every 4 hours.
- **Do not re-use gloves.** They are most likely contaminated.
- **Change ripped or torn gloves.**
- **Wash and dry your hands after removing the gloves.** The moist environment under the gloves will allow bacteria to grow on your skin. Protect your own health too.
- **Gloves should always be worn by employees who have: cuts; sores; rashes; artificial fingernails; nail polish.** Cuts and sores should be additionally covered by a bandage inside the glove.

**Gloves are NOT used to avoid handwashing.**

Gloves are used together with proper handwashing to create another barrier to prevent cross contamination and foodborne illness.



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