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.