

Proper Glove Use



Disposable gloves are an important part of food service operations. They play a key role in preventing foodborne illness - if they are used correctly. Since contaminated gloves can carry as many germs as bare hands, proper glove use is important.

How to Use Gloves

- Use gloves that fit properly and that are designed for the task at hand
- Wash hands properly before putting gloves on, between glove changes, and after removing gloves
- Wear gloves when handling ready-to-eat foods like salads, fruits, sandwiches or breads
- If you have a cut or wound on your hand, wear gloves when touching any foods
- Because sweat and bacteria can build up under gloves, wash hands and switch to a new pair often

When to Change Gloves

- Before beginning a different task or entering a new work station
- After handling raw meat and before handling cooked or ready-to-eat foods
- After sneezing, coughing or touching your hair or face with a gloved hand
- As soon as gloves become soiled or torn
- At least every four hours during continuous use
- Before and after handling money