



GLOVE USE IN FOOD OPERATIONS

Glove use is not a replacement for proper and frequent washing of hands during food handling and preparation!

When used correctly, gloves are a good barrier between hands and ready-to-eat foods. Follow these guidelines for appropriate glove use:

- Use only gloves that are approved for food preparation activities and designed for single use
- Keep a variety of sizes available for food workers
- Wash your hands before putting on food service gloves
- Wear gloves anytime you handle ready-to-eat (RTE) foods
- Use gloves for only one task, then discard
- If interrupted during a task, remove gloves and discard
- Dispose of gloves immediately, never wash or reuse
- Rewash hands and use clean gloves when resuming food preparation
- Single use gloves must not be used around heat or hot oils
- Gloves are susceptible to contamination, tears, and damage – discard when soiled or damaged
- Fabric and gloves designed for reuse must not be used to handle or prepare ready-to-eat foods
- Avoid single use gloves made of natural rubber latex