



# Glove Use

HANDS MUST BE WASHED BEFORE TOUCHING GLOVES OR PUTTING GLOVES ON, EACH AND EVERY TIME A NEW PAIR OF GLOVES IS PUT ON

- Gloves must be approved for food contact.
- A barrier between hands & ready to eat foods **MUST** be used. Gloves or utensils (tongs, spatula) or deli tissue etc. are also barriers.
- Never wash gloves. Remove and dispose.
- Gloves must be disposable.
- Gloves must not be removed and reused.
- Gloves are not a substitute for hand washing.
- Gloves must be worn over a bandage on the hands or fingers.

When should you change gloves?

- ◆ When you change tasks
- ◆ When you enter another section of the operation
- ◆ After handling raw eggs, meat, or poultry
- ◆ When soiled or ripped
- ◆ After touching face, hair, pants, equipment etc.
- ◆ After contaminating
- ◆ Every four hours if repeating the same task