

Wearing Disposable Gloves in Food Service

Disposable gloves can be effective in preventing contamination of ready-to-eat foods. However, much like bare hands, disposable gloves can become contaminated. That is why it's critical to properly use disposable gloves to keep customers safe from illness.

WASH HANDS and put on gloves **BEFORE:**

- Handling ready-to-eat foods

Remove gloves, **WASH HANDS**, put on new gloves **AFTER:**

- Coughing or sneezing
- Gloves become damaged
- Changing tasks
- 4 hours of performing the same task
- Completing any nonfood tasks such as:
 - » Handling money, phone or computer
 - » Touching face or hair
 - » Touching refrigerator and freezer doors
 - » Using the restroom
 - » Taking out garbage



REMEMBER:

Gloves are not a substitute to proper hand washing!

Tips for wearing disposable gloves:

- Select properly sized gloves.
- Hold gloves by the edge when putting them on to avoid possible contamination of the gloves' clean surface.
- Never wash and reuse disposable gloves.
- Never blow into gloves.
- Check the gloves for rips or tears.
- Always wear gloves when touching any foods if you have a cut or wound on your hands.

