



Glove Use

Avoid bare hand contact with ready-to-eat foods!

Why is it important to use gloves?

- ✓ To prevent germs from spreading to food that has been touched
- ✓ To protect our consumers from eating contaminated food and becoming sick

When should I wear gloves? When should I change into new gloves?

- ✓ Wear gloves when handling ready-to-eat food
- ✓ Change gloves when changing tasks
- ✓ Change gloves when going between handling raw, cooked, and ready-to-eat foods
- ✓ Change gloves when a task has been interrupted
- ✓ Change gloves when they become soiled or damaged
- ✓ Change gloves after sneezing, coughing, touching the face, or body



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Tips

- ✓ Gloves should only be used for one task – no reuse!
- ✓ Always wash hands after using gloves and before putting on a new pair
- ✓ Gloves are not a substitute for handwashing, but provide additional food protection.
- ✓ Wash hands well and often – 20 seconds with soap and warm water!



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