

# Retail Food Establishments: Glove Use

Regulation 61-25: Retail Food Establishments



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## Five Key Risk Factors

Repeatedly identified in foodborne illness outbreaks:

1. Improper Holding Temps
2. Inadequate Cooking
3. Contaminated Equipment
4. Food from Unsafe Sources
5. Poor Personal Hygiene >>

*item 5 is addressed on this sheet*



Proper glove use can help promote safe food handling by creating a barrier between hands and foods. If not properly used, gloves can contaminate foods as easily as soiled hands.

## When and How Gloves Should be Changed

**Always** properly wash hands before putting gloves on and when changing to a new pair. Germs on hands can be transferred to the outside of gloves as they are put on. The germs can then be transferred to food upon contact.

- To remove gloves properly, pull them down from the wrists turning them inside out.
- Dispose of used gloves in a trash receptacle. Soiled gloves placed on counters or prep surfaces could leave germs that may be transferred to food.

Never wear gloves more than once.

Gloves are not a substitute for proper hand hygiene.

Never wash and reuse disposable gloves.

It is important to be alert during food preparation activities to ensure proper glove use. The following are examples of when gloves should be changed:

- **BEFORE** beginning a different task
- **AFTER** handling raw meat, fish, or poultry and before handling ready-to-eat food
- **AFTER** coughing or sneezing
- **AFTER** touching anything that could contaminate hands (such as hair, face, trash containers, or food equipment handles)
- **WHEN** gloves become torn or ripped

If gloves are used for any of the following activities, immediately discard gloves:

- **Eating or drinking**
- **Handling money or credit cards**
- **Taking out garbage**
- **Cleaning**
- **Using a tissue**

**Note:** All disposable gloves are not the same. Please check with the manufacturer for recommended usage.