

Use of Gloves in Food Preparation



The wearing of gloves is not a substitute for appropriate, effective, and frequent hand washing.

Appropriate glove use:

- **Handling Ready-to-Eat (RTE) foods**
Examples include: Deli sandwich assembly, salad prep., frosting bakery items
- **When utensils cannot be used because of the large volume of food**
Examples include: mixing by hands, kneading
- **Non-infected hand abrasions**
Examples include: Burns, cuts, chapped skin

Wash and dry hands before putting gloves on and after removing gloves. Bacteria multiplies inside gloves.

Individuals with a cut or lesion on the hand or wrist must also have the wound covered with a waterproof (impermeable) bandage in addition to the glove.

Use gloves safely:

- **Store/dispense in a manner to prevent contamination**
- **Do not use if torn**
- **Have proper fit**
- **Do not reuse or rinse**
- **Replace hourly or when gloves become contaminated**
- **Replace after sneezing/coughing into the gloves or touching the face/hair/clothing**
- **Avoid latex gloves**