

# Safe Glove Use



Improper handling of food and poor personal hygiene of food handlers are leading causes

of foodborne illness outbreaks. Norovirus—the pathogen responsible for the greatest number of reported foodborne illness outbreaks—is transmitted when hands are not washed.

Gloves can provide a barrier between hands and foods if they are used properly. In addition to improved food safety, glove use also creates increased positive customer perceptions about the restaurant and foodservice cleanliness.

## When and how are gloves used?

Simply wearing gloves is not the answer, however. Observational research has found improper glove use can be as big a problem as poor hand hygiene. For gloves to provide an effective barrier between food and food handler, hands should be properly washed (at least 20 seconds of lathering with warm water and soap, then rinsed and dried with disposable towel or air dried) before putting gloves on or changing gloves. Pathogens on hands can be transferred to the exterior of the gloves when gloves are removed from the box. Bacteria and other contaminants on the hands are now on the gloves and will be transferred to food upon contact. Researchers recommend that gloves be changed frequently—just as often as hands should be washed.

1. Gloves should be changed
2. Before handling different types of food
3. After Touching anything that could contaminate hands such as refrigerator doors, phones, or trash containers
4. After Coughing or sneezing
5. When gloves become ripped or torn
6. At least everyone four hours of working on the same task

### 7. **Food handling gloves should not be worn:**

8. Into the restroom or while using the restroom
9. To take out garbage
10. When eating or drinking
11. While using a tissue
12. While performing cleaning tasks
13. When handling money

Think about what hands touch—simply pulling off a glove to make change for a customer and then re-gloving means that glove has been contaminated from the hand that touched the money.