

Proper Glove Use Fact Sheet

When using gloves, you should:

Wash your hands before putting them on and when changing to a fresh pair.

Make sure they fit properly. A glove that is too big will not stay on your hand, and one that is too small will rip or tear easily.

Change them when necessary. You should change them at the following times:

- As soon as they become soiled or torn
- Before beginning a different task
- At least every four hours during continual use
- After handling raw meat, fish, or poultry and before handling cooked or ready-to-eat food

Remove them properly.

Grasp them at the cuff and peel them off inside out over your fingers. Avoid touching your palm or fingers with the glove.

Never wash and reuse them. Foodhandling gloves should only be used for one foodhandling task.

Gloves can help keep food safe by creating a barrier between hands and food. But if they are not properly used, they can contaminate food just as easily as dirty hands.



Change Them!

Directions: Circle the activity(s) that would require the employee to wash his or her hands and change gloves.

1

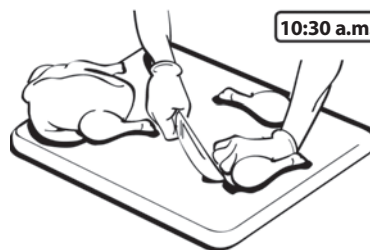


The sandwich maker is assembling a hamburger.

2

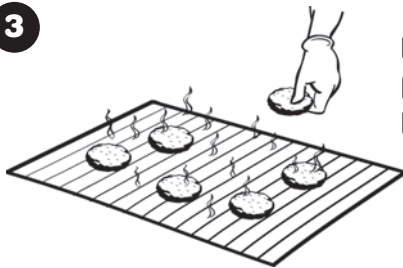


9:00 a.m. The chef preps raw chicken.



10:30 a.m. The chef is still prepping raw chicken.

3

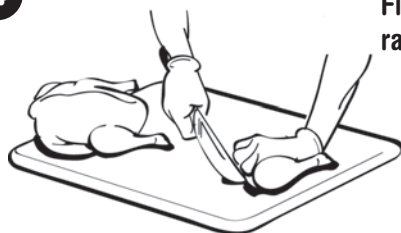


First, the grill operator places a hamburger patty on the grill.

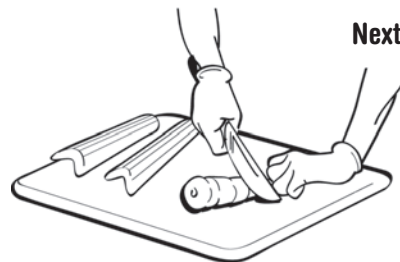


Next, he assembles a hamburger.

4



First, the chef preps raw chicken.



Next, she preps produce.

Take 'Em off Safely

Directions: Circle the picture of the foodhandler properly removing gloves.

1



2



Proper Glove Use Fact Sheet Optional Activity Answers

1. Change Them!

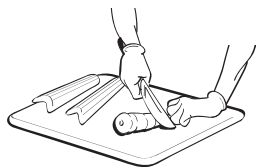
The following activities require the employee to wash his or her hands and change gloves:



- 1. The sandwich maker assembles a hamburger.** The gloves are ripped, which requires them to be changed. They are also too large for his hands.



- 3. The employee switches from handling raw ground beef to handling a bun.** Gloves must be changed after handling raw meat and before handling ready-to-eat food, such as a bun.



- 4. The employee switches from preparing raw chicken to prepping produce.** Gloves must be changed before beginning a different task.

Activity #2 The employee trimming raw chicken does not require a glove change since the employee has been continuously performing the same task for only an hour and a half. If you are performing the same task without interruption—and your gloves have not become torn, or contaminated—a glove change may not be necessary for up to four hours.

2. Take 'Em Off Safely



Foodhandler #2 is properly removing the gloves. He is grasping them at the cuff and peeling them off inside out over his fingers. This will keep the dirty gloves from contaminating his hands.