



PROPER GLOVE USE.

Key Training Tips To Keep Your Food Safe.

"Hand washing is the single most important means of preventing the spread of infection."

Source: CDC
(Center For Disease Control)



FoodHandler®, a leader in safe food handling products and programs, strongly recommends hand washing in combination with proper glove use for maximum safety.

Hand Washing Protects You And Your Patrons

- Washing hands thoroughly *before and after* wearing or changing gloves is one of the most important things food workers can do to reduce surface bacteria, sweat, dirt and grime build-up on skin and under nails.
- Scrub with a nailbrush (20 seconds), paying close attention to fingertips, especially after a trip to the restroom, before putting on new gloves.
- Glove use in itself does not guarantee food safety. Always wash hands before and after using disposable gloves.

Get The Right Fit

- Glove size is important for safety and comfort. Select the right size for your hand—from small to extra large.
- FoodHandler gloves are textured or embossed for improved grip, or smooth for ultimate feel and fit; available in lightly powdered or powder-free styles.
- If using a cut-resistant hand safety glove such as our BladeBlocker®, see that it fits very snugly and does not extend over fingertips for best safety; frequently clean and sanitize glove for safer food handling.

Gloves Should Be Task-Specific

- Use gloves for designated food tasks only. Disposable gloves are task-specific and should never be worn continuously.
- Food contact gloves should not be used for non-food tasks such as handling money, garbage removal, cleaning surfaces, etc.
- The FDA code recommends no bare hand contact with ready-to-eat foods; therefore, use gloves with salad bar items, fruits, sandwiches, cooked foods, deli meats, cheeses, breads or ice.
- Use vinyl, synthetic or latex gloves when handling food near a heat source cooking area, rather than poly gloves, which are not resistant to heat.
- Non-latex gloves are recommended for food workers, to help avoid possible latex allergic reactions.

Avoid Cross-Contamination

- If you handle raw meats, poultry, or seafood with gloves on, do not touch ready-to-eat or cooked foods without washing hands and changing gloves.
- Change gloves when you change activity (from making sandwiches to making change) or whenever you leave your workstation; wash hands in between.
- Wear task-specific colored gloves for cross-contamination prevention.
- When using a cut-resistant glove with ready-to-eat food, wear a disposable glove on top to avoid cross-contamination.



Change Gloves Often

- Change gloves periodically and wash hands each time.
- Change gloves after sneezing, coughing, or touching your hair or face.
- Always wear gloves if you have a bandage, infection, cut or sore and avoid direct food handling duties temporarily.
- To remove disposable gloves correctly, grasp at the cuff and peel them off inside-out.
- FDA Food Code states that workers wearing artificial nails or fingernail polish must wear disposable gloves.



How To Care For Gloves

- Wash, rinse and sanitize *reusable* heavy-duty safety gloves after each use. (For infection control, we recommend assigning a separate pair of heavy-duty gloves for each employee.)
- We do not recommend reusing or washing disposable gloves—wash hands and use new disposable gloves.
- Keep gloves conveniently located in racks at hand sinks and near workstations.

Written Standard Operating Procedures should be drafted and all employees formally trained in safe food handling. Please demonstrate and involve food workers when teaching them how to wash hands and use FoodHandler Gloves.



For more information on our full line of safe food handling products and programs, please visit www.foodhandler.com, or contact our **Safety Management Services** at 1-800-338-4433.

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