

GLOVE USAGE PROCEDURES

Note: Glove usage is NOT A SUBSTITUTE FOR PROPER HAND WASHING PROCEDURE.

Gloves can provide an additional sanitary barrier between the food handler and the food in some instances.

1. Use of gloves first requires following proper hand washing procedures.
2. Place gloves on hand using care not to contaminate exterior on clothing, body parts, or soiled equipment.
3. If glove becomes torn or damaged during use, stop immediately, remove gloves, and discard properly. Re-wash hands and put on new gloves before continuing.
4. Change gloves after handling an item or product that may result in cross contamination of other food products. When gloves are changed, **YOU MUST WASH HANDS BEFORE PUTTING ON NEW GLOVES.**
5. Any activity with gloves that would require hand washing, will require throwing away gloves, washing hands, and putting on new gloves.
6. After glove usage is complete, discard them properly, and wash hands before beginning any other activity.
7. **DO NOT USE PLASTIC OR RUBBER GLOVES NEAR HEAT!**