

How This Relates to Me

Does your local regulatory authority allow food handlers to wear false nails or nail polish covered by single-use gloves?

_____ Yes _____ No

If so, under what conditions?

Something to Think About...**More Than They Bargained For**

At an operation on the East Coast, the salad bar was very popular. One afternoon while prepping the lettuce, a food handler cut her finger. She bandaged it right away and returned to work. While she was tossing the salad, the bandage fell off into the lettuce.

A short time later, a customer reported that she had found a used bandage in her salad. The manager apologized and quickly comped her meal. Fortunately, the customer was easygoing, and the rest of the evening was uneventful.

Single-Use Gloves

Single-use gloves can help keep food safe by creating a barrier between hands and food. They should be used when handling ready-to-eat food. The exceptions include when washing produce, or when handling ready-to-eat ingredients for a dish that will be cooked to the correct internal temperature. Gloves must never be used in place of handwashing. Hands must be washed before putting on gloves and when changing to a new pair.

When buying gloves for handling food, follow these guidelines.

Approved gloves Only gloves approved for foodservice should be purchased.

Disposable gloves Buy only single-use gloves for handling food. **NEVER** wash and reuse gloves.

Multiple sizes Make sure you provide different glove sizes. Gloves that are too big will not stay on. Those that are too small will tear or rip easily. The photo at left shows a correct fit.

Latex alternatives Some food handlers and customers may be sensitive to latex. Consider providing gloves made from other materials.



How to Use Gloves

If you are not careful when using gloves, the food you handle can become unsafe. Follow these guidelines.

- Wash and dry your hands before putting on gloves.
- Select the correct glove size.
- Hold gloves by the edge when putting them on. Avoid touching the glove as much as possible.
- Once you've put them on, check the gloves for rips or tears.
- **NEVER** blow into gloves.
- **NEVER** roll gloves to make them easier to put on.

When to Change Gloves

Food handlers must change gloves at all of these times.

- As soon as they become dirty or torn
- Before beginning a different task
- After an interruption, such as taking a phone call
- After handling raw meat, seafood, or poultry, and before handling ready-to-eat food

Check your local regulatory requirements.

How This Relates to Me

What are your local regulatory requirements for glove use?
