

# Food Handler Gloves

**You should NEVER use gloves  
in place of handwashing.  
ALWAYS wash hands before  
putting on gloves and  
when changing to a new pair.**



## Definition-

If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with RAW FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.

## Information-

Handling food properly plays a critical role in ensuring that the food that you serve to your customers stays safe. There are several factors that should be taken into consideration when serving ready to eat food or handling raw food.

## Process for Safe Food Handling-

1. Always wash hands before putting on a fresh pair of gloves.
2. Never take off and re-apply a used pair of gloves.
3. Never use the same pair of gloves with different foods (raw and cooked or when performing different task).
4. When gloves become soiled, torn or ripped, discard; properly wash your hands and put on a fresh pair.
5. Change gloves at least every 4 hours during continual use.
6. Use gloves to protect a bandaged cut or abrasion.

## You Should Know

1. What should you do before putting on a fresh pair of gloves?
2. What should you do if you have a cut or bandaged finger?
3. When should you change gloves?