

# Use of Gloves in Food Preparation



**The wearing of gloves is not a substitute for appropriate, effective, and frequent hand washing.**

## **Appropriate glove use:**

- Handling Ready-to-Eat (RTE) foods**  
Examples include: deli sandwich assembly, salad preparation
- When utensils cannot be used because of the large volume of food**  
Examples include: mixing by hands, kneading
- Non-infected hand abrasions**  
Examples include: burns, cuts, chapped skin

**Wash and dry hands before putting gloves on and after removing gloves. Bacteria multiply inside gloves.**

**Individuals with a cut or lesion on the hand or wrist must also have the wound covered with a waterproof (impermeable) bandage in addition to the glove.**

## **Use gloves safely:**

- Store/dispense in a manner to prevent contamination
- Do not use if torn
- Have proper fit
- Do not reuse or rinse
- Replace hourly or when gloves become contaminated
- Replace after sneezing/coughing into the gloves or touching the face/hair/clothing
- Avoid latex gloves