



Using Gloves Safely In The Restaurant Food Business

The use of gloves does not replace hand washing. Hand washing and glove use go hand-in-hand and care should be taken not to allow gloves to create a false sense of security.

Glove Safety Rules:

- Hands must be washed before donning gloves and after removing them.
- Always use fresh gloves.
- Change your gloves at least once every hour.
- Use gloves before handling ready-to-eat foods.
- Use gloves that fit properly.
- Change gloves when changing jobs, such as, when switching between raw and ready-to-eat foods.
- Change gloves after taking out the garbage.
- Change gloves after sweeping, mopping and cleaning.
- Change gloves if they become contaminated from Sneezing, coughing or touching one's hair or face with a gloved hand.
- Change gloves if they tear.
- Because perspiration causes bacteria to multiply in the warm climate under gloves, wash hands after you take the gloves off and before you switch to a fresh pair. Do Not use latex Gloves! [Latex gloves can cause serious allergic reactions.](#)