



# Proper Glove Use

***Disposable gloves are an important part of almost any foodservice operation. They play a key role in preventing foodborne illness - if they are used correctly. Since contaminated gloves can carry as many germs as bare hands, proper glove use is essential!***

## **Remember:**

- Use gloves that fit properly and that are designed for the task at hand.
- Wash hands properly before putting gloves on, between glove changes, and after removing gloves. (Gloves are not a substitute for proper handwashing!)
- Wear gloves when handling ready-to-eat foods such as salads, fruits, sandwiches or breads.
- If you have a cut or wound on your hand, wear gloves when touching *any* foods.
- Because perspiration and bacteria build up under gloves, wash hands and switch to a new pair often!
- Change gloves:
  - ✓ Before beginning a different task or entering a new work station.
  - ✓ After handling raw meat and before handling cooked or ready-to-eat foods.
  - ✓ After sneezing, coughing or touching your hair or face with a gloved hand.
  - ✓ As soon as gloves become soiled or torn.
  - ✓ At least every four hours during continual use.

***Gloves are meant to protect the customers, not the employees!***



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