

USING DISPOSABLE GLOVES:

Food employees are not allowed to touch ready-to-eat foods with their bare hands. Handwashing alone may not be enough to remove all the germs from your hands. Using disposable gloves can provide added protection against the spread of germs that cause foodborne illness.

Tips for Using Gloves

- Always wash your hands before putting on new gloves.
- Gloves must be discarded:
 - After sneezing or coughing into your hands
 - After touching your hair or face
 - Between handling raw foods and ready-to-eat foods
 - When an activity or workstation change occurs
 - When they are contaminated or torn
- Frequently change gloves and wash hands to minimize the build-up of perspiration. Sweaty hands may breed bacteria.
- Food handlers with cuts, scrapes, or burns on their hands must cover the area with an impermeable bandage and always wear gloves.

