

GLOVE USE

Wear and use gloves the right way to stop illness from spreading.

What are the rules?

Ready-to-eat (RTE) foods are not allowed to be touched by bare hands, even freshly washed hands. Food workers can spread illness if their bare hands touch RTE foods.

You must wear gloves or use a utensil to prevent bare hand contact with RTE foods.

What are ready-to-eat foods?

Ready-to-eat foods will NOT be cooked before eating.

Examples: raw fruits and vegetables, sandwiches, salads, sushi, drink garnishes



How to use gloves the right way:

- Always wash hands before putting on gloves
- Never wash and reuse gloves – throw away gloves after one use
- Use gloves after hand washing, never instead of hand washing

When to change gloves:

- After sneezing, coughing, or touching your hair, face, body or phone
- After touching raw meat, fish or eggs
- Before touching RTE food
- Task change = glove change