PROPER USE OF DISPOSABLE GLOVES

Nothing can replace good hygiene practices when food is prepared, whether preparation is at home, restaurants, grocery stores, outdoor events, or catering events. These include;

- **Wash Hands before preparing foods**, after toileting, changing tasks, smoking, and anytime hands may be contaminated by potentially hazardous foods, urine, feces, and saliva or mucous.

- **Minimize hand contact with foods** through the usage of gloves, tongs, deli paper, or other suitable utensils.

The use of gloves is required when handling ready to eat foods. This includes foods that will not be cooked and foods that have been cooked and will receive no further heat treatment.

When gloves are used, extra caution must be taken to prevent a false sense of security. Improperly used gloves have a high risk of cross-contamination, because workers may lose their sense of feel that the glove is contaminated and should be changed.

- **Wash hands before putting on the gloves**. This prevents the contamination of the gloves by the hands.

- **Gloves should be changed and discarded when** they become torn, soiled, changing from raw product to finished and when leaving work area for any reason. Gloves should be considered contaminated from touching door handles and equipment.

- **When returning to the work area**, wash hands and use a fresh pair of gloves.

Gloves should be changed for the same rules as when hand washing should occur.

It is more economical to discard gloves according to established guidelines, than it is to treat customers and employees who become ill from poor practices.

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