



Personal Hygiene Practices: Single-Use Glove Usage

Single-Use Gloves

Proper use of single-use gloves significantly lowers the risk of foodborne illness. Gloves deliver an added level of protection and provide a visual cue to customers that the establishment cares about their well-being.

When must Single-Use Gloves be worn?

Single use gloves are *only* required to be worn when handling ready to eat foods that do not require further cooking or washing. Glove usage should be the final step before handling those foods. For example, putting on single use gloves then collecting foods from a cooler, adjusting one's apron, or flipping through the recipe binder are all forms of contamination and should not be done with single use gloves on.

When wearing Single Use Gloves:

- Perform one task only
- Do not touch your hair, hat or other articles of clothing
- Do not blow into them
- Do not touch the glove exterior while putting them on
- Do not re-use them once they're removed
- Do not wash hands over gloves

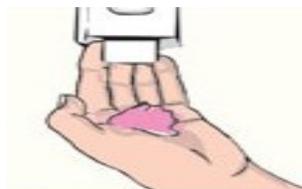
Prior to Glove Usage: Ensure hands are properly washed



1. Turn on water as hot as you can comfortably stand.



2. Wet hands and arms.



3. Apply enough soap to work up a good lather.



4. Scrub hands and arms for at least 20 seconds.



5. Rinse hands and arms under the running water.



6. Dry hands and arms with a single use paper towel.



7. Turn off the faucet with a disposable paper towel.

