

Glove Use

Glove use does not replace the need for good handwashing practices!

- Wash hands before putting on gloves.
- Put gloves on only when you are ready to handle ready-to-eat (RTE) foods.
- Use gloves for only **one task**, then discard.



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- If an interruption occurs during food preparation, remove gloves and discard.
- Dispose of gloves immediately upon removal.
- Use clean gloves when you resume food preparation.
- Single-use gloves should not be used around heat or hot oils.
- Gloves are susceptible to contamination – discard when soiled or damaged.
- Fabric or re-usable gloves may not be used with RTE food.
- Avoid single use gloves made of natural rubber latex.