

Food Code References:

18 AAC 31.320

Definitions:

Impermeable gloves:

This means that the material used to make gloves does not allow any solid, liquid or gas to flow through it. No pathogens can move from the inside of the gloves to the outside of the gloves through the glove's material.

No Bare Hand Contact

No unprotected bare hands or arms are allowed to make contact with exposed food that is ready-to-eat.

Ready-To-Eat Food

Foods that are eaten without additional cooking or washing to remove germs.

They include:

- Any food not cooked after final preparation, such as sushi or sandwiches
- Washed produce that is eaten raw, such as fruits and salads
- Bakery or bread items, such as toast or rolls
- Cooked food, such as pizza and hamburgers
- Garnishes, like parsley, lemon wedges, or pickles on plates
- Fruits or vegetables for mixed drinks or smoothies
- Ice

Use Gloves to Handle Food

“The proper use of gloves prevents the transmission of germs from hands to food.”

Why Use Gloves?

- Even if a worker's hands are clean, someone else's may not be. That means if you touch something they did, their germs will get on your hands.
- Bacteria and viruses (“germs”) on your hands will spread to food you touch.
- When people eat food contaminated by certain germs (pathogens), they get sick. Some people may even die.
- The proper use of gloves prevents the transmission of germs from hands to food.

Wash Your Hands!

- Wearing gloves is not a substitute for appropriate, effective, thorough and frequent handwashing.
- Hands must be carefully washed with soap and warm water, and then dried before and after gloves are worn.

Glove Use

- Use only single-use gloves. Throw them away when removed. This means some food workers may use several pairs of gloves per work day.
- Make sure the gloves are stored and dispensed to prevent contamination.
- Use gloves that fit and are appropriate for the task.
- Ensure gloves are intact, without tears or imperfections.
- Gloves must be changed whenever an activity or workstation change occurs, or whenever they become contaminated. *Do not reuse gloves.*
- Gloves must be replaced after sneezing, coughing, or touching of the hair or face.
- Use common sense! Don't touch contaminated objects while using gloves. For example, don't touch money when wearing gloves, and then touch food.
- Individuals with infected (red, swollen, warm or pus-forming) wounds on their hand(s) must cover the infected area with an impermeable cover and wear a single-use glove.
- Management must provide education and enforcement of proper glove use.

Allergies

- Natural rubber latex gloves have been reported to cause allergic reactions in some individuals. There are many different types of gloves available from vendors. Consider employee and consumer allergies when deciding whether single-use latex gloves will be used during food preparation.

