



# SUMMIT COUNTY PUBLIC HEALTH

1867 West Market Street ♦ Akron, Ohio 44313-6901  
Phone: (330) 926-5600 ♦ Toll-free: 1 (877) 687-0002 ♦ Fax: (330) 923-6436  
[www.scphoh.org](http://www.scphoh.org)

## 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. Hand washing and proper glove use are the most important factors to reducing the risk of a food borne illness. When dealing with quality assurance, hand washing and glove use are factors that may be the easiest to control and implement. These include:

### Hand washing:

- Hand sanitizers are not a replacement for hand washing.
- Keep soap and individual paper towels supplied at all hand sinks.
- Train employees to wash hands thoroughly to remove dirt, grease, and other build-ups.
- Employees must remember to clean under fingernails to remove dirt and build up.
- Wash hands after handling/preparing potentially hazardous raw foods, after cleaning procedures, and before handling disposable gloves.
- 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 bare hand contact with foods through the usage of gloves, tongs, deli paper, or other suitable utensils.

### Glove Use:

- Gloves must be disposable type (thin plastic, latex gloves, etc.).
- Wash hands prior to putting on the gloves to prevent the contamination of the outside of the gloves
- Change and discard gloves when they become soiled, ripped, when employee is changing tasks, changing from raw product to ready-to-eat, and when leaving the work area for any reason. Gloves should be considered contaminated from touching door handles and equipment.
- Gloves should be changed for the same rules as when hand washing should occur.

### Reminders:

- Be mindful that latex gloves may cause an allergic reaction for some users
- Use tongs, food papers, spatulas, gloves, and utensils to avoid bare-hand contact with ready-to-eat foods.
- Always reinforce hand washing.
- 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.
- 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.