

Proper Glove Use

PUBLIC HEALTH REASONS:

Gloves used in touching ready-to-eat food are defined as a "utensil" and must meet the applicable requirements related to utensil construction, good repair, cleaning, and storage.

Pathogens can be transferred to food from utensils that have been stored on surfaces which have not been cleaned and sanitized. They may also be passed on by consumers or employees directly, or indirectly from used tableware or food containers.

Some pathogenic microorganisms survive outside the body for considerable periods of time. Food that comes into contact directly or indirectly with surfaces that are not clean and sanitized is exposed to such contamination.

FOOD CODE, OAR 603-25-0030, CHAPTER 3-301.11 (B)

Gloves can help keep food safe by creating a barrier between hands and food. But if they are not used properly, they can contaminate food just as easily as dirty hands.

Train all food workers to wash their hands before putting on gloves and when changing to a new pair. To remove gloves, grasp them at the cuff and peel them off inside out over your fingers. Avoid touching any other part of the glove.

Make sure gloves fit properly. Glove size is important for safety and comfort. Select the correct size from small to extra-large. Gloves that are too big will not stay on hands and ones that are too small will rip or tear easily.

When purchasing disposable gloves, be sure that they are made of food grade materials. Gloves made of latex are prohibited for use in food establishments.

You must change gloves at the following times:

- As soon as they become soiled or torn.
- Before beginning a different task.
- At least every four hours during continual use.
- After handling raw meat, fish, or poultry.
- Before handling cooked or ready-to-eat food.

Never wash and reuse disposable gloves. Gloves must be task specific—used for one food handling task and then discarded.



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