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 should change gloves:
- As soon as they become soiled or torn
- Before beginning a different task
- At least every four hours during continual use
- After handling raw animal product and

Never wash and reuse disposable gloves.

Gloves should be task specific - used for one food handling task and discarded.

Gloves are one of MANY options to avoid bare hand contact with ready-to-eat foods.

For training information on proper glove use see: http://www.foodhandler.com/training.cfm.