



# GLOVE USE

## NUTRITION AND FOOD SAFETY

**Policy:** Policy: Gloves will be worn to maintain safe and sanitary food preparation.

### PROCEDURES:

- Wash hands thoroughly before and after wearing or changing gloves. Bacteria will build up under gloves and should be washed away after wearing gloves.
- Use gloves that fit properly and that are designed for the task at hand.
- Change gloves periodically to minimize the buildup of perspiration and bacteria.
- Change gloves whenever you change an activity, the type of food being worked with, or whenever you leave the kitchen.
  - Handle garbage or garbage can.
  - Handle anything soiled.
  - Handling boxes, crates or packages.
  - Picking up any item off the floor.
  - Changing from dirty side of dishware to putting away clean dishes.
- Change gloves after sneezing, coughing or touching your hair or face with gloved hands.
- Avoid wearing gloves whenever their use presents a potential safety hazard such as using for touching hot equipment where melting may occur.
- Use gloves when direct skin contact with ready-to-eat foods will occur.
  - Working with raw meat, poultry, shelling eggs, fish and shellfish.
  - Making foods such as meatloaf and meat salads.
  - Tossing salad, mixing coleslaw, potato or macaroni salad.
  - Removing frozen foods from boxes.
  - Making sandwiches.
- Other methods, besides use of gloves, to avoid direct skin contact with food are:
  - Deli tissue
  - Spatulas
  - Tongs
  - Dispensing equipment

### Documentation Requirements:

- Evidence of each Nutrition Services employee competence with glove use.
- Evidence of glove use reviewed at hire and by in-services as needed