



Fact Sheet

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Equal Employment Opportunity/Affirmative Action

PROPER USE OF DISPOSABLE GLOVES

Nothing can replace good sanitary practices in food preparation--whether at home, at a restaurant, at an outdoor event, in a warehouse or when catering an event. These practices include the following:

- *Wash hands before preparing foods*, after toileting and anytime hands may be contaminated by urine, feces, saliva or mucus.
- *Minimize manual contact with foods* through the use of gloves, tongs or other suitable utensils.

The use of gloves is recommended when handling fresh products, that will not be cooked, and products that have been cooked and will receive no further heat treatment.

When gloves are used, extra care must be taken to prevent a false sense of security. Improperly used gloves carry a high risk for cross-contamination, because workers may not be aware that gloves are contaminated and should be changed.

- *Wash hands before using gloves*. This prevents contamination of the gloves by hands.
- *Wash hands after using gloves*. The warm, moist environment provided by the gloves allows bacteria to grow and multiply on the hands.
- *Gloves should be discarded* when they become soiled or when the product being handled changes from raw to finished. The general rule is: *Gloves should be changed according to the same rules that dictate when hand washing should occur*.
- *Discard gloves when leaving the work area*, even to get supplies, because the gloves are considered to be contaminated by touching door handles and equipment. When returning to the work area, wash hands and use a fresh pair of gloves.
- *It is more economical to discard soiled gloves* according to the recommended guidelines, than it is to treat customers and employees who become ill owing to poor practices.