

PROPER USE OF GLOVES

Bare hand contact with food contributes greatly to the transmission of foodborne illness. Employees can very easily shed viral pathogens if they are infected. Gloves provide a second barrier between potentially dangerous pathogens and the food product being prepared.

RULE #1 HANDS MUST BE THOROUGHLY WASHED BEFORE THE GLOVES ARE PUT ON AND AFTER THEY ARE REMOVED.

This helps to prevent any contamination from being transferred from dirty gloves to clean gloves, from hands to gloves, and from dirty gloves and hands to food products.

RULE #2 CHANGE GLOVES OFTEN

Following are examples of times when gloves must be changed.

1. When they become soiled or torn.
2. If you have done the same job for four (4) hours.
3. After handling any potentially hazardous foods.
4. Leaving your work station for any reason.
5. After touching any body parts or hair.
6. After sneezing or coughing.
7. If your hands perspire.
8. When using the restroom.
9. When eating, drinking, and smoking.



Gloves must be kept accessible and sanitary. Often food handling gloves are packaged in cardboard boxes which can become wet and deteriorate or become contaminated on a prep counter. Dispensers are available that keep gloves away from surfaces. It is also important to purchase the proper gloves for the job to be done and gloves that are the proper or correct size. Doing this will encourage employees to wear gloves when preparing or serving food. Too tight gloves or gloves that are loose fitting make it hard to work.



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