

FoodHandler® SafeBites

**GLOVE USE:  
DO'S AND DON'TS**



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The purpose of this webinar is to provide a general overview of the **correct use** of gloves in a **foodservice operation** to reduce the risk of food contamination.



**PURPOSE**



**Specific Objectives**

- Discuss **why** gloves should be worn.
- List task **when** gloves should be worn.
- Select the **appropriate** glove for its specific use.
- Demonstrate the **correct** method for putting on gloves.
- Describe **what** you should do and should not do when using gloves.

- **Avoid** cross-contamination
- **Handling** ready-to-eat foods during preparation and service
- **Minimize** risk of a foodborne illness



**WHY WEAR GLOVES?**

### Top 4 Contributing Factors for Outbreaks in Restaurants

1. Sick food worker contaminates ready-to-eat food through bare-hand contact.
2. Sick food worker contaminates food through a method other than hand contact, such as with a utensil they contaminated.



Source: <https://www.cdc.gov/nceh/ehs/publications/cf-infographic.html>

### Top 4 Contributing Factors for Outbreaks in Restaurants

3. Sick food worker contaminates ready-to-eat food through glove-hand contact.
4. Food handling practices lead to growth of pathogens, such as food not kept cold enough.



Source: <https://www.cdc.gov/nceh/ehs/publications/cf-infographic.html>

- During food preparation than during other work activities
- When workers were not busy
- In chain restaurants
- In restaurants with glove supplies in areas where food was prepared



Source: [https://www.cdc.gov/nceh/ehs/ehsnet/docs/LFP\\_Food\\_Worker\\_Hand\\_Hygiene.pdf](https://www.cdc.gov/nceh/ehs/ehsnet/docs/LFP_Food_Worker_Hand_Hygiene.pdf)

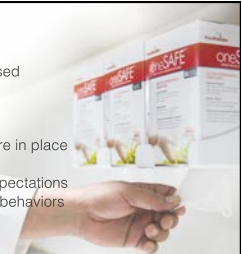
GLOVE USE MORE LIKELY

#### Employees

- Use gloves for specific tasks all the time
- Place glove dispensers where gloves are used

#### Supervisors

- Make sure glove policies and procedures are in place
- Provide multiple glove dispensers
- Orient and train employees on glove use expectations
- Supervise employees, observing glove use behaviors
- Provide feedback to employees



APPLICATIONS FOR RESEARCH FINDINGS

### Glove Use: When

Except when washing fruits and vegetables, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.



FOOD CODE GUIDANCE

### Glove Use: When

Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form.



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### Definition: Ready-to-Eat

- Means that the food is in a form that is edible **WITHOUT additional preparation** to achieve food safety.
- **May** receive additional preparation for palatability or aesthetic, epicurean, gastronomic, or culinary purposes.

FOOD CODE GUIDANCE

- Raw fruits and vegetables
- Spices, seasonings, sugar
- Bakery items—bread, cakes, pies, fillings, icing
- **Products that have had a heat treatment:** dry, fermented sausages; ham; dried meat products such as jerky or bacon bits
- Cheeses



READY-TO-EAT FOOD EXAMPLES

## Hand Washing: When

Before donning gloves to initiate a task that involves working with food.



FOOD CODE GUIDANCE

## Glove Use Limitations

**Single-use gloves** shall be used for only **one task**, such as working with ready-to-eat food or with raw animal food, used for no other purpose, and **discarded when:**

- Damaged
- Soiled
- When interruptions occur in the operation



FOOD CODE GUIDANCE

## 2017 FDA Food Code

**2-401.13** – Use of Bandages, Finger Cots, or Finger Stalls

If used, an impermeable cover such as a bandage, finger cot or finger stall located on the wrist, hand or finger of a FOOD EMPLOYEE working with exposed FOOD shall be covered with a single-use glove.



FOOD CODE GUIDANCE

## WHEN TO WEAR GLOVES

**MUST wear:**

- Preparing ready-to-eat foods
- Portioning or serving ready-to-eat foods

**MAY wear:**

- Handling raw foods



FOOD CODE GUIDANCE

MATERIAL	PRODUCT	TYPE		FIT		POWDERED	
		TYPE	FIT	POWDERED	POWDERED		
NITRILE	FoodHandler™ Clear Reusable™ Nitrile						
	FoodHandler™ Black Nitrile						
	FoodHandler™ Blue Nitrile						
	FoodHandler™ Black Nitrile						
	FoodHandler™ Clear™ Nitrile						
LATEX	FoodHandler™ Clear Latex						
	FoodHandler™ Clear Latex						
SYNTHETIC VINYL	FoodHandler™ Clear Vinyl						
	FoodHandler™ Clear Vinyl						
VINYL	FoodHandler™ Clear Vinyl						
	FoodHandler™ Clear Vinyl						
NITRILE	FoodHandler™ Clear Nitrile						
	FoodHandler™ Clear Nitrile						
POPE	FoodHandler™ Clear Pope						
	FoodHandler™ Clear Pope						

**Find This Chart On:**  
[FoodHandler.com/choosing-the-right-glove](http://FoodHandler.com/choosing-the-right-glove)

**GLOVES FOR EVERY TASK:  
 SELECTING THE BEST ONE**

- Long-lasting
- **Strong**
- Flexible
- **Comfortable**
- Chemical resistance (stands up to oils and acidic fruits)
  - Raw meat
  - Poultry
  - Citrus

**NITRILE GLOVES**

- Form fitting
- **Comfortable**
- Allows dexterity

**Allergy Risk**


- Banned in AZ, CT, HI, OR, RI
- Not Recommended: KS, MA, MI, NY, VT, SD

**LATEX GLOVES**

- **Simulate** tight, comfortable fit of latex
- **Excellent choice for:**
  - Cutting fruits and vegetables
  - Fast food preparation
  - Plating


**SYNTHETIC VINYL GLOVES**

- Flexible
- Comfortable
- Snug Fit
- Fingertip Sensitivity




VINYL GLOVES

- **Ideal** when frequent glove changes are needed
- **Works for tasks that do not require great dexterity:**
  - Making Sandwiches
  - Portioning Meats/Cheeses
  - Serving



POLY GLOVES

- Cost effective, compared to vinyl
- Increased performance over poly




HYBRID GLOVES

Poll: What kind of gloves do you use?

- Nitrile
- Latex
- Synthetic vinyl
- Hybrid
- Poly

Poll: Do you have more than one kind of glove in your operation?

- Yes
- No



**SIZE IS IMPORTANT**

Safety  
Grip  
Dexterity

**Download Sizing Ruler:**  
[www.FoodHandler.com/downloads](http://www.FoodHandler.com/downloads)

**FIND YOUR FIT**

### Putting On Gloves

- Wash hands first
- Select the proper size of glove
- Pull glove out of box one at a time
- Handle only the cuff of the glove



**HOW TO WEAR GLOVES**

### Glove Dispensers



**HOW TO WEAR GLOVES**






- Wear gloves for handling ready-to-eat foods—**ALWAYS**
- Wash hands before putting on gloves
  - Using proper method
  - For appropriate time
- Select the proper size of glove
- Select the appropriate type of glove

SUMMARY:  
DO'S

- Change gloves between tasks
- Change gloves if there are tears or rips
- Wear gloves over bandages, finger cots, or finger stalls
- Place glove box where it can't be easily contaminated



SUMMARY:  
DO'S



- Blow into the gloves to make them easier to put on
- Handle the gloves except by the cuff
- Put gloves back in the box
- Use gloves that have dropped onto the counter top or floor
- Place glove boxes so that they can easily fall

**SUMMARY:**  
**DON'TS**

## Hand Hygiene

- Handwashing
- Why to Glove
- When to Glove
- How to Glove



**Find these short training videos at:**  
[www.FoodHandler.com](http://www.FoodHandler.com)

**FOODHANDLER RESOURCES**

**THANK YOU!**  
**QUESTIONS?**

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Presented By: Dr. Catherine Strohbeh, Ph.D., R.D., CP-FS

Each are preapproved for 1 hour of Continuing Education Credit by the School Nutrition Association (SNA) and the Certifying Board for Dietary Managers (CBDM)

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**Certificates will be mailed out within 5-7 business days, following today's webinar.**



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**[WWW.FOODHANDLER.COM/EDUCATION-TRAINING](http://WWW.FOODHANDLER.COM/EDUCATION-TRAINING)**



**WEBINAR RESOURCE**  
INFORMATION & REGISTRATION

<p><b>Videos</b></p> <ul style="list-style-type: none"> <li>• Handwashing</li> <li>• Why To Glove</li> <li>• When To Glove</li> <li>• How To Glove</li> </ul> <p><b>Documents</b></p> <ul style="list-style-type: none"> <li>• Daily Temperature Logs</li> <li>• Temperature Chart For Safe Food</li> <li>• Refrigerator Storage Chart</li> <li>• Food Safety Doesn't Happen By Accident</li> </ul>	
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**FOODHANDLER RESOURCES**

<p><b>Past Blogs</b></p> <ul style="list-style-type: none"><li>• Temperature Control</li><li>• Produce Safety</li><li>• The Culture of Food Safety</li><li>• Food Defense</li></ul> <p><b>Upcoming Blogs</b></p> <ul style="list-style-type: none"><li>• Politics of Food Safety</li><li>• Norovirus</li><li>• Employee Health</li></ul>	 <p>The screenshot shows two blog posts from the FoodHandler website. The first post is titled "SEPTEMBER IS NATIONAL FOOD SAFETY MONTH: THE FUTURE OF FOOD SAFETY" and discusses the importance of food safety in operations. The second post is titled "SEPTEMBER IS FOOD SAFETY EDUCATION MONTH: THE CULTURE OF FOOD SAFETY" and discusses the importance of food safety culture for foodservice operators.</p>
<p><b>FOODHANDLER RESOURCES</b></p>	

<p>Please Send Us Your Questions Or Comments At: <b>FOODSAFETY@FOODHANDLER.COM</b></p> 
<p><b>HOW DID WE DO?</b> <b>FEEDBACK AND COMMENTS</b></p>