

Using Disposable Gloves

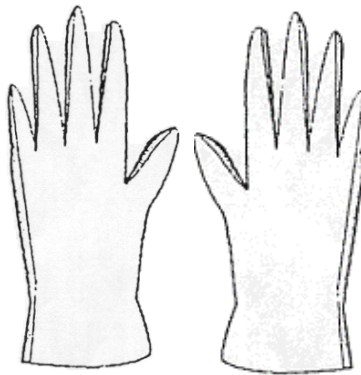
Wisconsin Food Code Fact Sheet #5

Disposable glove use in food processing operations is becoming popular. Many operators feel that wearing gloves prevents the transmission of food borne related pathogens. However, wearing gloves is not a substitute for appropriate, effective, thorough and frequent hand-washing.

Allergies: Natural rubber latex gloves have been reported to cause allergic reactions in some individuals. Consider this when deciding whether single-use latex gloves will be used during food preparation.

Hands must be carefully washed with soap and warm water, then dried before and after gloves are worn.

Gloves are suitable for mixing, deli sandwich assembly, prep work, vegetable handling, covering non-infected hand abrasions, etc.



Rules of Glove Use

- Do not reuse gloves.
- Use only single-use gloves, stored and dispensed to prevent contamination.
- Ensure gloves are intact, without tears or imperfections.
- Provide gloves that fit properly.
- Gloves must be changed whenever an activity or workstations change occurs, or when ever they become contaminated.

- Hands are to be washed and dried before putting on new gloves.

- Management must provide education and enforcement of proper glove use.

Warning: Individuals with infected (red, swollen, warm or pus-forming) wounds on the hand(s) must cover the infected area with an impermeable cover and wear a single-use glove.

- Gloves must be replaced after sneezing, coughing, or touching of hair or face.

