



Safe Use of Gloves

The use of disposable gloves in a food business is common practice, however not mandatory. Whilst the use of disposable gloves may promote cleanliness and possibly safer foods, the misuse of gloves has the opposite result. Incorrect use of gloves can cause contamination of food.

It is important that food proprietors ensure that all staff involved in food handling is trained in how to use gloves correctly.

Tips for the Safe use of Gloves:

- Washing hands thoroughly before applying the gloves;
- Ensure gloves are changed regularly and between each activity to help prevent cross contamination. Gloves should be changed as often as you would be washing your hands if you weren't wearing the gloves;
- Gloves are to be changed after sneezing, coughing or touching your hair or face;
- Once gloves are removed they are to be disposed of and not reused;
- Hands must be washed properly with soap and water in between glove changes and when you have finished using the gloves, as bacteria builds up on the hands while the gloves are being worn;
- Always wear gloves if you have an adhesive dressing or other dressing or bandage on your hands, if you have fake finger nails or are wearing nail polish and if you are wearing jewellery i.e. rings.
- It is recommended that the gloves be located adjacent to the hand wash basin as a reminder to food handlers to wash their hands before and after using the gloves.



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