

## RESTAURANT ALERT

### Latex Gloves Can Cause Dangerous Allergic Reactions

**The use of latex gloves in Oregon food service establishments is prohibited.**  
- Oregon Food Code OAR 333-150-0000, Section 3-304.15 (effective March 2003)

#### Who is at risk of allergic reactions from latex?

- **Workers** who wear latex gloves
- **Customers** who eat or touch food that was handled by someone wearing latex gloves
- People who have allergies, hay fever, asthma or skin problems

#### What are the symptoms of latex allergy?

A person can have a few or all of these symptoms. Symptoms typically get worse over time, especially with frequent exposure to latex.

- Red, itchy skin rash
- Hives
- Itchy, watery eyes
- Runny nose
- Sinus problems
- Trouble breathing (asthma)
- Life-threatening reactions

#### How can you get an allergic reaction from latex gloves?

- If you **wear or touch** latex gloves
- If you **touch or eat** food that someone else has touched with latex gloves
- If you **breathe** latex particles that are in the air

#### To prevent latex allergy in food service:

- Latex gloves or latex finger cots must not be used in any food preparation or service areas.
- Employers must provide workers with non-latex gloves to use on the job (such as vinyl, polyvinyl chloride)
- Think of latex as a food contaminant.