

# Proper Use of Gloves

## When using gloves, you should:

**Wash your hands before putting them on and when changing to a fresh pair.**

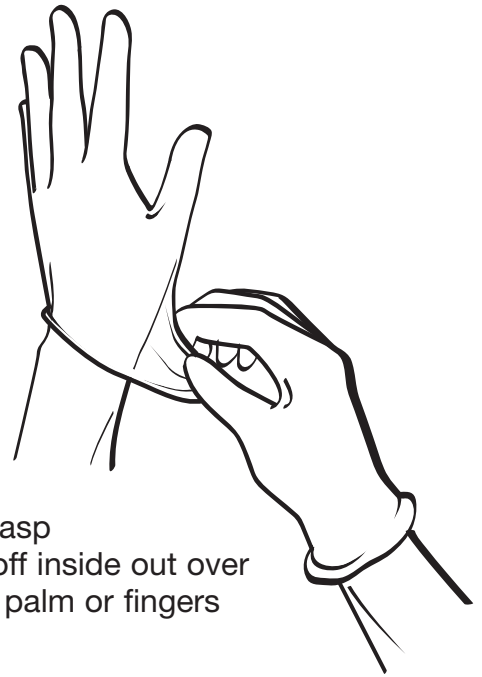
**Make sure they fit properly.** A glove that is too big will not stay on your hand. One that is too small will rip or tear easily.

**Change them when necessary.** This includes:

- As soon as they become soiled or torn
- Before beginning a different task
- At least every four hours during continual use
- After handling raw meat, fish, or poultry and before handling cooked or ready-to-eat food

**Remove them properly.** Grasp them at the cuff and peel them off inside out over your fingers. Avoid touching your palm or fingers with the glove.

**Never wash and reuse them.** Foodhandling gloves should be used for only one foodhandling task.



Gloves can help keep food safe by creating a barrier between hands and food. But if they are not properly used, they can contaminate food just as easily as dirty hands.

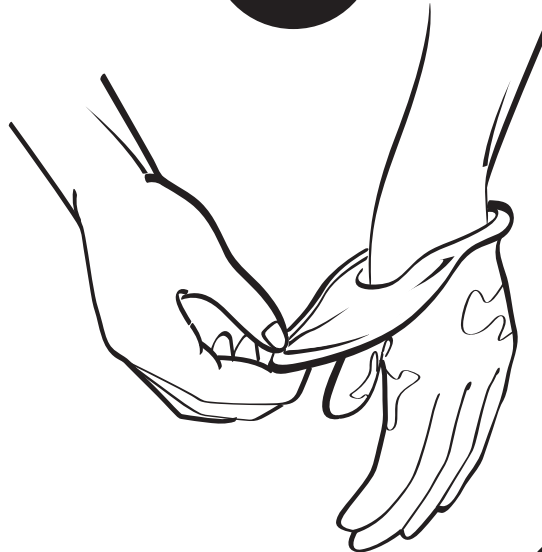
# Take 'Em Off Safely

**Directions:** Circle the picture of the foodhandler properly removing gloves.

1



2



# Change Them!

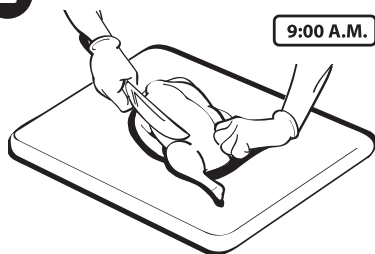
**Directions:** Circle the activities that require the employee to wash his or her hands and change gloves.

1



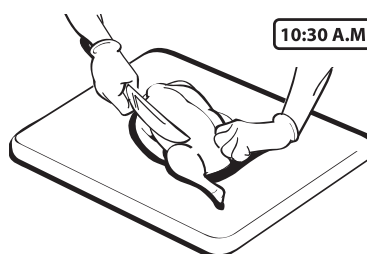
The sandwich maker is assembling a hamburger.

2



9:00 A.M.

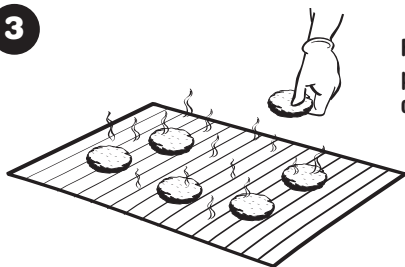
The chef preps raw chicken.



10:30 A.M.

The chef is still prepping raw chicken.

3

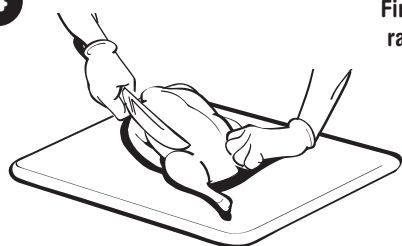


First, the grill operator places a hamburger patty on the grill.

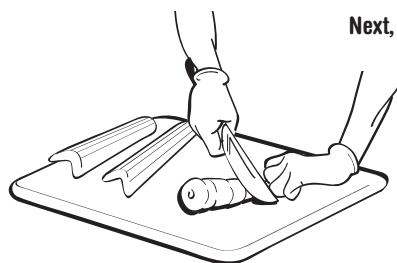


Next, he assembles a hamburger.

4



First, the chef preps raw chicken



Next, she preps produce.

