Single- Use Gloves

REGIONAL FOOD BANK

Single-use gloves help protect food from contamination — but they are not a substitute for handwashing.
Use them correctly to keep food and customers safe.

When to Wear Gloves

Wear gloves whenever handling **ready-to-eat food**, such as:

- Sandwiches, salads, bakery items, or produce after washing

Exceptions:

- You do not need gloves when:
- Washing fruits or vegetables
- Handling ready-to-eat ingredients for a dish that will be cooked to the correct temperature

How to Use Gloves Properly

1. **Wash your hands** before putting on gloves for a new task.
   - You don't need to rewash hands each time you change gloves if you're still doing the same task and your hands are clean.
2. **Choose the right size.**
   - Too big = won't stay on
   - Too small = tears easily
3. **Put gloves on carefully.**
   - Hold by the edge and avoid touching the glove surface.
4. **Check for rips or tears** once on.

Never:

- Blow into gloves
- Roll gloves to make them easier to put on
- Wash or reuse gloves

When to Change Gloves

Change gloves:

- When they become **dirty or torn**
- **Before starting a new task**
- **After an interruption** (like answering the phone)
- **After handling raw meat, poultry, or seafood** and before touching ready-to-eat food
- **At least every 4 hours** during continuous use

Choosing the Right Gloves

- **Approved for foodservice:** Only use gloves labeled safe for food handling.
- **Single-use only:** Never wash or reuse gloves.
- **Correct sizes**: Provide multiple glove sizes for staff.
- **Latex alternatives:** Offer non-latex gloves for those with sensitivities.