

GLOVE USE AND HANDWASHING

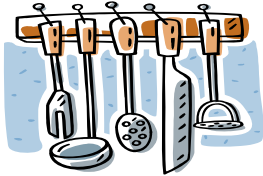
Handwashing and proper glove use are the most important factors to reducing the risk of a food-borne illness. When dealing with quality assurance, handwashing and glove use are factors that may be the easiest to control and implement. However, for many these procedures are not always done correctly. The following are procedures that at a minimum should be done to ensure that your facility reduces the risk of a food-borne illness.

HANDWASHING:

- **Hand sanitizers** are not a replacement for handwashing. Approved hand sanitizers may be used in addition to proper handwashing.
- Keep **soap and individual paper towels** supplied at all hand sinks.
- Train employees to **wash hands thoroughly for 20 seconds** to remove dirt, grease, food debris, etc.
- Employees also must remember to **clean under finger nails to remove dirt and build up**.
- **Handwashing** should be done **prior** to food preparation, after handling potentially hazardous raw foods, after handling soiled equipment, and any other time contamination occurs.

GLOVE USE:

- Gloves must be **disposable type** (thin plastic, vinyl, or latex gloves).



- If hand contact can not be avoided for **ready-to-eat foods, tongs, tissue, spatulas, other utensils or gloves must be used**.
- Hands must be properly washed **prior** to wearing disposable gloves.
- Gloves must be **changed when soiled, damaged, or when an employee is changing tasks**.
- When gloves are changed and a new set put on **handwashing must take place between changes**.

REMINDERS:

- Latex gloves may cause an allergic reaction for some users.
- Tongs, food papers, spatulas or other utensils should be used whenever possible to avoid hand contact.
- Always reinforce handwashing.

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