

Food Code Fact Sheet #10

What you should know about Code

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/FOODSAFETY

Proper Glove Use

OAR 333-150-0000, CHAPTER 3-304.15

(A) If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. P

(D) Cloth gloves may not be used in direct contact with FOOD unless the FOOD is subsequently cooked as required under Part 3-4 such as frozen FOOD or a PRIMAL CUT OF MEAT.

(E) The use of latex gloves in FOOD ESTABLISHMENTS is prohibited.

PUBLIC HEALTH REASONS:

Gloves used in touching ready-to-eat food are defined as a "utensil" and must meet the applicable requirements related to utensil construction, good repair, cleaning, and storage.

Pathogens can be transferred to food from utensils that have been stored on surfaces which have not been cleaned and sanitized. They may also be passed on by consumers or employees directly, or indirectly from used tableware or food containers.

Some pathogenic microorganisms survive outside the body for considerable periods of time. Food that comes into contact directly or indirectly with surfaces that are not clean and sanitized is liable to such contamination.

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

Train all food workers to wash their hands before putting on gloves and when changing to a new pair. To remove gloves, grab the cuff and peel them off your fingers until they are inside-out. Avoid touching any other part of the glove.

Make sure gloves fit properly. Glove size is important for safety and comfort. Select the correct size from small to extra large. Gloves that are too big will not stay on hands and ones that are too small will rip or tear easily.

When purchasing disposable gloves, be sure that they are made of food grade materials. Gloves made of latex are prohibited for use in food service.

You should change gloves:

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

Never wash and reuse disposable gloves.

Gloves should be task specific, meaning they are used for one food handling task and discarded.



Gloves are one of MANY options to avoid bare hand contact with ready-to-eat foods

For training information on proper glove use see the foodhandler manual at: <https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Pages/manual.aspx>