



PROPER GLOVE USE TO PREVENT CONTAMINATION OF FOOD

Background	The proper use of gloves, in addition to frequent handwashing, can help keep food safe and prevent people from getting sick by eating contaminated food. Gloves are only required to be worn under limited circumstances as described below. Frequent handwashing continues to be the primary method to prevent contamination.
Requirements	California Health and Safety Code Sections 113961 & 113973 address the following: <ul style="list-style-type: none">• Food employees shall minimize bare hand and arm contact with ready-to-eat (RTE) non-prepackaged food.• Food employees shall use non-latex utensils, including scoops, forks, tongs, paper wrappers, gloves, other implements, to assemble RTE food or to place RTE food on tableware or in other containers.• Single-use non-latex gloves shall be worn when contacting food and food contact surfaces (e.g. cutting boards) if the employee has any cuts, sores, rashes, artificial nails, nail polish, rings, other than a plain ring, or uncleanable orthopedic support.• Whenever gloves are worn, they shall be changed, replaced, or washed as often as handwashing is required. Single-use gloves shall not be washed or reused.
How to Use Gloves	Hands shall be properly washed with soap and warm water for 20 seconds and dried with a single-use paper towel prior to putting on gloves. Gloves are NOT a replacement for handwashing and shall be used for a single task. Gloves shall be changed when damaged, contaminated, or when changing job tasks, including, but not limited to: <ul style="list-style-type: none">• Touching of face or body• Using the restroom• Eating or drinking• Handling dirty equipment or utensils• Handling of raw food• Touching any hard surface objects (i.e. money, phone, doorknob, tables)• After continuous use and gloves appear soiled
Alternatives to Minimize Food Contact with Hands	Glove use in addition to handwashing is encouraged, but other means to preventing bare hand contact can be used. Below are some alternative methods: <ul style="list-style-type: none">• Use cleaned and sanitized stainless steel utensils (e.g. scoops, tongs, forks, etc.)• Use single-use utensils• Use deli paper or napkins
Approved Types of Gloves	Effective January 1, 2020, the use of latex gloves is prohibited in food facilities and retail establishments due to latex allergies. Approved gloves include, but are not limited to: <ul style="list-style-type: none">• Nitrile• Polyethylene• Polyvinyl• Chloroprene/Neoprene
