

# Bare Hand Contact and Glove Use

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*To glove or not to glove?*

*That is the question.*

Employees should wear gloves when handling Ready-to-Eat food:

Examples of Ready-to-Eat food:

- Cooked food
- Raw fruits and vegetables
- Baked goods
- Dried sausage
- Canned food
- Snack food
- Beverages



Tips to remember with glove use:

- Always wash hands before putting on a pair of gloves.
- If gloves become soiled, ripped or torn; remove the gloves and obtain a new pair before continuing the task.
- When changing tasks, change gloves. (i.e.: handling raw product to handling ready to eat)
- Returning to the food preparation area after a break, wash hands and change gloves.
- Gloves are not necessary when working with food items that must be baked, fried or cooked before consuming.

