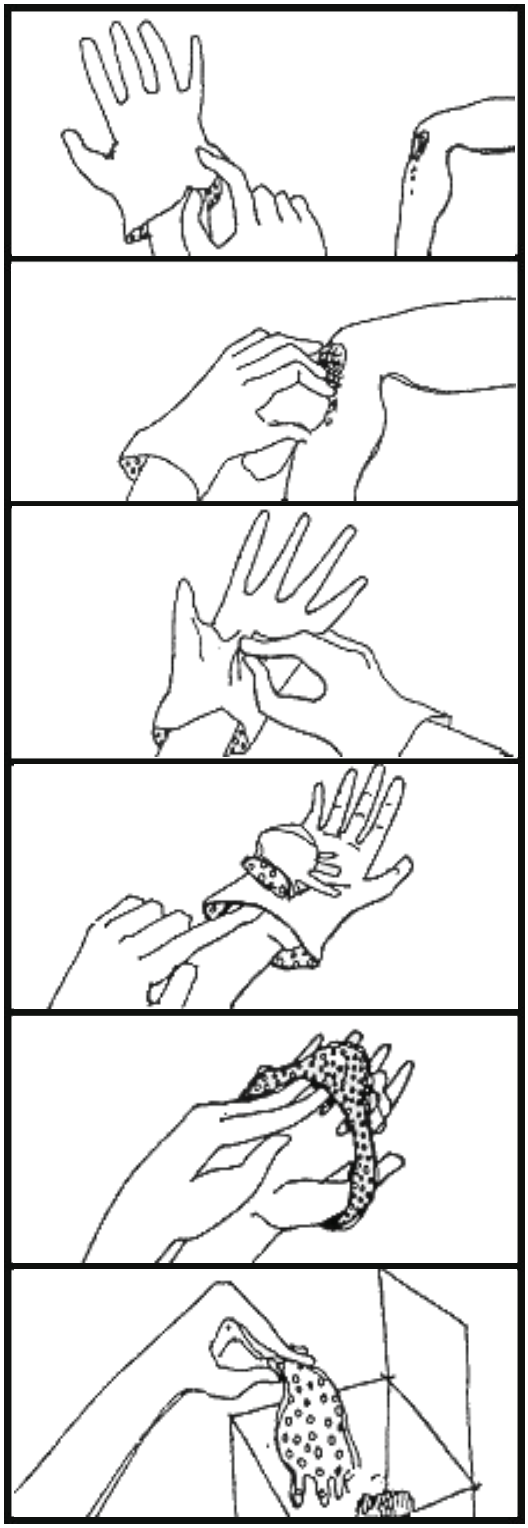
Gloving Procedure

Wash hands prior to using gloves if hands are visibly soiled.



Put on a clean pair of gloves.

Provide the appropriate care.

Remove each glove carefully. Grab the first glove at the palm and strip the glove off. Touch dirty surfaces only to dirty surfaces.

Ball-up the dirty glove in the palm of the other gloved hand.

With the clean hand strip the glove off from underneath at the wrist, turning the glove inside out. Touch dirty surfaces only to dirty surfaces.

Discard the dirty gloves immediately in a step can. Wash your hands.

For food preparation/service:

Recommend single-use; latex-free/powder-free gloves.
Frequent changes are recommended . Required after each interaction with raw foods and following one hour of use.