

Community Nutrition Team Disposable Gloves Fact Sheet

Food Handling

Program assistants or program participants must not touch ready-to-eat food with their bare hands. Use disposable gloves, tongs, napkins or other tools to handle food. It is not necessary for participants to wear gloves when preparing food in their homes unless they have an open wound, burn, cut or any bandaged area on their hands.

Gloves are suitable for mixing, deli sandwich assembly, prep work, vegetable handling, and for covering non-infected hand abrasions (examples include open wounds, burns, cuts, or any bandaged area of the hands).

Do not reuse gloves. Gloves must be changed whenever an activity or change occurs, or whenever they become contaminated. Gloves must be replaced after sneezing, coughing, or touching of hair or face.

Use only single-use gloves, stored and dispensed to prevent contamination.

Provide gloves that fit properly for all your participants, so have a variety of sizes always available.

Hands are to be washed and dried before putting on new gloves.

Allergies

Natural rubber latex gloves have been reported to cause severe allergic reactions (anaphylaxis) in some individuals. Therefore, FNP recommends using only non-latex, single-use gloves during preparation of foods for food demonstrations.

