

GLOVE USE RESOURCE GUIDE



Background

Single-use gloves used in combination with proper personal hygiene and handwashing can be an effective barrier in reducing the risk of foodborne illness.

Responsibilities

Person in Charge in the Store: The person in charge in the store is responsible for training all employees on the importance of using gloves in foodservice operations, and for monitoring how employees use them. (Where applicable)

Store Personnel: Employees should be aware of the importance of proper glove usage as it relates to a foodservice operation. (Where applicable)

How to Prep

All food handlers should be trained on proper glove usage and personal hygiene, including handwashing. Handwashing sinks should be unobstructed, accessible, and equipped to provide running warm water. The sink should be stocked with: soap, single-use towels or a hand drying device, and a trash can.

Disposable gloves should be available. Hands should be washed at each glove change unless there was no change in the task being performed, and no activities that could potentially result in cross contamination.

Procedure

Disposable gloves provide a secondary protection against the contamination of foods that do not require further preparation or cooking. Bare hand contact with a ready-to-eat food can result in a foodborne illness.

Glove procedures:

- Properly wash hands before putting on gloves. (See the Handwashing Resource Guide along with Domino's Operating Standards.)
- Do not wash or reuse single-use gloves. Single-use gloves should be used for one task and then changed before the employee starts the next task.
- Discard torn, damaged or soiled single-use gloves.
- Cover an infected lesion (cut, burn or boil) with pus with an impermeable cover and single-use glove.
- Multi-use (cut) gloves should be washed, rinsed, and sanitized between activities that contaminate the gloves

Additional Information

Food handlers should always use suitable utensils such as spatulas, tongs, single-use gloves, or dispensing equipment when handling ready-to-eat foods.

References

2017 U.S. FDA Food Code

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