WEARING GLOVES FOR FOOD SAFETY

1. Stop Transmitting Bacteria
   When worn correctly, gloves can be an effective barrier between the bacteria on your hands and the food you touch.

2. Change Your Gloves Often
   To keep gloves from becoming contaminated, change them in all the following situations:
   - If they become damaged
   - At least every four hours
   - If they become contaminated
   - When switching tasks

3. Wash Your Hands
   You should always wash your hands before putting on a new pair of gloves.

StateFoodSafety™
WEARING GLOVES FOR FOOD SAFETY

1. Stop Transmitting Bacteria
   When worn correctly, gloves can be an effective barrier between the bacteria on your hands and the food you touch.

2. Change Your Gloves Often
   To keep gloves from becoming contaminated, change them in all the following situations:
   - If they become damaged
   - At least every four hours
   - If they become contaminated
   - When switching tasks

3. Wash Your Hands
   You should always wash your hands before putting on a new pair of gloves.