



GLOVE USE/NO BAREHAND CONTACT



Do **NOT** touch ready to eat foods with bare hands

Use single use gloves, deli tissue, utensils (tongs, spoons, etc.)

When using gloves you must:

- ✓ Wash your hands first
- ✓ Only use gloves for one task

You must wash your hands and change your gloves after:

- Taking out the garbage
- Touching your hair or face
- Touching raw meat
- Using the bathroom
- Cleaning with chemicals/sanitizers
- Handling dirty equipment
- Any other activities that contaminate your gloves

Do NOT re-use or wash gloves!

Some food handling activities that **prohibit** bare hand contact:

- Slicing deli meat
- Preparing salads
- Putting chips on a plate
- Touching buns, toast, rolls
- Putting lemon wedges on cups
- Cutting tomatoes
- Peeling hard-boiled eggs
- Making a sandwich
- Boxing cookies
- Making Deli Salads



Using gloves does not replace proper hand washing!

OAC 3717-1-2.2 (C), 3.2 (A)(2)

