Glove usage is important to keep food safe. The use of disposable gloves is not a substitute for handwashing, and hands need to be clean before putting gloves on them.

Gloves should be changed with the same frequency as you would wash your hands. Anything that can contaminate your hands will contaminate the gloves as well.

**REMEMBER: New Task = New Gloves**

**Change Gloves:**

- If gloves become damaged or soiled
- When changing food preparation tasks
- After sneezing, coughing, touching your hair, face, or other non-disinfected surfaces
- Every hour when working on the same task

**Wearing and Removing Gloves:**

- Gloves should fit hands well.
- Remove gloves by unrolling them off your hand to avoid contact with your hands.
- Gloves should be considered single-use and discarded after use.