



Association of
Nutrition & Foodservice
Professionals

GLOVE USE RECOMMENDATIONS

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

A new task
requires a new
set of gloves

Gloves should
fit hands well
and should be
considered
single-use

Change gloves
and discard them
when damaged
or soiled

Change gloves
between food
preparation tasks

Change gloves
every hour when
working on the
same task

Do not use gloved
hands for mixing
food during
preparation

Use a bandage
to cover wounds
or cuts on hands
and wrists, then
cover with a
single-use glove

Gloves should be
changed at the
same frequency
as you would
wash your hands

There should be
NO bare hand
contact for ready-
to-eat foods for
those working with
highly-susceptible
populations