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**