



# FOOD SAFETY AND GLOVES

1



## Wash Your Hands

Before handling food, wash your hands with soap under warm running water. Scrubbing for 20 seconds helps remove dirt, germs and contaminants.

2



## Put on New Gloves

Put on a clean pair of disposable gloves before handling ready-to-eat food. Make sure gloves fit properly and are free from tears or damage to help maintain food safety. Change gloves after doing the following:



3

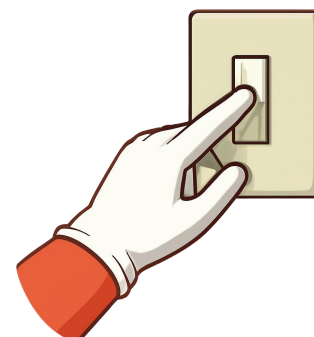
Using the restroom



Coughing/Sneezing



Touching non food prep surface



4



## Discard Used Gloves

Throw away gloves after each task or when they become dirty. Always use a fresh pair of gloves to help keep food safe. Never wash used gloves!

5



## Wash Your Hands

Food safety starts, always, with washing your hands. It's safe practice to wash hands often. Preparing to handle food again? Reach for that box of disposable gloves!