



# Disposable Food Handler Gloves

## Fines of up to \$2500 apply!

*Please ensure that all food handlers and business owners read this important information. Breaches relating to incorrect glove use will result in fines of up to \$2500.*

The use of disposable gloves is a common practice in most food businesses. Unfortunately, food handlers are often seen using them to protect their hands, rather than protecting the foods they are preparing.

## Cross Contamination

During the course of inspections, EHO's sometimes see food handlers wearing the same pair of gloves for food handling, money handling, answering the phone and even cleaning and putting out the garbage!

If food handlers are interrupted during processing, it is best practice to remove and discard the gloves they are wearing, complete the non-food related activity and then thoroughly wash their hands before putting on a new pair to resume food preparation.

Gloves should also be changed when alternating between ready to eat foods (e.g. sandwiches and fruit) and raw foods (e.g. raw meat, fish and poultry). To ensure that you are using disposable food handler gloves correctly it is important to:

- wash and dry hands thoroughly with soap and warm water and dry them with a single use towel,
- apply gloves,
- then after removing/changing gloves wash hands thoroughly.

It is also best practice for food handlers to wear gloves when they have:

- an adhesive dressing, other dressing or bandage on their hands
- nail polish or other nail decorations
- jewellery, i.e. rings.

## Important Tips to Remember When Using Gloves

Gloves:

- must be changed regularly, e.g. every 30 minutes after continuous use on the same job;
- must be changed between jobs to reduce cross contamination;
- must be disposed of once they are removed - they cannot be reused;
- must never be washed for further use, it is a disposable item and it must be thrown away;
- must not be used if food handlers have artificial finger nails or natural long nails, as they can cut through the gloves rendering them ineffective
- should be stored close to the hand wash basin to remind food handlers to wash their hands before and after using them.



Disposable gloves can be useful in protecting food from cross contamination but in itself does not guarantee food safety. If gloves are not used correctly, the foods being prepared can be put at risk and cause more problems for food business than those who do not use them at all.

## **Celebrating Success**

The City of Charles Sturt participates in both the Food Safety Rating Scheme and Deliciously Safe Program. The Food Safety Rating Scheme is a state wide program. Eligible businesses have an opportunity to achieve a star rating (3, 4 or 5) based on their compliance with the food laws during their routine inspection. Businesses are awarded a certificate identifying their achieved Star Rating.

The Deliciously Safe program is a City of Charles Sturt initiative and provides an opportunity for businesses outside the scope of the Food Safety Rating Scheme to be recognised for full compliance with the food laws at the time of their routine inspection. Achieving businesses are awarded a sticker and certificate identifying the business as Deliciously Safe.

Both programs afford an opportunity for further recognition on Council's website and potential for listing in Council's community publications.

## **Need More Information?**

If you require further information regarding food safety or to receive a Food Safety Kit, please contact Council's Environmental Health Team. Furthermore, don't forget...you must always notify Council whenever you start a new food business, transfer ownership or change the food business name. Notification forms are available from Council or can be downloaded from the Council's website.

Check out our online Food Safety Training "I am Alert" via Council's webpage under [Services > Food Hygiene>Food Safety Training](#).