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.
Deliciously Safe Program

Compliance with cleaning may result in your business achieving full compliance at your routine inspection, making you eligible for the Deliciously Safe Program.

The Deliciously Safe Program recognises and rewards businesses within the City of Charles Sturt who achieve full compliance with legislation at their routine food premises inspections. A high profile sticker will be provided for your business to display. This will identify to the public that your business was found to be fully compliant at the time of inspection, potentially attracting customers to your business.

Your business name will be listed on the City of Charles Sturt website and there is a potential for you business name to be listed in one of Council’s community publications. A certificate will also be issued to your business at a scheduled awards ceremony to be held at the City of Charles Sturt.

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.