

Protective gloves only improve food hygiene when used properly



Using protective gloves is not a fundamental requirement in food processing. **However, you should wear them at least if you have a wound covered with a plaster on your hand or if you use cut-resistant gloves when cutting meat.** A food business may also define other situations and work stages in which protective gloves must be used. Check the labelling of the gloves to verify that they are suitable for use with the foodstuff being processed.



How to use protective gloves correctly:

1. **Thoroughly wash and dry your hands.**
2. Put the protective gloves on your clean hands immediately after washing.
3. Observe good hygienic working practices while wearing the gloves. For example, do not touch your phone, any money, your hair or your face.
4. Remove the gloves when you are finished with the food processing work stage.
5. Always replace the gloves with new ones if you have touched anything other than food or food preparation equipment with your gloved hands.

Also, keep in mind the following:

- If you are unable to change your gloves often enough, use serving utensils instead of gloves when handling food.
- Use gloves of the right size.

