

handwashingforlife®

Overcoming Underwashing

Single-Use Gloves

Proper use of quality, single-use gloves significantly lowers the risk of foodborne illness. Gloves deliver an added level of protection and provide a visual cue to customers that the establishment cares about their well being.

An Effective Weapon in the Prevention of Foodborne Illness



Best Practice Products



A summarized list...

Poly Gloves
QuickFit®
Silky™
Textra®
Classic Poly &
Elbow Length Poly

Vinyl Gloves
ConTact™
Classic Vinyl

Synthetic Gloves
Endure®
TekNique®
FormFlex®
DynaMax™
TacTix®
Aloe

Best Practice

Endorsements:

The Handwashingforlife® Institute actively supports and recommends the products and services of members who meet the criteria for leadership in hand hygiene related interventions. These criteria include:

- + *Product or service must meet Institute standard of Best Practice within applicable category.*
- + *Forum member must demonstrate commitment to advancing the Science of Hand Hygiene and be a top quartile supplier, as measured by: Customer satisfaction with initial product or service and follow-up support.*

FoodHandler®



Fact vs Fiction

Myths and misconceptions have been placed in our minds by well meaning, but uninformed people with outdated research and old technology. Science is an ever evolving process – facts are supported by data and results. These may save a life:

Fact:

- 1] False. While most gloves are mass produced by off-shore suppliers, the similarities stop there. Foodservice gloves are available in different materials and sizes to suit various needs in the operation. There are differences in the choice of raw material grades, powdered and powder-free finishes and in the cleanliness of the processing environment. The best foodservice gloves are produced in highly sophisticated environments with documented quality assurance systems.
- 2] False. Glove fit is the most important factor for employee's willingness to wear and use gloves properly. Size matters.
- 3] False. During an inspection, bare hand contact with ready-to-eat foods might receive a violation from the health inspector before wearing a dirty glove does, but it doesn't change the fact that frequent glove changes are a must in preventing cross contamination.
- 4] True, if selected by foodservice managers or purchasing managers who are uninformed about glove companies and the quality of their products. Look for the NSF seal for an assurance of quality not apparent to the naked eye.
- 5] False. But this view is a common indicator of an untrained worker. Proper training by management highlights the need for handwashing before donning gloves as well as after their removal.
- 6] False. Without training, workers can easily be confused as to whether gloves are donned to protect themselves or the public. Workers must be trained to understand that food contact gloves are worn to protect the food, not the worker. Educating foodservice workers on the connection between fecal-hand-oral contaminations and foodborne illness can help them understand why food contact gloves are so important.
- 7] False. If latex allergies are a concern, there are many different types and styles of single-use foodservice gloves that are latex-free. Gloves made of poly, vinyl and other synthetics are free of latex.
- 8] True. In many jurisdictions this is the case. Simultaneous multi-tasking makes this practice appealing. "If I handle money with one hand and food with the other, there is no need to change gloves." Wrong. There is no "1/2 and 1/2" choice on the inspection form.
- 9] False. Efforts to drive down labor costs mean that workers are challenged by the pace of food service and might not take the time to change an undamaged glove. This is where Management's commitment to proper glove use is key in providing workers with adequate supplies and reminders to wash hands and change gloves frequently.
- 10] False. The public wants to see gloves and see them changed along with handwashing. Seeing a food worker emptying the garbage, cleaning restrooms and serving food with the same glove is enough to drive good customers away forever.

*Handwashing is the single-most important means of preventing the spread of infection.
Centers for Disease Control*

Single-Use Gloves

Myth:

All single use foodservice gloves are the same.

If you choose the right glove, one size fits all.

Wearing gloves is more important than changing them.

New gloves commonly arrive with microscopic pin holes.

Wearing gloves eliminates the need for handwashing.

The primary use of gloves is to protect the worker.

Latex allergies prevent the use of gloves in foodservice.

Wearing only one glove is against the law.

Workers intuitively know when to change gloves.

The public prefers to see clean hands rather than gloved hands in foodservice.