



Why Should You Wear Gloves



The use of gloves can...



Protect you from illness

Raw Meats and Produce may occasionally contain illness causing bacteria and germs. Washing hands thoroughly and the use of gloves is the best way to protect yourself. Most importantly, they protect the food from contamination.



Protect the food

You may not realize it, but your hands touch a lot of things throughout the day. Help reduce the risk of cross-contamination by thoroughly washing your hands and wearing gloves when handling prepared food.



Protect your hands

If you have any small cuts or have a healing wound, wearing gloves can help the healing process while preventing infection. When your hands are protected, your food is protected from contamination.



Protect from odor

When you wear gloves, you avoid smelling the food you handled, on your hands throughout the day. You do not have to worry about the onion, garlic, fish, or whatever fragrant food smell that tends to absorb into skin.



Food borne illness affects

76,000,000

people a year.*

325,000 are hospitalized*

&

5,000 result in **DEATH**.*

* Center for disease control and prevention

** Michigan State University Food Safety policy Center (FSPC) February 2006

Bacterial pathogens alone -
cause at least **\$ 7 billion** in
medical costs and productivity
losses annually.**



Employees should always wash and dry their hands before putting on a new pair of gloves. Employees should also change to a fresh pair between possible instances of contamination, if the gloves become soiled or torn, or after four hours of continual use.



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