

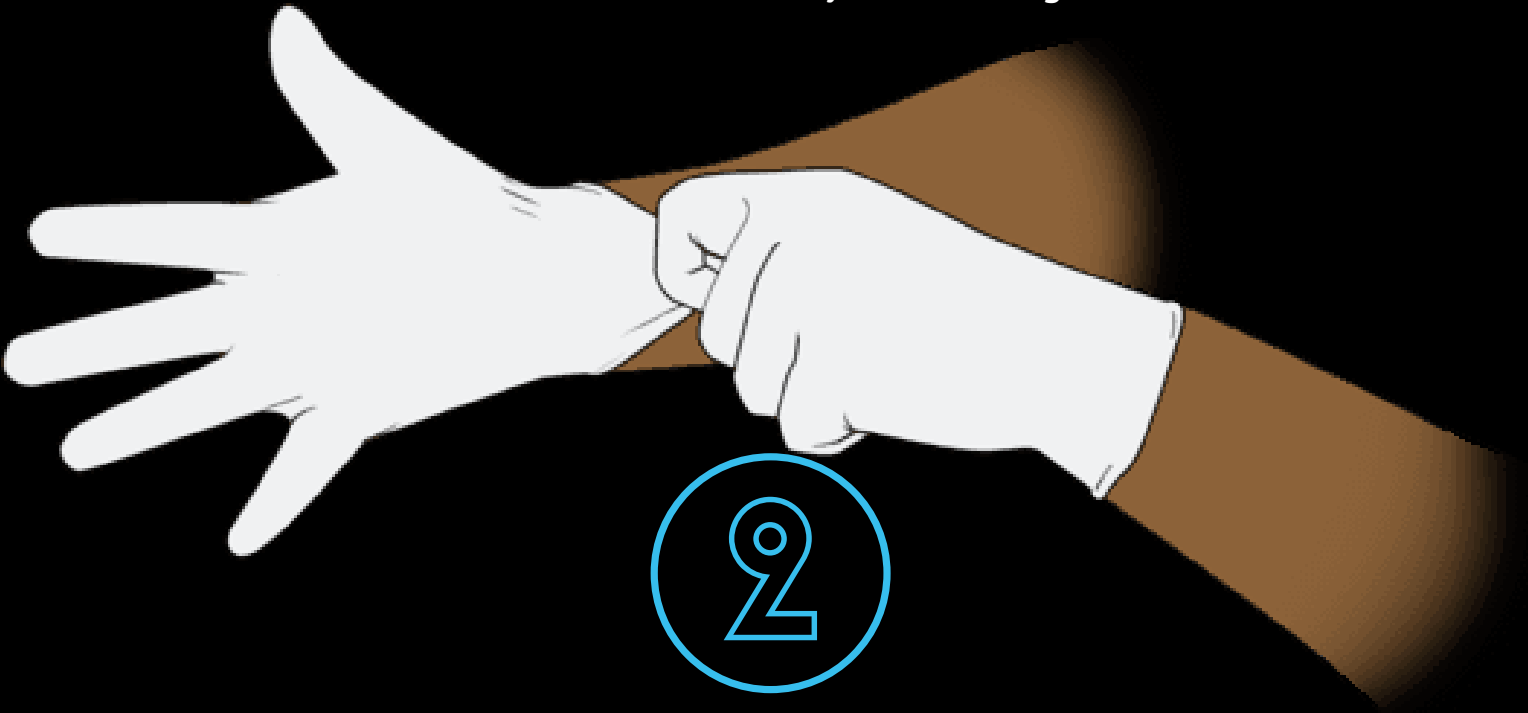
# WEARING GLOVES FOR

# FOOD SAFETY

1

## Stop Transmitting Bacteria

Everything you touch throughout the day contains bacteria, which can easily be passed on to food you handle and make your customers sick. Wearing gloves puts a barrier between the bacteria on your hands and the food you're working with.



2

## Change Your Gloves Often

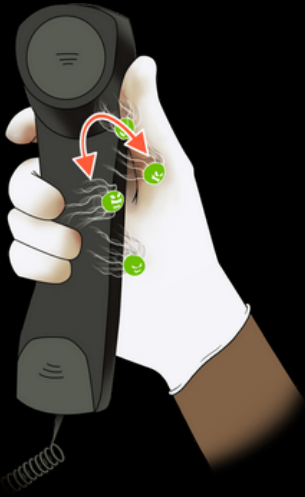
Wearing gloves doesn't guarantee that pathogens won't be transferred during food preparation. Gloves can easily be contaminated with pathogens just as your hands can be. To ensure pathogens aren't spread, change your gloves:



If they become **damaged**



At least every **four hours**



If they become **contaminated**



When **switching tasks**

3

## Wash Your Hands

You should always wash your hands before putting on a new pair of gloves.

