

Food Safety Tip



GLOVE USAGE

“When do we have to wear gloves? Why do we have to wear gloves?” These are a couple of the questions that we have received from facility operators since the revision of the New Mexico Food Service and Food Processing Regulations last summer. The answer to this lies first within the Regulations in Section 7.6.2.9.C.5 (p 16) stating, “Suitable serving utensils, disposable gloves, or both, shall be used in conjunction with proper hand washing to minimize bare-hand contact during the processing or serving ready to eat foods...”

If we look at the first question, we can see that the regulation requires gloves or utensils when you are working with foods that will no longer need cooking or washing. Sandwich preparation is a good example of this requirement.

The answer to the second question deals with the need to put a barrier between food and bacterial sources. Your hands are an ideal surface for bacteria to live on which is why you wash them so often while preparing foods. Gloves and utensils become part of the method of reducing food contamination.

As long as the gloves you are using are made for the food industry, you can use gloves that fit the budget or practicality of your facility. Two of the most common types that I have seen are:



While gloves are an excellent aid in your effort to ensure your customer's safety, gloves must be replaced with new ones when you move from one area to another or from task to task. Another thing to remember is whether or not the facility is permanent or temporary, hand washing along with an ample supply of gloves is needed.