



Date: 01 February 2019	Name: Glove Policy
Module: Personal Hygiene	Approved by Group Food Safety Manager: Tessa Morris
Policy Number: 02	Revision:

Policy

This policy is to give guidance to food handlers whose hand/s that are in direct contact with food product. It is not always necessary to have both hands with a glove and can be situation dependant.

Procedure

- Gloves do not exclude the food handler from general good hygiene practices and issues relating to cross contamination.
- The glove must be placed on a clean sanitised hand.
- Gloves (intended for food handling use) should not be worn outside the department or when performing a cleaning duty (special thick cleaning gloves are used for cleaning and may be re-used for cleaning purposes only).
- Food handling gloves should be changed i.e. new gloves must be used between touching high-risk foods to prevent cross contamination. This would include working with various food types i.e. raw meats, cooked meats, poultry, cheese's, deli cold meats.
- Food handlers must change gloves between handling cooked and uncooked product or processing operations.
- Food handlers must change gloves and wash hands after touching ears, nose, hair, mouth or any other body parts.
- Food handlers must change gloves after carrying out any cleaning duties or handling of waste and rubbish.
- No latex powdered surgical gloves are allowed in food preparation area. The powder in the gloves is not food safe. Plain latex gloves would be acceptable.
- Once gloves have been used, the food handler must ensure the used gloves are disposed of quickly and correctly. The used/dirty gloves are to be thrown away in the department waste bin immediately, not left visible to other food handlers/customers or lying around the department.
- Already used gloves are not allowed to be stored by staff in the department or hidden in uniform for use "following tea break", a new pair of gloves must be issued.
- The food handler must wear clean single-use disposable gloves over existing first aid measures such as water proof plasters, bandages etc. on food handlers hands or fingers.
- The food handler must wear a glove or sleeve guard if he/she was to wear any type of orthopaedic support device/s on the hands/arm that cannot be adequately cleaned, such as casts and braces until such time that the wounds/disability are fully healed and removed.

With exception of the sushi department, gloves do not need to be worn when rolling sushi. Sushi food handlers need to ensure all the best practices of hand washing is in place, a hand wash basin is available in the sushi production unit or production area, hands are washed every 20 minutes with food safe hand wash and sanitised. It is very difficult bordering impossible to roll sushi with gloves on as the gloves hinder the process.

