

# Fact Sheet: Proper Glove Usage

Did you know? To prevent contamination from single use gloves they must be used for only one task and must then be discarded when they become damaged, dirty or when interruptions occur during the task at hand.

dispose of dirty gloves properly



change gloves frequently



slash resistant gloves



**Fact:** Single use gloves are for protecting food items from contamination, NOT TO KEEP YOUR HANDS CLEAN.

**Fact:** Slash Resistant gloves may be used provided they are covered with a single use glove.

**Fact:** Glove usage is not a substitute for proper hand washing procedures.

## Recommendations:

- Never wash your gloved hands, remember they are disposable.
- When you remove your gloves throw them in the trash, do not leave them laying on food and non food contact surfaces.
- No pair of single use gloves should be worn longer than 30 minutes.
- Wash your hands prior to putting on gloves and in between glove changes.

For more information please contact the Food Safety and Hygiene Inspection Services Division (202) 535-2180

Health Regulation and Licensing Administration  
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