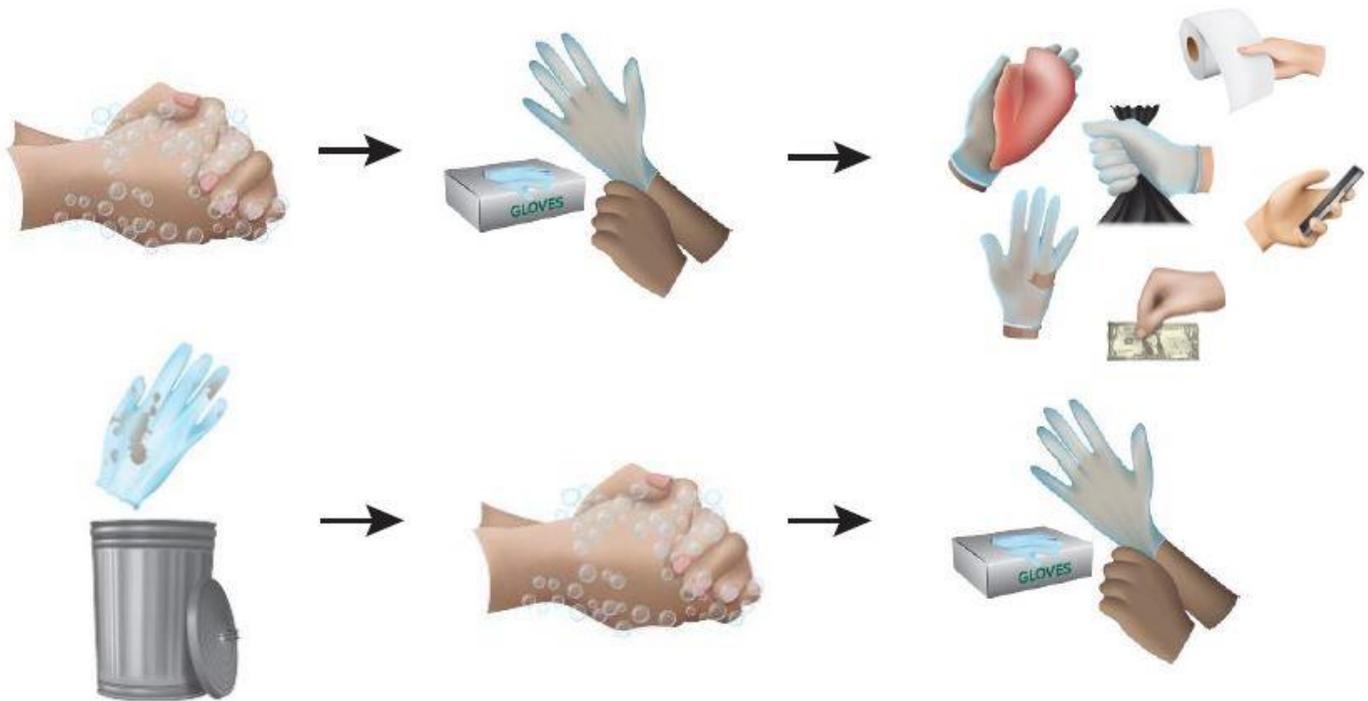


Correct Glove Use

Correct glove use is an important way to reduce cross contamination, which is the spread of germs from one thing to another. Change gloves when they become damaged or contaminated. Gloves must be thrown away immediately after each use. Never wash or reuse gloves.

Wash hands at a handwash sink each time gloves are changed. Wash hands with soap and water, scrubbing for 10-15 seconds. Do not touch clean gloves before washing hands.



Wash hands and change gloves:

- After the restroom
- Before changing tasks
- After entering the kitchen
- After working with money
- If the gloves are damaged
- After handling raw meat, seafood, or egg products
- After touching contaminated surfaces or the floor
- After touching the garbage can or taking out the trash
- After talking on the phone, taking a break, or eating
- After touching hair, face, or clothes

Modified from 'Good Glove Use' by Tacoma-Pierce County Health Department / CC BY-NC 4.0. Photo credit.



**SNOHOMISH
COUNTY** 
HEALTH DEPARTMENT

English 5.13.24

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