

Glove and sleeve smarts.

Gloves and sleeves don't replace clean hands.

Gloved hands pick up just as much contamination as bare hands and must be changed when they become dirty to prevent product contamination. Wash your hands before putting on a new pair of gloves and whenever a product could be contaminated.



Wash first



Gloves and sleeves next

Change your gloves when they:

- Tear (account for every piece of the torn glove)
- Become soiled
- Touch non-food contact surfaces (floors, cardboard, etc.)
- You move between work areas
- You move between RTE and non-RTE product (in either direction)

Layering

Layer nitrile or other gloves over cotton gloves when handling meat. Add mesh gloves under nitrile for cutting, trimming and deboning.

Sleeves (if used)

- Cover your forearms fully.
- Change when torn, soiled, or moving between incompatible zones (especially raw to RTE).
- Sanitize reusable sleeves (fabric, chain mail) between uses.
Never move them between raw and RTE unsanitized.