



Guide on Hygiene Practices

Disposable Gloves



Objective

Food handlers often come into direct or indirect contact with food during food handling. They ought to avoid touching ready-to-eat food directly with bare hands to reduce the chances of cross-contamination. In case of production needs, they can put on disposable gloves to prevent from food contamination. This guide reminds the food sector to use disposable gloves sensibly and correctly to ensure food safety.



Scope of Application

Establishments of the production and operation of food that use disposable gloves during production and operation.

Purchase and Storage



- Purchase food grade disposable gloves appropriate for the nature of the different tasks to be performed;

- Buy the right disposable glove sizes to fit the hands;



- Choose disposable gloves in light colours (avoid black colour);

- Frequently check that disposable gloves in the open box are clean and properly stored in food handling areas.

Correct Use



- Use disposable gloves upon direct contact with ready-to-eat food (e.g. making hand-formed sushi and packing sandwiches) and its ingredients (e.g. cooked ingredients in Poon Choi and beef tripe in cold dish);



- Put on intact and clean disposable gloves to prevent cross-contamination;

- Before handling food, properly protect wounds with waterproof dressing and then put on disposable gloves.

Optimum Time for Replacement



- Engaged in the same task (e.g. dicing cooked chicken chop) continuously for over 30 minutes;
- Changing to other work positions or handling other tasks;
- The gloves are damaged;
- The inside or the surface of disposable gloves is contaminated.

Important Notes on Putting On and Taking Off Disposable Gloves



- Do not blow air into the disposable gloves before wearing them;
- One pair of disposable gloves should be used for only one task (e.g. making hand-formed sushi or cutting siu-mei);



- Upon completing a task or changing disposable gloves, take them off slowly;
- Wash the hands thoroughly again;
- Do not wash and reuse disposable gloves after use.



Scientific Knowledge

【Bacteria】

Among the common bacteria that cause foodborne diseases, some of them are found in food or environment, while some others originate from humans. For instance, *Staphylococcus aureus* is a bacterium usually found in human nasal cavity, on the hair and skin. It can exist in large quantities in the inflamed or purulent wounds on human body. Therefore, when food handlers scratch their head or pick their nose, bacteria can be transmitted from their hands to food and contaminate the food. Moreover, when food contaminated with *Staphylococcus aureus* is not stored at proper temperatures, the bacterium multiplies rapidly and produces toxins which lead to food poisoning.

Key Attention Points

- Wearing disposable gloves is not a substitute for washing hands;
- Even though wearing disposable gloves, it is necessary to maintain good personal hygiene habits;
- Incorrect use of disposable gloves increases the chances of food contamination;
- Under appropriate circumstances, it is preferable to use clean and disinfected tongs or ladles as food contact utensils instead of touching with disposable gloves.



Responsibilities of Food Establishments

1. Make sure there are sufficient disposable gloves for replacement;
2. Ensure their employees to comply with the requirements of food hygiene practices.

Further reading

For details, please refer to the "Guidelines on the Use of Disposable Gloves" (Chinese Version)



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