

A white disposable glove is shown on a hand, palm side up, against a bright yellow background. The glove is made of a smooth, slightly shiny material, likely nitrile or latex. The fingers are spread out, and the wrist cuff is visible at the bottom. The text is overlaid on the glove.

# **I'm Gloving It!**

**A Guide to  
Glove Use in  
Foodservice  
Establishments**

**IOWA STATE UNIVERSITY**  
Extension and Outreach

# I'm Gloving It!



## Why wear gloves?

- Gloves provide a barrier between germs on hands and food



## When do I wear gloves?

- When handling different types of foods
- When handling Ready-To-Eat foods, such as bread or cookies



## When do I change gloves?

- When gloves are ripped or torn
- After touching any new surface
- After touching face or hair
- After coughing or sneezing into gloves
- After four hours if working on the same task



## How are gloves worn?

- On clean hands - Wash hands with soap and water
- Dry hands with clean paper towel

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*Support for this educational message was provided by the College of Human Sciences  
Untenured Faculty Seed Grant, Iowa State University, 497-10-07.*

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