

GLOVE USAGE FOR FOOD SERVICE WORKERS DURING COVID-19



There is no evidence to suggest that food or food packaging is associated with the spread of COVID-19. Many individuals have decided to wear gloves as a precaution to protect themselves from the virus. There is no requirement at this time that food service workers, including employees at grocery stores, need to change their glove usage as it relates to food preparation. The FDA recommends continuing to follow Food Code guidelines when wearing gloves and working with food. This means that gloves only need to be worn when handling ready to eat foods, wearing acrylic nails, or when a worker has a bandaged cut.

TIPS FOR WEARING GLOVES:

- Wash your hands with soap and water for at least 20 seconds before putting gloves on.
- Gloves are not a substitute for washing your hands.
- Gloves should be changed any time you are changing tasks.
- Wash your hands with soap and water for at least 20 seconds after taking your gloves off.