



Gloves don't always mean clean

Hand washing is the best way for food handlers to get rid of illness-causing bacteria and viruses, so they are not transferred from hands to food.

Even if food handlers choose to wear gloves, they need to thoroughly wash their hands.

When worn, gloves can create a warm moist environment that bacteria will love. So if food handlers wear gloves as a barrier when serving ready-to-eat foods it is essential to:

- wash hands before putting on gloves;
- change gloves often.