



FOOD SAFETY

Handwashing & gloves in foodservice

Handwashing

Clean hands protect against infection & protect yourself and others:

- Clean your hands regularly
- Wash your hands with soap & water; dry hands thoroughly
- Use alcohol-based handrub when don't have immediate access to soap & water

Washing your hands properly takes about as long as singing 'Happy birthday' twice



When do I need to wear Gloves?

- Separate gloves must be worn if touching food that is not going to be cooked
 - Separate gloves are to be used to handle ready-to-eat food & raw foods
 - Gloves are to be worn when cleaning to prevent cross contamination
 - Gloves must be worn over band aids.
 - Wear gloves when it is safe to do so
-
- Gloves should be changed at least every hour or if they have become torn, contaminated, are removed in between processes.
 - Change gloves as often as you wash your hands
 - Change gloves between tasks, between touching different types of food, if you touch the body or eye glasses with the gloves on
-
- Wash hands before putting on new gloves.



For further information, contact
OSCAR Care Group Food Safety
Auditor & Trainer, Samantha King.

