



No Bare Hand Contact with Ready-to-Eat Food & Proper Glove Use

Southern Nevada Health District regulations require that ready-to-eat food is not handled with bare hands. Use a physical barrier to prevent contamination from germs that have the potential to cause foodborne illness. These germs cannot be fully removed by proper hand washing alone.

SNHD regulations do not require gloves to be worn but do require that ready-to-eat foods be prepared and served without bare hand contact. Wearing gloves is one of several options.

*****DO NOT TOUCH READY-TO-EAT FOODS WITH BARE HANDS*****

IN PLACE OF BARE HANDS, USE:

GLOVES • SPATULAS • UTENSILS • TONGS • LADLES • DELI TISSUE • WAX PAPER

PROPER GLOVE USE

Wash hands as required and dry thoroughly:

- before wearing gloves
- when changing to a new pair of gloves
- after removing soiled gloves

Change gloves:

- after touching raw meats, seafood or eggs
- after touching face, hair, skin or clothes
- before performing a different task
- after touching the garbage can or floor

*****REMOVE AND DISCARD WHEN GLOVES BECOME SOILED, CONTAMINATED OR TORN*****

**NEVER WASH GLOVES OR GLOVED HANDS
NEVER PLACE SOILED OR USED GLOVES BACK ON HANDS
DO NOT PLACE CLEAN GLOVES IN POCKETS OR APRON**



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