



Gloves on!

A Guide to the Proper Use of Disposable Gloves in the Era of COVID-19

Created by Elara Brands for foodservice managers,
trainers, educators, and health officials



Why Gloves? Because...

THE STAKES ARE HIGH

The COVID-19 crisis has resulted in many changes in the restaurant business, ranging from reduced capacity to contactless transactions.

One of the most significant changes is the need for enhanced health and safety protocols — and stringent compliance to them — in every operation.

Protocols include reconfiguring dining areas so that guests are six feet apart, frequent disinfection of all frequently-touched surfaces in the operation, and the wearing of masks and disposable gloves.

Gloves have been worn in the back of the house for years to prevent foodborne illness outbreaks and comply with health codes prohibiting bare-hand contact with ready-to-eat foods.

WHAT IS NEW

Gloves are being worn by workers in the front of the house. This means servers, bussers, hosts, bartenders, and floor managers.

In addition, there is a new demand by consumers to be reassured that the restaurant has implemented, and is maintaining, stringent safety protocols.

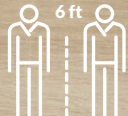
COVID-19 PROTOCOLS



WASH
HANDS



DISINFECT
SURFACES



KEEP SOCIAL
DISTANCE



USE FACE
MASK



USE DISPOSABLE
GLOVES

“Which aspects of the dine-in restaurant experience are most important to you when considering which restaurant to dine in?”

Specials

Delicious Food 74%

Safety Precautions 63%

Excellent Service 61%

Source: QSR Magazine

PUT SAFETY ON THE MENU

Research by QSR magazine shows that consumers' No. 1 demand is delicious food, followed by safety precautions. In the past, safety was assumed. It did not appear as an important factor in consumer research. This is the first time that safety is an issue second only to food.

The use of gloves is not only a safety precaution, it is also a visual cue to customers that the restaurant is taking measures to address their safety needs. Wearing gloves shows a commitment to safety and sanitation.

SELECTING AND USING DISPOSABLE GLOVES IN RESPONSE TO COVID-19

These new safety protocols require training and education of your staff. Use this guide to understand how gloves fit into health and safety protocols, along with how to properly select and use disposable gloves.

The 3 Pillars of Safety

Whether it's protecting your staff and guests from the COVID-19 virus or preventing a foodborne illness outbreak, disposable gloves play a critical role in your foodservice operation.

Selecting the right gloves for the task and using them properly starts with understanding the three primary reasons for wearing them.



Food Safety

Poor personal hygiene is a leading cause of foodborne illness, and diseases such as norovirus are spread from workers' hands to food.

In fact, over 50% of norovirus outbreaks are due to bare-hand contact with food by infected workers, according to the CDC.

While there is no evidence that the COVID-19 virus can be spread through food, operators are doubling down on food safety protocols nonetheless, increasing the frequency of handwashing and glove changing.



Worker Safety

Protecting employees is critical for protecting the bottom line. Illnesses, injuries, and absenteeism can hurt productivity and reduce revenue.

The virus primarily spreads from close person-to-person contact, the reason for masks and distancing. Contaminated surfaces can be another route. Gloves provide a barrier for tasks such as receiving deliveries and using touch screens.

Gloves also protect hands from chemicals when cleaning and disinfecting high-touch surfaces such as door knobs and countertops.



Guest Safety

Food is being served to customers differently from any time before. Takeout and dine-in service is now "contactless" due to the highly contagious nature of the coronavirus.

To keep guests safe, runners should wear gloves while bringing meals to guests, and workers should be gloved when touching tabletop items, clean utensils, and washed dishes.

Gloves not only protect customers, they also are a visual reminder to guests that the restaurant has their safety in mind.

Glove Use by Work Area



Back of the House

Front of the House

To-Go Meals

Cleaning

Chefs, Cooks & Sandwich Makers		Hosts, Waitstaff & Runners		Takeout & Drive-Thru Workers		Bussers & Cleaning Crew	
Food Safety 	<div>Wear gloves for food safety when</div> <ul style="list-style-type: none">• Handling ready-to-eat (RTE) foods• Making sandwiches, subs, salads• Plating and garnishing food		<div>Wear gloves for food safety when</div> <ul style="list-style-type: none">• Handling ready-to-eat (RTE) foods• Garnishing dishes• Squeezing lemons/limes into drinks		<div>Wear gloves for food safety when</div> <ul style="list-style-type: none">• Assembling ready-to-eat (RTE) foods such as burgers, burritos• Packing food into carry-out containers		<div>Wear gloves for food safety when</div> <ul style="list-style-type: none">• Handling any ready-to-eat (RTE) foods when assisting the waitstaff
Worker Safety 	<div>Wear gloves for worker safety when</div> <ul style="list-style-type: none">• Receiving deliveries• Contacting high-touch surfaces• Cleaning and sanitizing surfaces		<div>Wear gloves for worker safety when</div> <ul style="list-style-type: none">• Taking menus back from guests• Clearing used items off of tables• Taking payments/using register		<div>Wear gloves for worker safety when</div> <ul style="list-style-type: none">• Taking payments from guests• Using touch screens, registers• Cleaning and sanitizing surfaces		<div>Wear gloves for worker safety when</div> <ul style="list-style-type: none">• Cleaning and sanitizing tables, restrooms, floors• Disinfecting high-touch surfaces
Guest Safety 	<div>Wear gloves for guest safety when</div> <ul style="list-style-type: none">• Handling clean plates, utensils, glassware• Touching carry-out packaging		<div>Wear gloves for guest safety when</div> <ul style="list-style-type: none">• Handing menus to your guests• Running food out to your guests• Touching utensils, condiment bottles		<div>Wear gloves for guest safety when</div> <ul style="list-style-type: none">• Handling payments/making change• Packing carry-out containers, utensils, condiments, to-go bags		<div>Wear gloves for guest safety when</div> <ul style="list-style-type: none">• Setting tables• Replacing silverware, filling water glasses, handling condiment bottles

Disposable Gloves Quick Reference Guide



Attributes ¹	NITRILE	NATURAL LATEX ²	VINYL	HYBRID	POLY
Durability	Superior	Excellent	Very Good	Good	Least
Fit	Best	Best	Very Good	Good	Loose
Touch Sensitivity	Excellent	Superior	Good	Good	Fair
Colors	Blue, Black	Cream	Clear, Blue	Clear	Clear, Blue
Heat Tolerance	Excellent	Excellent	Very Good	Good	Low
Price	\$\$\$\$	\$\$\$\$	\$\$\$	\$\$	\$

Applications ³	NITRILE	NATURAL LATEX ²	VINYL	HYBRID	POLY
Back-of-House Applications	Deboning, grilling, BBQ, to clean/sanitize/disinfect	Finer cooking tasks requiring superior touch sensitivity	Prep, cooking, assembly, to clean/sanitize/disinfect	General prep and cooking, light cleaning/wiping	Sandwich making, mixing salads, garnishing
Front-of-House Applications	Waitstaff, food runners, to clean/sanitize/disinfect	High dexterity tasks such as meat carving/food stations	Cashiers, runners, bussers, to clean/sanitize/disinfect	Burrito assembly, runners, cashiers, cleaning/wiping	Deli stations, buffets, replacing utensils or ketchup

¹Quality and specifications can vary by brand.

²Latex gloves contain natural proteins which may cause allergic reactions in sensitized individuals. Check with state or local health authorities for usage restrictions where you operate.

³Employers are responsible for selecting gloves that are appropriate for their operations and for training workers on proper glove use.

Proper Glove Use Expanded for COVID-19.

For a glove program to be effective, proper selection and use are essential. Reinforcement of best practices is also necessary to prevent complacency and avoid having a false sense of security set in with your staff.

BEFORE AND AFTER USING GLOVES

1. Wash and dry hands thoroughly before putting gloves on and after taking them off.
2. Choose a glove appropriate for the task — e.g. nitrile gloves for deboning meat, poly gloves for making a sandwich.
3. Select proper fitting gloves – loose gloves can get caught in slicers or melt when contacting hot grills.
4. Put gloves on and take them off properly; do not blow into gloves.
5. Place signage at workstations to reinforce handwashing and gloving.

BACK OF THE HOUSE

1. Wear gloves for handling ready-to-eat (RTE) foods.
2. Wear gloves for receiving deliveries and stocking pantries, refrigerators, and freezers.
3. Wear gloves when touching kitchen tools, clean dishes, glassware, food storage bags, and to-go containers.
4. Wear gloves when handling garbage bags or disposing of trash.
5. Change gloves to avoid cross-contamination — e.g., going from raw poultry to salad making.

FRONT OF THE HOUSE

1. Wear gloves for running plates to customers.
2. Wear gloves for contactless payments, takeout, drive-thru, and deliveries.
3. Wear gloves when bussing tables and to protect hands when cleaning and disinfecting surfaces.
4. Wear gloves when handling customer table top items — e.g., flatware, ketchup bottles.
5. Wear gloves when garnishing cocktails.

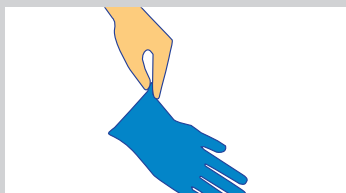
DON'T

1. DON'T touch your face or hair, adjust your mask, or sneeze or cough with gloves on. If you do, remove gloves and wash hands before putting on a new pair.
2. DON'T use a glove that has a hole or a tear in it.
3. DON'T wear jewelry or long nails that may puncture a glove.
4. DON'T reuse gloves.
5. DON'T wear multiple pairs of gloves at a time.

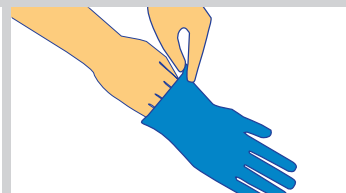
HOW TO PUT GLOVES ON PROPERLY



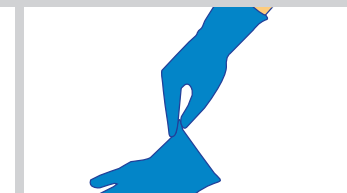
Wash your hands before putting on gloves



Hold first glove by the wrist to minimize contact with glove surface



Slide other hand into glove



Hold second glove by cuff with gloved hand



Slide second hand into glove

Gloves off!

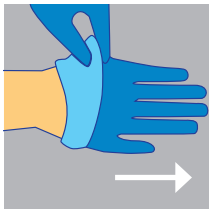
HOW TO REMOVE GLOVES SAFELY



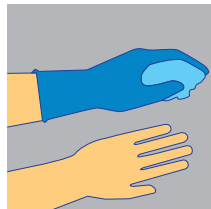
Remove using opposite gloved hand



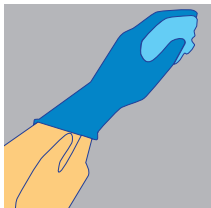
Grasp outside of glove in the area of the wrist



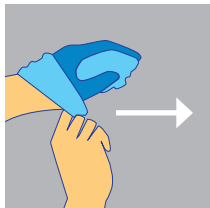
Peel the glove away from your body, turning it inside out



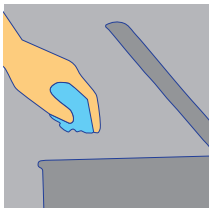
Hold the inside-out glove in the other hand



Slide your fingers under the wrist of the second glove



Peel the glove away from your body, turn inside out, leave first glove inside the second



Dispose of the gloves safely



Wash your hands



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