



# FOOD SAFETY AT WORK™

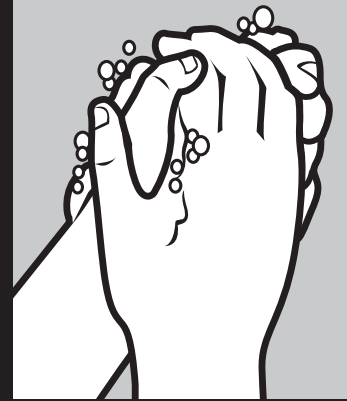
# WASH YOUR HANDS

**BEFORE AND AFTER WEARING GLOVES**

**1 WET**



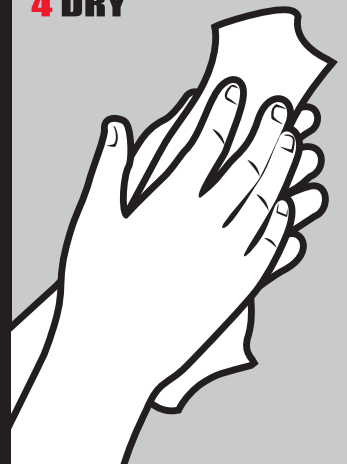
**2 LATHER FOR 20 SECONDS**



**3 RINSE**



**4 DRY**





# FOOD SAFETY AT WORK™

# WEAR YOUR GLOVES

WHEN HANDLING READY-TO-EAT FOODS

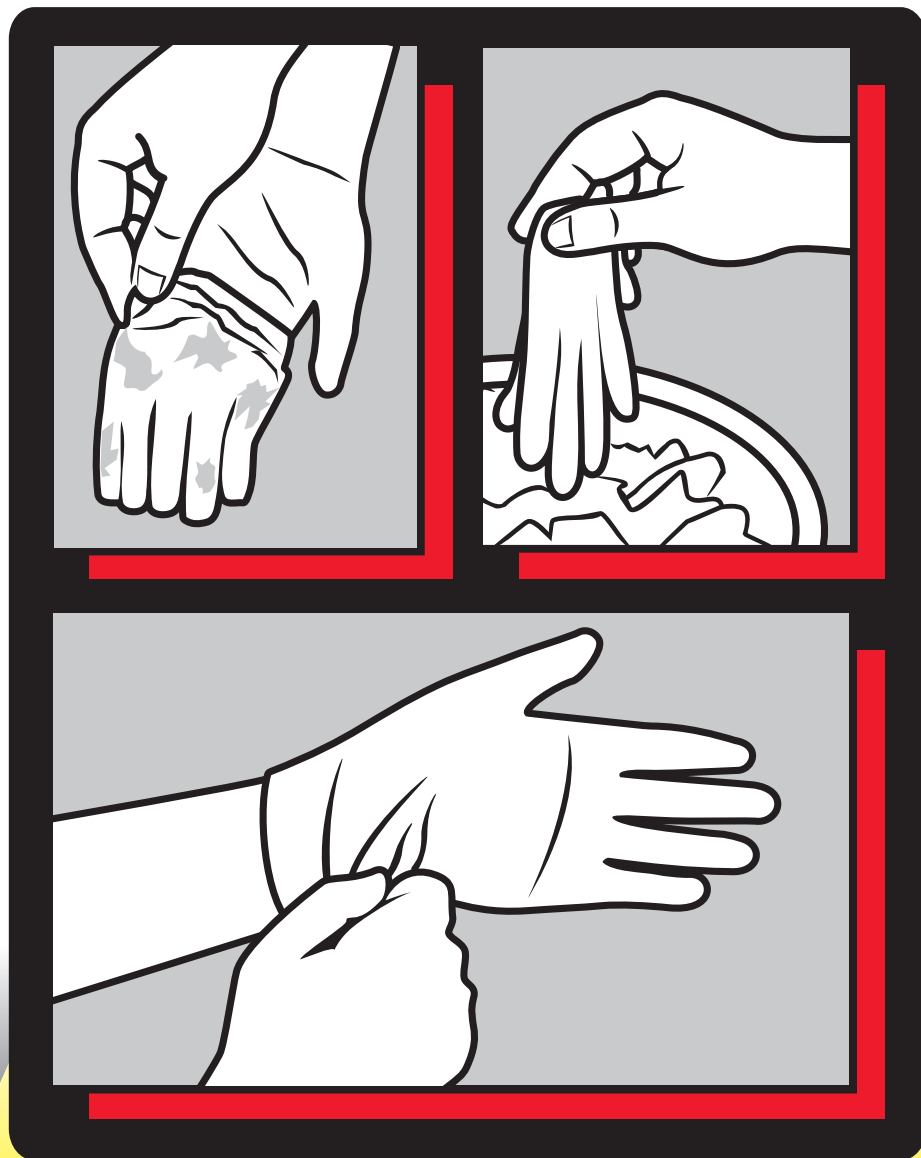




# FOOD SAFETY AT WORK™

# CHANGE GLOVES OFTEN

**TO PREVENT CROSS-CONTAMINATION**





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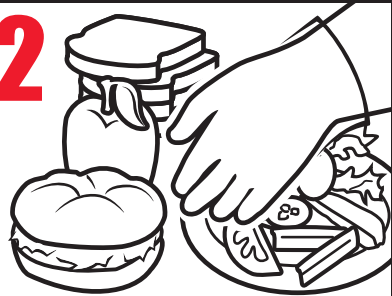
## TIPS ON THE PROPER USE OF GLOVES

1



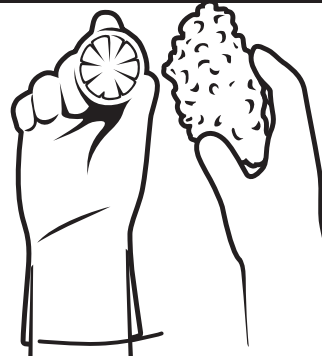
Wash your hands thoroughly after wearing or when changing gloves.

2



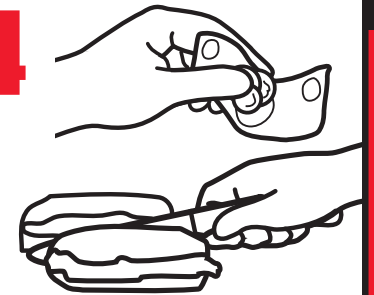
Always wear gloves when handling ready-to-eat foods such as sandwiches, salads, fruits, meats, breads or ice.

3



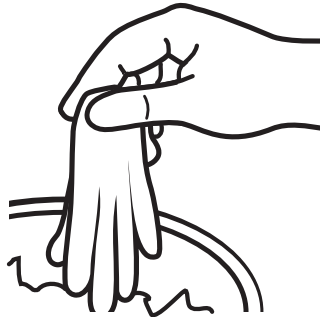
Use gloves that fit properly and that are designated for the task at hand.

4



Change gloves whenever you change activity (from making sandwiches to making change) or whenever you leave your work station.

5



Change gloves after sneezing, coughing or touching your hair or face with your gloved hands.

6



Change gloves often to minimize the buildup of perspiration and bacteria.

7



Wash, rinse and sanitize reusable gloves after each use.