

Disposable Gloves



Single use disposable gloves should only be used where necessary to ensure we help protect your skin and reduce the impact on the environment

Wearing of disposable gloves in a catering operation is not recommended unless:

- There is a specific client policy requirement
- Handling high risk foods for vulnerable groups, such as 'barrier nursing'
- Preparing allergen free meals for specific customers
- To cover minor cuts or skin complaints, already protected by a suitable dressing
- If handling or re-filling cleaning chemicals

- 1 Use only vinyl or nitrile gloves as oppose to Latex which can cause skin irritation and sensitisation
- 2 Wash and dry your hands before putting on the gloves
- 3 Change gloves between tasks, particularly after handling chemicals / rubbish / raw food or handling money
- 4 Wash your hands again after taking off the gloves
- 5 After removal, dispose of the gloves immediately into a suitable waste container. Do not place down onto a clean work surface