



Food Protection Guidelines For Use of Cut-Resistant Gloves

Please follow these guidelines to prevent contamination of food:

✓ **Always wear a disposable glove over a cut-resistant glove for all cutting tasks, without exception.**

✓ **Clean *and* sanitize cut-resistant gloves between uses.**

'Between uses' means that gloves, both cut-resistant and disposable, should be changed whenever you change products or tasks.

Reminder: Always wash hands when changing gloves!

✓ **Clean *and* sanitize cut-resistant gloves after they are used for cleaning of sharp equipment and utensils, i.e. slicers, knives, etc.**

✓ **Follow cleaning and sanitizing instructions provided by the manufacturer.**

Wash gloves with soapy water by putting on and rubbing hands together.

Rinse gloves with clear, warm water from the fingertips toward the cuff.

Do not flush from the inside toward the fingertips!

Always air dry after sanitizing.

Note: Cleaning and sanitizing in a dishmachine is not recommended!