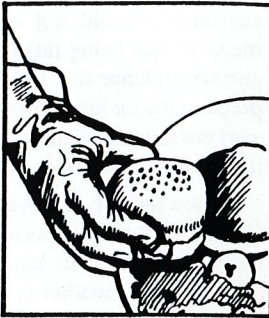


A Product Guide to Gloves

Poly Gloves

Low-cost, loose-fitting gloves recommended for light tasks that require changing gloves often -- mixing salads, making sandwiches, bagging bagels, garnishing dishes, etc. Popular with fast food chains and assembly line food preparation.



Vinyl Gloves

More durable, closer fitting gloves than poly and recommended for food processing and medium duty foodservice tasks where tactile sensitivity is important. They are the gloves of choice for people who may be allergic to latex.



Latex Gloves

Form-fitting, natural latex gloves recommended where dexterity and fingertip sensitivity are important. They come lightly powdered with sterilized corn starch. Talcum powdered gloves are not suitable for foodhandling applications.



Natural Rubber Utility Gloves

A reusable glove recommended for heavy-duty food operations like meat and poultry processing, pot-scrubbing, cleaning and other maintenance type chores. They come unlined or flock-cotton lined for added comfort.



Other Barrier Products

Barrier protection is a concept that applies to more than the hands. Ready-to-serve foods can also be protected from harmful bacteria associated with hair, beards and clothing. Other barrier products include:

Poly Aprons

Recommended to reduce cross contamination and to protect uniforms and clothing. Bacteria and viruses can adhere to clothing and be transferred to ready-to-eat foods or work surfaces through accidental or careless contact.



Hair Restraints & Beard Covers

These help to keep loose hair from falling into food and keep employees from contaminating their hands by unconsciously touching hair and scalp. Hair in food is esthetically unacceptable, and most food codes require the use of hair restraints.



For More Information

For a catalog of products or more information, contact:

FoodHandler™

A Division of Island Poly
514 Grand Boulevard
Westbury, NY 11590

Tel. (800) 338-4433

In New York State (516) 338-4433

Fax: (516) 338-4405

Island Poly is a leading supplier of gloves for food contact use in the United States. Under the trade name "FoodHandler™," Island Poly produces all of the varieties of gloves, aprons and hair covers described above. FoodHandler gloves are made of food grade materials and are USDA accepted for meat and poultry processing plants.

"Sanitary gloves, sanitary utensils or other effective barriers shall be utilized to avoid manual contact in the preparation and conveyance of foods to the consumer."

-- New York State Food Code

Produced in the public interest by

FoodHandler

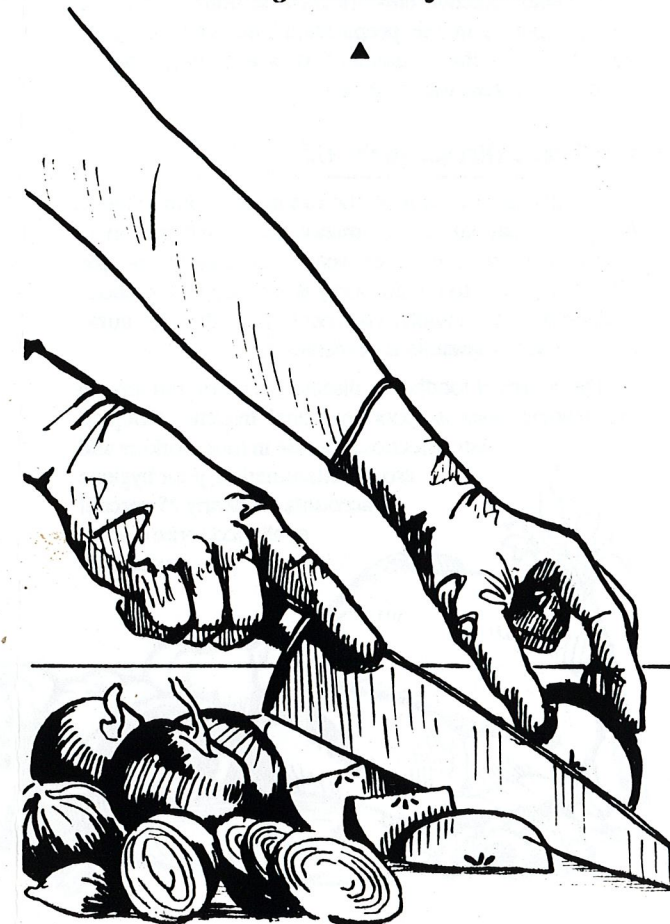
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The Cutting Edge

**Barrier Protection --
A Strategy for Food Protection
Through the Use of Gloves**



The Cutting Edge

Barrier Protection – A Strategy for Food Protection Through the Use of Gloves

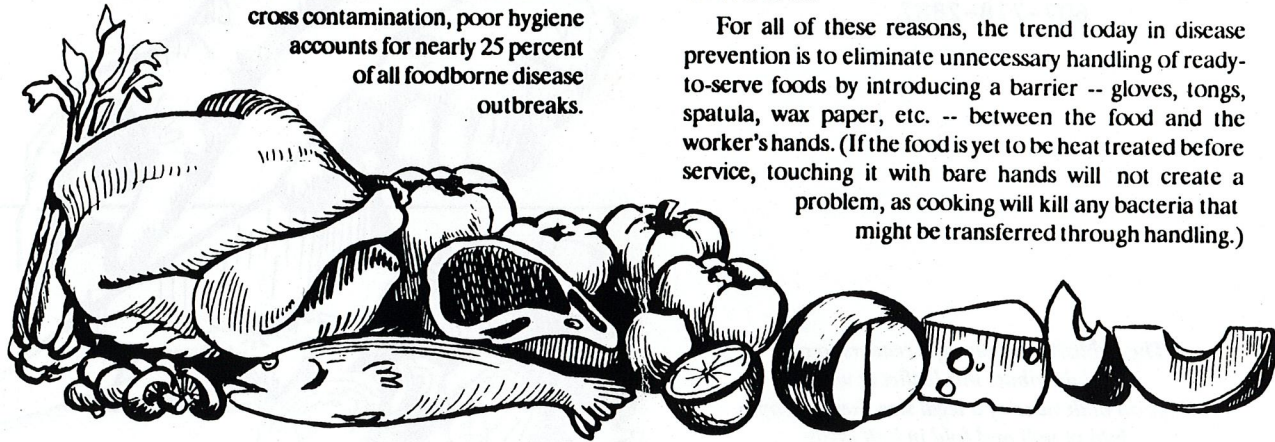
A few years ago a massive outbreak of hepatitis A became so persistent in Onondaga County, New York, the health authorities were beside themselves. How could they contain this disease? They finally decided that food-handlers should wear gloves whenever touching food that would not be further heat-treated before being served to the customer. The tactic worked. The disease was finally brought under control.

That experience in the Syracuse area helped to shape the policy New York State introduced in 1991 that forbids touching ready-to-eat foods with the bare hands. The amended food code reads: "Sanitary gloves, sanitary utensils or other effective barriers shall be utilized to avoid manual contact in the preparation and conveyance of these foods to the consumer." It is a strategy that is catching on across the country.

Foodborne Disease in the U.S.

Foodborne disease is on the rise in the United States. Authorities estimate that 11 million people will become ill from foodborne illness every year. Ten thousand people will die. The cost to the economy is reckoned to be about 8 billion dollars annually. The cost to individual restaurateurs in liability lawsuits is devastating.

The causes of foodborne disease are many, but among the leading ones is poor personal hygiene. Coupled with infectious disease in food workers and cross contamination, poor hygiene accounts for nearly 25 percent of all foodborne disease outbreaks.



Infected Food Workers

Many people are carriers of disease-causing organisms, some without even appearing to be ill. They shed Salmonella, Shigella, hepatitis A and many other bacteria and viruses from their bodies. If they don't wash their hands properly they transfer these germs onto the foods they handle.

Cross Contamination

Every day, disease-causing bacteria are brought into food establishments on the foods that come into the receiving area. *Salmonella* is on poultry, *Shigella* on lettuce, *Clostridium perfringens* on pork and chicken, toxigenic *E coli* on beef, *Vibrios* on seafood, *Listeria* in dairy products, *Bacillus cereus* in rice, and many more.

If food workers touch other foods after handling these raw products and do not wash their hands, they will spread these germs around the establishment where they can grow and cause foodborne outbreaks.

Foodborne Disease Organisms

In recent years we have learned that many pathogenic organisms can infect people in very low doses. It doesn't take gross contamination or a lot of germination time to create an illness opportunity.

Also, we have come to realize that some people are more at risk than others. The elderly, the infirm, pregnant women and very young children can succumb to Salmonella or some other disease from much smaller doses than might affect healthy adults. Or the attack on them may be more virulent -- even life threatening -- than for the rest of us.

For all of these reasons, the trend today in disease prevention is to eliminate unnecessary handling of ready-to-serve foods by introducing a barrier -- gloves, tongs, spatula, wax paper, etc. -- between the food and the worker's hands. (If the food is yet to be heat treated before service, touching it with bare hands will not create a problem, as cooking will kill any bacteria that might be transferred through handling.)

The HACCP Approach

"Barrier protection" is one of the principal strategies of a new approach to food safety called "Hazard Analysis and Critical Control Point" procedure, or "HACCP."

HACCP (pronounced "hassep") concentrates on correcting the critical areas in food handling where, if things go wrong, someone is likely to become ill. The system sets up control points -- areas of food preparation where actions can be taken to avoid potential problems -- and assigns someone to monitor the actions to make sure they are constantly in place.

The use of gloves in food handling is one of these control point interventions. It establishes a barrier between pathogens that may be on a worker's hands, either because of illness or poor personal hygiene or because of cross contamination. The control point is easy to monitor: either the workers are wearing gloves or they aren't.

Objections to Gloves

Some people say it should be enough just to make sure food workers wash their hands. And they are right. It *should* be enough. But as a matter of historical fact it has *never* been enough. For more than 75 years health officials have been trying to get food workers to wash their hands thoroughly and often when handling food. The public health community will be the first to admit that it has failed miserably.

Handwashing has never been part of the popular culture in the U.S., and there is no indication that it is likely to become so in the near future. Diligent managers may succeed in persuading certain individuals to change their patterns of personal hygiene only to have their efforts frustrated by high employee turnover.

With gloves, the clean hands problem is solved on the worker's very first day.

Others object that foodhandlers will mistreat gloves just as they do their hands out of "a false sense of security." That could happen if the workers are not educated in the wear and care of gloves.

Educating workers to proper etiquette in the use of gloves is a lot easier than trying to change their handwashing habits. These are ingrained patterns of a lifetime and, being culturally based, are not easily corrected. Wearing gloves correctly, on the other hand, is a new habit that can be relatively simple to learn.

Consumer Perceptions

Even if workers were to regularly wash their hands, customers would not be aware that this preventive measure was being taken. Seeing a worker wear gloves gives confidence that management is taking appropriate precautions for health protection -- all the more so, if the workers shows evidence of cuts, abrasions or infection on the hands. In this case, gloves are clearly indicated.

When the use of gloves was mandatory in Onondaga County, the health department had no difficulty enforcing the ordinance. Customers were quick to complain if they saw a gloveless worker engaged in food preparation.

Tips on the Proper Use of Gloves

- 1 Before handling ready-to-eat foods, such as salads, fruits, sandwiches, meats, breads or ice, put gloves on as a barrier to the bacteria on your hands.
- 2 Use gloves that fit properly and that are designed for the task at hand. (Loose fitting gloves are not appropriate for meat slicing, for example.)
- 3 Change gloves periodically to minimize the buildup of perspiration and bacteria.
- 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 Wash your hands thoroughly before and after wearing or changing gloves. Bacteria will build up under gloves and should be washed away after their use.
- 7 Wash, rinse and sanitize reusable gloves after each use.
- 8 Avoid wearing gloves whenever their use presents a potential safety hazard -- near hot equipment, for example, where melting may occur.

Health Advisory

In rare cases, latex rubber gloves may cause an allergic reaction -- a rash or similar physical discomfort. If that happens, you should switch to vinyl gloves and consult a physician to determine whether you have an allergy to latex.