



## Disposable Glove Procedures for Service Employees (New)

Crew in service areas (front counter and drive-thru) should wear white or clear (hybrid or vinyl) disposable gloves as an additional measure for enhanced confidence for our crew and customers.

### Key Points:

- **Wash your hands before putting on gloves and when changing to a new pair.** Per CDC guidelines, routine hand washing continues to be the primary measure for preventing the spread of germs. When used correctly and in conjunction with routine hand washing, disposable gloves may provide an additional measure for preventing the spread of germs. The wearing of gloves should NOT result in less frequent handwashing. Avoid touching your eyes, nose, and mouth while wearing gloves.
- **Provide easy access.** Position a box of hybrid or vinyl clear/white disposable gloves at handwashing stations and service stations for easy access. Provide multiple sizes.
- **To put on gloves:** Hold glove near the opening as you put it on your hand. Avoid touching the glove fingertips with your bare hand. Remove another glove from the box and put it on.
- **Change gloves once an hour.** Additionally, wash hands and change gloves if switching between service areas and food prep areas and if returning from the lobby. If gloves develop tears or holes while you are wearing them, remove them, wash your hands, and put on a new pair of gloves.
- **To remove gloves:** Grasp the glove at your wrist at the back of your hand and peel the glove downwards away from the wrist, turning the glove inside-out and discard in the trash. Wash your hands.
- **Do not go into food prep areas or prepare food with the same gloves being worn in the service area.**
- **Wear when cleaning.** Gloves must be worn when cleaning restrooms and when cleaning high touchpoint surfaces such as pin pads, door handles, etc. Discard gloves when done cleaning and wash hands.
- **Prioritize supply of gloves for food prep employees first.** Restaurants cannot operate without disposable gloves for food preparation as required by Public Health regulations, which prohibit bare hand contact with cooked or ready-to-eat foods.

