

# GLOVING

The following information is provided as general recommendations. Always follow the glove use policies established by your facility.

## General information

- Gloves are **not** a substitute for handwashing.
- Throw away single-use gloves after **each** use.
- Hands **must** be washed after removing gloves.
- Use non-latex gloves when touching people or food whenever possible.
- Gloves should fit well.
- Gloves should be durable, so they do not rip or tear during use.
- Replace glove if you detect a tear or hole in it.

## Types and use of gloves

- **Medical glove (e.g., surgical glove, examination glove)**

Medical gloves must be approved by the FDA. Plastic film food handling gloves are **not** considered to be appropriate for use for these activities.<sup>1</sup>

- Used for exposure-related tasks where there may be contact with blood and body fluids (e.g., feces, vomit, urine, nasal and eye discharge, saliva) and items contaminated with these fluids, except for wiping a child's tears or for routine wet diaper changing.
- Used when there may be contact with mucous membranes and non-intact skin (e.g., cut, scrape, or sore such as fever blister or cold sore). For example, when handling blood (e.g., nosebleeds or wounds) or items, surfaces, or clothing soiled by blood or bloody body fluids. Follow procedures outlined in the childcare or school's Bloodborne Pathogen Exposure Plan.
- Used when changing the diaper, soiled underwear, pullup, or clothing of a child with diarrhea or an infection that is spread through stool. Also used if a child has open areas on the skin.
- Used during routine oral hygiene activities if contact with child's oral fluids is anticipated.
- Worn by staff if they have open cuts, sores, or cracked skin.

- **Utility gloves**

- Used **only** for cleaning and disinfecting bathrooms, diapering areas, or any areas contaminated with stool, vomit, or urine.
- After use, follow cleaning and disinfecting procedures.

- **Food handling gloves**

- May be recommended for handling ready-to-eat foods in some jurisdictions. Check with your local environmental health agency.

<sup>1</sup> MNOSHA Instruction CPL2-2.44E, October 24, 2005

