



Cut Glove Usage Policy

The purpose of this policy is to inform ISU Dining staff when and how cut gloves are to be used in ISU Dining operations.

Introduction:

In an effort to keep ISU Dining employees safe and reduce the number of injuries the management team, including culinary members, created the steps and processes for use of cut gloves, both cloth and stainless steel.

When to use cut gloves

1. Anyone (this includes merit staff, student workers and management) using an exposed blade or “sharp” needs to follow the below procedure.
2. Stainless Steel gloves are required when operating and cleaning meat slicers.
3. Cloth cut gloves are required when using all other sharps.
 - a. This includes, but not limited to: knives, peelers, and box cutters
 - b. Pizza rocker knives are exempt from this policy.

How to use disposable gloves with cut gloves

1. Wash and dry your hands before putting on gloves when starting a new task. You do not need to rewash your hands each time you change gloves as long as you are performing the same task, and your hands have not become contaminated.
2. Choose the correct size disposable gloves for a good fit. Put on hands.
 - a. Hold gloves by the edge when putting them on.
 - b. Avoid touching the glove as much as possible.
 - c. Never blow into disposable gloves.
 - d. Never roll gloves to make them easier to put on.
3. Choose the correct size cut glove for a good fit.
 - a. Picking the correct fit will give you maximum dexterity.
 - i. This is particularly important when working with knives because you do not want the glove to get in the way of knife tasks and cause an injury.
 - b. Properly fitting gloves will lessen the chances that the fingertips of the gloves will be cut or torn off and end up in food.
4. Put on the opposite hand holding the sharp.
5. Place another disposable glove over the cut glove.
6. Check the gloves for rips or tears.

When to change exterior disposable gloves

1. Disposable gloves should be changed for the same reasons you wash your hands.
 - a. As they become too dirty or torn.
 - b. Before beginning a different task.
 - c. After an interruption.
 - d. After handling raw meat, seafood, or poultry, and before handling ready-to-eat-food.
2. Never use a pair of disposable gloves more than once.

When to change cut gloves

1. After handling raw meat, seafood, or poultry.
2. As soon as it becomes dirty.

Laundering cloth cut gloves

1. Work with unit managers to learn the process in each facility
2. Depending on facility, process will change
 - a. Some locations launder gloves in-house.
 - b. Some locations send gloves out for laundering.

Owner of policy: Food Safety & Quality Assurance Manager- Tori Tafoya

Enforcer of policy: Area Director-

Trainer of policy: Location Manager-

Date Trained: _____

Employee Signature: _____