

# Proper Cut Glove Procedures



## How to use a cut glove

- Always use a cut glove when handling sharp objects and tools as well as equipment that could possibly cut or injure you.
- Wash hands thoroughly before placing cut gloves on
- Choose the correct size to fit your hand
- Place a disposable glove over a cut-resistant glove for all cutting tasks to protect your food
- 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 and starting a new task!
- 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!

## When should I use a cut glove?

When using, handling or cleaning:

- Knives – Flat, serrated and all other blades
- Equipment with sharp surfaces – Slicers, choppers, food processors and all other sharp equipment
  - (always unplug equipment before cleaning tasks)
- Sharp Tools - Mandolin, Graters, Microplanes and other shaving and slicing tools
- Any other items that are sharp and can cause cuts or injury from sharp surfaces

**Please follow these guidelines to prevent contamination of food and injuries**