



MONTANA STATE HOSPITAL POLICY AND PROCEDURE

DIETARY GLOVE USE

Effective Date: January 18, 2019

Policy: DS-04
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- I. PURPOSE:** To protect food, to prevent cross-contamination by minimizing bare hand contact with cooked and ready-to-eat foods, and to protect patrons from contagious and foodborne illnesses.
- II. POLICY:**
 - A. Hospital personnel will utilize gloves to prevent viruses and bacteria from contaminating the food.
 1. Gloves should be used when preparing or touching ready-to-eat or already cooked foods that will not be thoroughly cooked or reheated after it is prepared.
 2. When using utensils gloves should not be used if you are not directly touching the food with your bare hands.
- III. DEFINITIONS:**
 - A. *Foodborne Illnesses:* Disease carried or transmitted to people by food.
 - B. *Cross Contamination:* Occurs when microorganisms are transferred from one surface to another.
 - C. *Ready-To-Eat Food:* Convenience food or tertiary processed food is commercially prepared food designed for ease of consumption.
- IV. RESPONSIBILITIES:**
 - A. The Hospital:
 1. Will provide hand washing facilities. Where sinks are not practical, alcohol-based hand rub will be available.
 2. Will provide gloves to all individuals involved in preparing and serving food.
- V. PROCEDURE:**
 - A. Gloves are effective in preventing cross-contamination of health care worker's hands and help reduce transmission of bacteria and viruses to food if they are used appropriately. Timely hand hygiene is performed using the method of hand rubbing or hand hygiene. Employees will:
 1. Wash their hands thoroughly before and after wearing or changing gloves.
 2. Choose the correct size gloves to fit their hands from the variety of glove sizes provided.
 3. Change disposable gloves between tasks and not wear them continuously. If raw meats, poultry, or seafood is handled with gloves on, employees will not handle

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ready-to-eat and cooked foods without washing their hands and changing their gloves.

4. Change gloves as soon as possible if the integrity of the glove is compromised (e.g. punctured or torn). Compliment this change with hand hygiene.
5. Change gloves if they are in continual use for 4 hours, even if performing a single task.
6. Change gloves after sneezing, coughing, or touching hair and/or face.
7. Will NOT use gloves for nonfood tasks, including cleaning, changing out milk, juice, pans & condiments, etc.
8. Wear gloves when handling salad bar items, fruits, sandwiches, cooked foods, deli meats, cheeses, breads, and ice.
9. Will NOT reuse gloves.
10. Will NOT store gloves in pockets for later use.

B. Gloves are located in racks at hand sinks and near workstations.

* The use of gloves when not indicated represents a waste of resources, does not contribute to a reduction of cross contamination, and may increase the risk of germ transmission.

VI. REFERENCES: ServSafe Guide.

VII. COLLABORATED WITH: Associate Director of Nursing, Infection Control Nurse; Director of Dietary Services.

VIII. RESCISSIONS: DS-04, *Dietary Glove Use* dated February 24, 2014.

IX. DISTRIBUTION: All hospital policy manuals.

X. ANNUAL REVIEW AND AUTHORIZATION: This policy is subject to annual review and authorization for use by either the Administrator or the Medical Director with written documentation of the review per M.C.A. § 307-106-330.

XI. FOLLOW-UP RESPONSIBILITY: Director of Dietary Services.

XII. ATTACHMENTS: For internal use only.

A. Techniques for donning and removing non-sterile examination gloves.

Signatures:

Kyle Fouts
Interim Hospital Administrator

Thomas Gray, MD
Medical Director