

# ACT SCHOOL CANTEEN ASSOCIATION

## FOOD HANDLING – GLOVES AND MONEY



*Food poisoning is a serious health problem. As a person who handles food you have an important responsibility to handle food safely.*

Everyone has bacteria on their bodies and can also act as carriers of viruses. Even healthy people can spread bacteria and viruses onto food by touching it with their hands.



*If you have to touch food, wash your hands thoroughly first.* Raw food that is to be cooked can be safely handled with clean, bare hands. To handle cooked or ready-to-eat food, use clean and sanitised utensils eg. tongs, spoons, spatulas or forks using separate utensils for different food items.

### **GLOVES**



Wearing gloves is not a substitute for thorough hand washing using soap, warm running water and proper hand drying. If gloves are to be used, hands must be thoroughly washed before applying the gloves. Using gloves without thorough hand washing will allow harmful bacteria on the hands to contaminate the gloves and cause the contamination of food.

**The Food Standards Code does not require food handlers to use gloves.**

If gloves are used, care must be taken to avoid contaminating food by only using them for one continuous task and then discarding them. The outside of gloves harbour bacteria and can lead to cross contamination from one food preparation activity to another.

- ◆ **It is essential that gloves are changed regularly and between each activity and change your gloves:**



- ◆ If they become contaminated eg. after touching money, hair, etc
- ◆ If they tear
- ◆ When switching between raw and ready to eat food.
- ◆ When changing jobs
- ◆ After sweeping, mopping and cleaning

### **MONEY**



An aspect of food service, which frequently causes consumer comment, is the way a food handler prepares food, takes money for the purchase, returns change to the customer and then prepares food for the next customer. This is most noticeable in sandwich bar operations, but by no means restricted to these outlets.

*There is a likelihood of money being a vehicle for transmitting pathogens to hands and food. It is therefore recommended that food handlers prepare and serve ready to eat food, eg. sandwiches etc. using tongs or other implements and if gloves are used, they should be changed each time the task is disrupted by the need to handle money.*



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