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Glove Usage in a Central Commissary for school district

- 3 Behavioral Learning objectives
 - Upon completion of the inservice, foodservice workers will be able to differentiate between the different types of gloves and when to use each type by correctly matching each glove to their appropriate setting.
 - Upon completion of the inservice, foodservice workers will be able to properly put-on/use the different types of gloves by choosing the correct steps
 - Upon completion of the inservice, foodservice workers know how to properly treat each type of glove after use.

- Supplies List
 - Gloves (disposable) - 1 box of each size
 - Powder free
 - Latex vs. Latex free
 - Cut gloves - 1 pair of each size
 - Cloth
 - Metal/chain-link
 - Temperature resistant gloves (hot and cold) - 1 pair of each size
 - Employee Handout (x70)

Lesson Content Outline

Overview

1. Introduction
2. Learning Objectives
3. Importance of Gloves
4. Type and Purpose of Various Gloves
5. “Which Glove?” Activity (Zoom Polling)
6. Step by Step Tutorial on How to Don Disposable Gloves
7. Disposal or General Care Method of Different Gloves
8. Conclusion / Kahoot Game

→ Introduction of group members

→ Learning Objectives

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- Upon completion of the inservice, foodservice workers will be able to properly put-on/use the different types of gloves by choosing the correct steps
- Upon completion of the inservice, foodservice workers know how to properly treat each type of glove after use.

→ Importance of Gloves

- Gloves are used to serve as a protective barrier between the food handler and the object (food or operational equipment) you’re holding. It helps keep food handlers safe from possible sources of heat, cold, chemicals, sharp objects, and infectious agents.
- Gloves help keep food safe from possible contamination. It reduces the risk of viral transmission from another person to another. If the food handler carries out the proper steps in donning gloves, they can prevent contaminating the food. Thus resulting in the decreased spread of diseases and illnesses.

→ Types and Purpose of Various Gloves

1. Disposable gloves
 - a. Purpose: Designed to prevent physical and chemical contamination.
 - b. Latex gloves: Made of natural rubber, so they are very comfortable, flexible, and have tactile sensitivity. Protection against bacteria and viruses.
 - c. Non latex gloves: Good option for those who have latex allergies.
 - d. Powder-free gloves: Reduced allergic reaction. However, they are more expensive than powdered gloves.
2. Cut resistant gloves

- a. Purpose: Designed to prevent accidents or protect hands from sharp tools. Can be made of different materials like cotton, Kevlar, Spectra and stainless steel mesh.
 - b. Kevlar: Made of a synthetic fiber. Offers high protection and is lightweight. Ideal for food preparation.
 - c. Spectra fiber: Made of an ultra-high molecular weight polyethylene fiber that offers cut resistance even when wet. Lightweight construction makes gloves comfortable. Offers a higher protection than Kevlar.
 - d. Stainless steel mesh: Composed of interlocked stainless steel mesh and provides advanced cut and puncture resistance. More durable than Kevlar and Spectra because of 100% stainless steel construction and lack of fabric snaps. Ideal for meat and poultry applications.
3. Temperature Protecting Gloves
- a. Purpose: To protect against heat and cold. They are used to help protect hands from heat (steam, radiant, and convection) or cold damages.
 - b. Dry heat
 - i. Oven mitts and gloves specifically designed for dry heat can protect against high temperatures from the oven.
 - c. Moist Heat
 - i. Some gloves will not offer protection against steam heat since some materials such as cotton or nylon will absorb the water and transfer the heat onto your hand. Gloves with a latex rubber and cotton liner makes the glove waterproof which blocks the steam from reaching your hands.
 - d. Freezer Gloves
 - i. They offer your hands protection against the cold environment by insulating your hands. The inside of the glove is thick, so it helps retain heat. The outer layer of the glove can help prevent water from soaking into the glove and / or prevent sharp objects from penetrating your hands. They can be made of different materials (leather, nylon, rubber, or acrylic), but acrylic is not water resistant. Therefore, if you're working with objects that are wet, it's best to get freezer gloves that are made out of nylon, rubber, or leather.

→ "Which Glove?" Activity

1. Show slide of scenarios 1, 2 and 3
 - a. Allow participants 10 seconds to vote for each
 - b. Answers in the order of slides: Cut resistant gloves, Heat protecting gloves (can be dry or moist heat), Disposable gloves

→ Step by Step Tutorial on how to use gloves

1. Step 1
 - Ensure all jewelry is removed
 - Ensure fingernails are not long
 - Cover any open wounds

- Wash hands properly
- (Hand sanitizer is not sufficient!)

2. Step 2

- Choose correct glove type for the task
- Choose the correct glove size
 - Not too tight or loose
- Inspect gloves of tears or rips

3. Step 3

- Put on gloves, one hand at a time
 - Avoid touching areas other than the gloves cuffs
- Pull glove over your wrist
 - Check for a secure fit around wrist and fing

→ Disposal or General Care Method of Different Gloves

- It depends on the material and purpose of the glove.
- Disposable gloves are made of latex, nitrile, and non latex. They are not meant to be reused! They are a one time use item, so they can be disposed of in the regular trash.
- Cut resistant and temperature protecting gloves are meant to be used multiple times. Each glove manufacturer will have specific care instructions, but here are the general rules.
 - Gloves that are made of cotton, silicon, or nylon can be put in the washing machine on a regular washing cycle. Place in a drying machine on a “no heat” setting to prevent melting of materials.
 - Kevlar can be placed in the washing machine, but can't be cleaned with chlorine bleaches because it will cause it to lose strength.
 - Spectra fiber should be hand washed with warm water and soap to prevent snagging in the washing machine.
 - Stainless steel mesh gloves need to be hand washed with soap and hot water. Do not place them in the washing or drying machine!

→ Conclusion / Kahoot Game

- Which type of gloves were not discussed in this inservice?
 - Disposable
 - Cut Resistant
 - Water resistant**
 - Temperature Resistant
- Choose the incorrect use of disposable gloves:
 - Filling meal trays
 - Cutting fruits and vegetables**
 - Preventing cross-contamination during preparation

- d. Measuring out ingredients
3. Don't forget to wash: (choose incorrect answer)
- a. Between your fingers
 - b. Under your nails
 - c. The tops of your hands
 - d. Elbows
4. Disposable gloves should be changed every ____ hours.
- a. 2
 - b. 3
 - c. 4
 - d. 5
5. Which step in the glove donning process entails inspecting gloves for tears and rips?
- a. Step 1 - Hand Washing
 - b. Step 2 - Glove Selection
 - c. Step 3 - Proper Fit
 - d. Step 4 - Disposal
6. Which type of gloves are used to prevent cross-contamination?
- a. Disposable
 - b. Cut Resistant
 - c. Water resistant
 - d. Temperature Resistant

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