



The 5 Most Essential Factors To Consider When Buying Gloves For Restaurants

The selection and use of gloves is an increasingly necessary factor to consider for restaurateurs when buying gloves. Gloves play an essential role in food safety programs to prevent cross-contamination, by offering the wearer protection against pathogens. However, not all gloves offer protection against pathogens and can also pose a food safety risk to customers and employees. Here are the 5 most essential factors the restaurant industry should consider when purchasing gloves to help protect against any infection.



- **Choose The Best Glove Type** – There is a wide range gloves available for food handling, each offers barrier protection. Vinyl gloves that are most commonly used in food handling have limited durability due to their inexpensive price. Good quality white gloves are recommended for preparation and handling of light food. Price should not be a deciding factor in selecting gloves.
- **Shop From A Reputable Supplier** – Gloves of rejected quality are flooding the market, causing safety risks for glove wearers. Restaurant owners should always partner with a

reputable supplier who utilizes quality control systems to ensure the product quality and enhance your food safety.

- **Examine Your Glove Quality** – The quality factor of gloves is examined by the strength and durability of the gloves as well as food safety performance. Food grade gloves should be tested for hole defects, which means they must have unknown amounts of glove defects per box. The tiny holes go unnoticed, to allow the passage of microorganisms, including viruses.
- **Develop Handwashing Practices** – While handling food, cross contamination should be avoided. Gloves should not be spilled on the surfaces or stored out of their box. It is recommended to wash your hands before putting on gloves. In addition, once the gloves are removed and safely disposed of, hands should be washed properly before touching surfaces.

Gloves Wearing & Removal – Proper on and off of gloves is essential to reduce the risk of contamination. Gloves should not be removed near the food surfaces. In addition, the length of the nail should be kept minimum to prevent glove breakage.

Cheap gloves can affect the employees in a restaurant and negatively impact the business. So, it is crucial to keep these things in mind when buying [gloves for restaurant, catering waiters](#). Premium Uniform offers superior quality white gloves for churches, weddings at best prices.