

Presenter:

Walt Ashcraft

Working Title:

An Industry Roadmap for Quality Disposable Food Contact Gloves

Abstract:

Disposable gloves are being used extensively in food preparation, handling, and service. Prevention of the spread of foodborne disease requires adherence to several key preventative practices including handwashing, to interrupt routes of pathogen. Model Food Code, single-use gloves are one of a number of suitable utensils for use by employees when handling exposed, ready to eat foods. Gloves are used in the food industry for tasks requiring different physical properties including dexterity, puncture, and chemical resistance characteristics. No specific quality standards have existed for food contact gloves, along with no specific sanitation requirements for factories producing them. IN the last decade, the use of gloves in food handling has increased significantly. Because of the demand and no standards, poor quality gloves or “medical grade rejects” are being used in the food industry with few regulatory resources available for oversight and control of the finished product or the factory conditions. NSF International has led in the development of standards and criteria that impact public health. NSF and stakeholders recognized the need for a “quality manufacturing roadmap” for the glove industry to follow and its significance to the food industry. The outcome: NSF Protocol p155 for Disposable Food Contact Gloves. Using medical glove guidelines in combination with foodspecific requirements and criteria for various glove materials, this protocol is the first comprehensive protocol for disposable food contact gloves. This presentation describes the new NSF Protocol p155 and its value to reduce foodborne illness.