

# FOOD 4 THOUGHT

CITY OF MERIDEN, DEPARTMENT OF HEALTH & HUMAN SERVICES

OCTOBER 2016

## LATEX GLOVES

The Health Department was recently informed that legislation was passed prohibiting the use of latex gloves in retail food establishments. Effective immediately, all latex gloves must be removed from your food service establishment if you use them. The reasoning behind prohibiting latex gloves is to reduce the risk of allergic reactions for food workers who may use



latex gloves and for customers with latex allergies. It is believed that the latex proteins may be transmitted from the gloves to the food. Though reactions to the latex may be rare, they can be severe and sometimes life threatening.



In 2015, Public Act 15-242 was passed. Section 31 (effective July 1, 2016) states that *no person use or require the use of disposable, nonsterile or sterile, natural rubber latex gloves at retail food establishments. Also, any person who violates this shall be fined not less than \$250 and no more than \$500.*

There are many alternatives to natural latex rubber gloves such as polyvinyl chloride, neoprene, styrene, or synthetic material that are intended to be used with food. Gloves are important to keep in your food service establishment to minimize bare-hand contact with food, especially ready-to-eat foods. On the inspection form, #9 states that handling of food be minimized. The use of gloves, utensils, deli paper, etc. is a method to accomplish this.

## MINIMIZING BARE-HAND CONTACT

Minimizing bare-hand contact with foods is important when handling food. It helps to reduce the spread of food borne illness. There are many ways to minimize bare hand contact when handling foods. Using gloves, deli paper or tongs are some of the ways to achieve this. When using gloves it is important that they are changed in between tasks. For example, when you are handling raw proteins and then handling ready-to-eat foods, your gloves must be changed. Also whenever gloves are changed, bare hands must be washed prior to putting on new gloves.

## RESTAURANT SAFETY "CHOKING SIGNS"

Concerning restaurant safety, effective back in October 2005, the state required each food service establishment to acquire a poster that describes how to recognize the **"Signs of Choking"** and that addresses the appropriate procedures to be taken if a patron is choking.

The sign should be conspicuously displayed within an area where food operators and any other employee of a food service establishment can readily view the sign and become familiar with the contents.

The law does not specify what choking poster needs to be displayed. For those of you that do not have a poster, we have enclosed one that originated in the Meriden Health Department. Please make sure it is properly displayed and accessible for all your employees. If you would like a laminated copy of the poster, please contact the Health Dept. or your food service inspector.

### QUIZ

1. Latex gloves can be used by a food handler if they don't come in direct contact with food.

True or False

2. Latex gloves must be removed from your food service establishment.

- After I'm done using what I have in stock
- At the end of the year
- When I feel like it
- Effective immediately

3. Any person who continues to use latex gloves in a food service establishment can be fined a minimum of \$250.

True or False

4. Hand washing is required:
- After handling money
  - In between necessary glove changes
  - After eating, drinking or smoking a cigarette
  - Before starting work
  - All of the above

5. The best place to display a choking poster is in a closet.

True or False

6. Gloves must be changed:
- After handling money
  - Before handling ready-to-eat food after preparing raw chicken
  - When gloves tear
  - After taking out the garbage
  - All of the above

7. When handling food you can minimize bare-hand contact by:

- Using gloves
- Using deli paper
- Using tongs
- All of the above

# AVOID THE FLU

## COVER YOUR COUGH



## WASH YOUR HANDS



## STAY HOME IF YOU



## ARE SICK

## AND... GET A



Remember we are just a phone call away....  
**203-630-4226.**



ANSWERS: 1. False, 2. d, 3. True, 4. e, 5. False, 6. e, 7. d

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