

CORONAVIRUS DISEASE 2019 (COVID-19)

THS Food & Nutrition Division - Glove Guidance for Food & Nutrition Services colleagues



Audience: Food & Nutrition leaders, ministry stakeholders, FANS Registered Dietitians

Revision Date: 09/08/2020

Version: 2

COVID_19 Response Team Owner: Logistics – Food & Nutrition Services

Date of Last Review: 09/08/2020

What's Changed: Content in Table 1 updated to align with CDC guidance.

To provide clarification and guidance on safe, effective and regulatory compliant glove use by all Food and Nutrition Services colleagues as a system response to the COVID-19 pandemic. It is understood that preserving PPE is critical as products and supply availability will constantly shift.

Glove Guidance

1. Local RHM Incident Command will review the Glove Guidance with the local Food and Nutrition Services team and adapt the guidance as needed to ensure compliance with any local and state specific requirements.

2. Refer to Table 1 for Glove Guidance by Service

3. Close monitoring and reinforcement of proper hand hygiene is critical. Clean hands with soap and water or alcohol-based hand rub after removing gloves.

4. Refer to System PPE Guidebook for FANS colleagues whose work requires direct patient care, e.g. RDN assessment. The Guidebook is available from this link:

[https://www.trinity-health.org/covid-19-resources/_assets/documents/clinical-guidance/personal-protective-equipment-\(ppe\)/ppe_guidebook_v20_09.03.2020_final.pdf](https://www.trinity-health.org/covid-19-resources/_assets/documents/clinical-guidance/personal-protective-equipment-(ppe)/ppe_guidebook_v20_09.03.2020_final.pdf)

- a. The PPE Guidebook calls for all colleagues to wear face covering upon entry to the ministry at which they work. Follow recommended PPE based on the PPE selection guide in the Guidebook for direct patient care. For example, for ministries experiencing moderate to high levels of SARS-CoV-2 infection in the communities served, colleagues are to wear eye protection in addition to face covering when within 6 ft or less of patients.

Table 1

Service	Glove Use		Comment
	Yes	No	
RDN Assessment	Nutrition focused physical		Sanitize in/out every patient room/every time. Glove use is not indicated in instances where the NFPE is not completed, such as in follow-up visits or during nutrition education.

	exam (NFPE)		
Tray Passing		X	Sanitize in/out every patient room/every time
Bare Food Handling and/or Raw Food Handling or Ready to Eat	X		Following local health department guidelines
Cooked product		X	Use tongs ladles and spoons when serving with product
Service with Tongs, Ladle or Scoop for example		X	Limit sharing of supplies and equipment between workers. Clean and disinfect between use. Public perception could play a role in this as well.
Receiving, Stocking and Restocking		X	Must wash hands between tasks.
Cashiering		X	Limit sharing of registering. Resource hand sanitizer at cashier station for between task use.
Cleaning and Sanitizing	X		Use gloves when removing garbage bags or handling and disposing of trash. Wash hands after removing gloves. Ensure that all non-disposable food service items are handled with gloves and washed using the three sink method or dishwasher.

Resources

<https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19#precautions>

How and when should workers in food retail and processing wear gloves during a pandemic? (Posted April 1, 2020)

FDA's Food Code recommendations for hand washing and glove use in food service and retail food stores have not changed as a result of the pandemic. ([Food Code 2017](#) Section 2-301.11). Per the FDA Food Code: with limited exceptions, employees may not contact exposed, ready-to-eat foods with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single use-gloves, or dispensing equipment ([Food Code 2017](#) Section 3-301.11). Gloves are not a substitute for hand washing or hand hygiene.

If your task requires direct contact with ready-to-eat food, wash your hands and the exposed portions of your arms for 20 seconds prior to donning gloves and before touching food or food-contact surfaces. Wash your hands immediately after removing gloves.

<https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-updelivery-services-during-covid-19#employeehygiene>

<https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/airport-retail-food-services.html>

As an airport retail or food service worker, how can I protect myself?

As an airport retail or food service worker, potential sources of exposure can occur while working in an airport store, bar, restaurant, or food concession stand that may involve handling cash and merchandise during sales transactions with a customer; when serving food and drink to customers; and when cleaning up after customers.

- Limit close contact with others by maintaining a distance of at least 6 feet, when possible.
- Minimize handling cash, credit cards, and mobile devices, where possible.
- Practice routine cleaning and disinfection of frequently touched surfaces, such as workstations, cash registers, touch screens, door handles, tables, and countertops, following the directions on the cleaning product's label.
- Proper [hand hygiene](#) is an important infection control measure. Wash your hands regularly with soap and water for at least 20 seconds or use an alcohol-based hand sanitizer containing at least 60% alcohol.
- Key times to clean hands include:
 - Before, during, and after preparing food
 - Before eating food
 - After using the toilet
 - After blowing your nose, coughing, or sneezing
- Additional workplace-specific times to clean hands include:
 - Before and after work shifts
 - Before and after work breaks
 - After touching frequently touched surfaces
 - After interacting with a customer who is visibly ill
 - After touching objects that have been handled by customers, such as utensils, menus, cups, and trash
- Do not touch your eyes, nose, or mouth with unwashed hands.

Strategies on glove utilization – this discussion is all healthcare specific, not food service

<https://www.cdc.gov/coronavirus/2019-ncov/hcp/ppe-strategy/gloves.html>