

# Operator's Edge

The Successful Independent Operator's Resource

## Gloves: A Perfect Fit

Foodservice operators have a number of tasks to perform throughout the day. Maintaining food safety and sanitation needs to be considered every step of the way. So, with the vast array of gloves available for commercial use, which is the right glove for the task?



\* **Latex gloves:** Ultra formfitting glove for tasks requiring ultimate dexterity. Use for delicate work requiring fingertip sensitivity. Operators should use poly, vinyl, nitrile, or hybrid gloves for workers sensitive to latex.

\* **Synthetic vinyl gloves:** Formfitting gloves for tasks requiring flexibility and dexterity. Use for delicate work requiring fingertip sensitivity, like slicing, handling ready-to-eat foods, cracking eggs, prepping appetizer or veggie platters, slicing or grating cheese, plate garnishing and more. Feels and acts like Latex. Ideal for latex-sensitive workers.

\* **Hybrid gloves:** Cost-effective synthetic poly gloves that represent a significant upgrade over poly. Positioned by performance and cost between poly and vinyl. Provide the fit, precision, and strength needed for a variety of foodservice applications when the heat resistance of vinyl is not required. Common applications are light food preparation and food serving/delivery.

\* **Nitrile gloves:** Latex-free gloves that offer excellent resistance to chemicals and animal fats. Premium material provides strength, comfort, and elasticity similar to latex. Comfortable, yet more resistant to puncturing than latex or vinyl. Appropriate for delicate tasks and perfect for general foodservice and food preparation.

\* **Vinyl gloves:** Regular Vinyl: More durable, closer-fitting glove for medium-duty food tasks requiring good dexterity like handling sliced cheese, cracking eggs, fresh squeezed juice prep, prep of cream-filled pies, etc. **Blue vinyl:** Color-coded to avoid cross-contamination, especially when handling raw meats and seafood.

\* **Poly gloves: Regular:** Low-cost, loose-fitting gloves made for light tasks that require changing gloves often, such as making sandwiches, plate garnishing and bagging bagels. **Elbow length:** Low-cost, loose-fitting gloves perfect for mixing large containers of salad, breading chicken, handling bakery dough, reaching into deep food containers, etc.

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