



## THE IMPROVED FOOD SANITATION CENTER GLOVES

BY CPT RICHARD RAMOS

The US Army Quartermaster Center and School (QMC&S) safety officers and food service leadership noted a series of incidents attributed to inadequate gloves, a lack of standards, and improper use of hand protection in manual ware washing operations. Soldiers are commonly exposed to water temperatures in excess of 171 degrees Fahrenheit for the sanitizing step of the three compartment ware washing system and up to boiling temperatures of 212 degrees Fahrenheit handling tray packs and number 10 cans in the tray ration heater system. Subsequently, the task of determining the best available preventive measures and personal protective equipment (PPE) was directed.

The QMC&S's Army Center of Excellence, Subsistence collaborated with the

Combat Feeding Directorate, Natick Soldier Research Development and Engineering Center to examine, field test, and select an improved "hot glove" to protect the warfighters when handling hot rations and for manual ware washing. The hot glove, for use primarily in field feeding operations, is the Ansell Redmont, model 19-938, an 18-inch Neoprene gauntlet glove. The Ansell Redmont glove demonstrated excellent all-around resistance to snags, cut, abrasions, and punctures, as well as excellent resistance to a wide range of chemicals (oils, acids, caustics, alcohols, and many solvents). It is durable, liquid-proof, and protects from intermittent contact with extreme high temperatures.

Natick identified this glove as a Department of Defense combat feeding equipment standard. The glove selection is consistent with Occupational Safety

and Health Administration 21 Code of Federal Regulations (CFR) 1910.138, Hand Protection, and the Food and Drug Administration, Food Handling Regulation 21 CFR 177.2600. Consequently, the Ansell Redmont glove was selected to be issued with all future Food Sanitation



*The improved Food Center Sanitation gloves help protect against sharp edges and extremely hot water temperatures.*



***The improved Food Sanitation Center gloves can keep a food handler's hands safe from cuts and water temperatures greater than 212 degrees Fahrenheit.***

Centers (FSC) and Assault Kitchens. The improved hot gloves are also recommended for manual ware washing in garrison.

The gloves are available through federal logistics (Class IX) for approximately \$13.00 and by local purchase through various General Services Administration safety supply distributors ranging from \$18 to \$27 a pair. The national stock number is 8415-01-511-4637, gloves, chemical and oil protection, part number 17091, \$12.89 a pair.

Sanitation and infection control should also be considered for total force health protection. Some PPE like durable gloves are commonly shared among several workers. Therefore, it is important to have food service personnel wash their hands before and after wearing any gloves to prevent the transmission of communicable disease such as staphylococcal infections. Precaution is achieved by allowing the inside of the glove

to thoroughly dry, then applying an Environmental Protection Agency-registered disinfectant spray such as Lysol® to eliminate germs and odors from bacteria, fungi, viruses, mold, and mildew

The employer (in this case the Army) is responsible for assessing workplace hazards regularly and implementing controls including the use of PPE to protect their workers (military and civilian). Leadership should also enforce that defective or damaged PPE not be used and assure that limitations of the PPE are understood by the workers. The gloves are limited in length. Caution is needed when working in hot water to prevent any hot water from entering the glove through the open cuff near the elbow. Also, workers can avoid excessive glove contact with hot water in the FSC by using

its immersion basket for utensils and using the handles of stock pots and similar cooking equipment when submerging them. Proper maintenance and use of PPE conserves employee's health and employer's budget. Therefore, PPE training should be planned into task performance.

It is imperative that managers exercise composite risk management, hazard analysis, and critical control point principles to facilitate decision making for implementation of the best practices standards and industry techniques and equipment for each task of their military food service operation.

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