# Glove Safety Exposed: Solutions for Food Safety Heroes



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Booth #328

# Glove Safety Exposed: Solutions for Food Safety Heroes

- Journal of Food Protection: Peer Reviewed
  - Microbial, Chemical & Physical Contamination
- Cost of Doing Nothing: Profit vs Safety
- Incorporating Gloves in HACCP plans





"Potential for Glove Risk Amplification via Direct Physical, Chemical, and Microbiological Contamination"



#### Journal of Food Protection。

Michaels, B.S., Ayers, T., Brooks-McLaughlin, J., McLaughlin, R.J., Sandoval-Warren, K., Schlenker, C., Ronaldson, L., Ardagh, S., Potential for Glove Risk Amplification via Direct Physical, Chemical, and Microbiological Contamination, Journal of Food Protection (2024) doi: https://doi.org/10.1016/ j.jfp.2024.100283

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### **Glove Microbial Contamination**

"...enterotoxigenic strains of **Bacillus cereus** and **B. anthracis**, (...) **Listeria monocytogenes**, **Clostridoides difficile**, **Staphylococcus aureus**, **Pseudomonas aeruginosa**, and **Streptococcus pneumoniae**, isolated from unused, disposable gloves."

Michaels, B.S., Ayers, T., Brooks-McLaughlin, J., McLaughlin, R.J., Sandoval-Warren, K., Schlenker, C., Ronaldson, L., Ardagh, S., Potential for Glove Risk Amplification via Direct Physical, Chemical, and Microbiological Contamination, Journal of Food Protection (2024) doi: https://doi.org/10.1016/ j.jfp.2024.100283



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260 unique & viable Microbes detected: *E. Coli Salmonella Anthrax Aspergillus* sp.

Bacillus cereus Staph/Strep

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50% of samples contained fecal indicator organisms



### **Glove Contamination Is Invisible** The Consequences Are Not!



### **Glove Chemical Contamination**

"...gloves have been identified as sources of potentially toxic, poisonous, and deleterious chemicals that can be introduced into food, and cause dermal problems via solubilization of glove chemicals within gloves via sweat"

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# **Glove Chemical Contamination**

#### **Chemical Contamination**

- Case Study Freya Farms OPP Carcinogen "The gloves were the last thing we tested, we just never imagined something sold as food safe could transfer such nastiness. The discovery was just the beginning... recalls are costly in more ways than one."
- Without the benefit of Inspection

"...there are instances where investigations into adverse events related to glove use revealed chemical additives not listed in manufacturing statements."



### **Glove Physical Contamination**

"with (...) *punctures in new, unused gloves*, that can develop into significant rips and tears, not only can **direct physical food contamination** occur, but **chemical and** *microbiological contamination can find their way into food.*"

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### **Physical (Foreign Material) Contamination**

#### • Glove Pieces (ripped gloves)

"...the physical glove pieces shed into food, larger slugs of liquified soils amplify this hazard in a visible and hard to ignore fashion that will trigger recalls."

#### Microbial & Chemical Contamination

"While glove pieces are dramatic, the incessant timedependent, drop-by-drop result of a leak or many leaks from all food workers on shift can have significant consequences as a single puncture can represent liquid bridge to whatever is contacted."



# How Does Glove Contamination Happen? Lax Manufacturing Hygiene & QA

- Toxic raw materials
- Dirty factory environment
- Contaminated water source & filtration
- Sub-standard leach & wash tanks
- Packing cross-contamination
- Fraudulent supply chain



# How Does Glove Contamination Happen? Lax Import Regulations

#### FDA (21 CFR 177) compliance for food handling

- One-off test
- No expiration date





# How Does Glove Contamination Happen? Lax Import Regulations

#### FDA (21 CFR 177) compliance for food handling

- One-off test
- No expiration date
- Chemical migration tests only
- Not tested for bioburden, cleanliness or performance
- No AQL (Acceptable Quality Level)





# Hands (Gloves) Foundation of Food Safety

- Ripped gloves cause contamination
- Quality control
  - -Foreign material & toxins
- Non-compliance due to ripped gloves
- Decrease ROI; Worker risks

and inefficiencies

- 58% of companies impacted by food recalls
  - **6% had 11-20 recalls**



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  - including foreign material contamination
- \$10M average direct company cost of food recalls
- \$100M direct & indirect costs to 5% of companies



### Chart of Food Safety Failure Events & Fines / Prison Sentencing



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#### Predicting the Next Major Food Safety Failure





# Immediate Solutions: In Your Hands Now

- Gloves ROI significant
  - $\circ\,$  Productivity & work efficiency
  - Worker & consumer health



# Immediate Solutions: In Your Hands Now

- Gloves ROI significant
  Productivity & work efficiency
  Worker & consumer health
- Evidence based, ethical & traceable purchasing



# Immediate Solutions: In Your Hands Now

- Gloves ROI significant
  - Productivity & work efficiency
    Worker & consumer health
- Evidence based, ethical & traceable purchasing
- Solutions to glove risks
  - Traceability
  - Delta Zero<sup>™</sup> third-party glove testing



### **Immediate Solutions to Glove Risks**

- Traceable supply chain
- Delta Zero™ third party glove testing
- Incorporating in HACCP plan









#### Delta Zero™ proprietary multi-layered, lot tested.

#### 1. Safe Ingredients

- FTIR & Py-GC-MS

#### 2. Cleanliness

- MPN microbial counts & 16S metagenomic sequencing

#### 3. Structural Integrity

- AQL, strength & elongation

#### 4. Dermal Compatibility

- Mitochondrial function & mitotic index

### **Incorporating in HACCP Plan**

"With their (gloves) treatment as simple consumable commodities by food industry procurement staff, there is a lack of validation or verification of safe and acceptable performance that should be pre-requisite program elements in adherence to HACCP and FSMA principles"

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# Thank You! Questions?

