



**COUNTY OF NEVADA
COMMUNITY DEVELOPMENT AGENCY**

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FOOD SAFETY

Frequently Asked Questions

Is there mandatory food safety training in Nevada County?

California State Law requires that each food facility must have at least one owner/employee that has passed a state-approved food safety certification exam. Nevada County provides Food Manager Certification Trainings and Exams throughout the year.

- Find out how to register by clicking [here](#)

Additionally, most other food facility employees are required to have a Food Handler Card issued by an accredited program.

- A list of accredited California Food Handler programs may be found [here](#)

Do I have to wear gloves while preparing food?

There are currently no requirements for glove use in food service establishments, however a “no bare hands” policy is recommended and encouraged for handling ready-to-eat foods (e.g. sandwiches, salads, etc.). Contamination of food by the hands of food handlers is an important cause of foodborne illness outbreaks. Gloves and utensils can be used to minimize bare hand contact.

When are gloves required?

Employees who have cuts, sores or rashes on their hands, or those with orthopedic support devices such as casts or braces that cannot be cleaned properly **must wear gloves** while preparing food.

What type of gloves should I use and are there any guidelines on how to use them?

It is recommended that you avoid latex gloves since it is estimated that 10% of the population contain latex allergies. Polyvinyl, nitrile, chloroprene or Polyethylene are recommended as alternative materials to latex. Make sure to use high-quality durable gloves to minimize leaking and tearing, and have different sizes available to ensure a proper fit. Always make sure to wash hands thoroughly before and after glove use, including when changing into a new pair of gloves.

When should I change to a new pair of gloves?

It's recommended that you change gloves as frequently as possible. Especially when:

- Changing tasks: moving to a new station, after handling raw meats, before handling ready-to-eat foods
- After cleaning duties
- After covering mouth during sneezing or coughing, blowing nose, or touching hair