

Yale *Environmental Health & Safety*

Hospitality

Personal Protection Equipment (PPE) Requirements

General PPE – To Be Worn at All Times

Job/Task	Potential Hazard/Exposure	Required PPE	Notes
General Hospitality Work	Soiling of personal clothing, slippery/wet surfaces, impacts to feet, incidental burns or cuts	Approved work uniform; Closed-toe, solid top, slip-resistant shoes; Long pants or full-length clothing	Applies to all work areas.

Task-Specific PPE Requirements

Job/Task	Potential Hazard/Exposure	Required PPE	Notes
Heavy Materials Handling (stock work, lift-gate truck use, powered pallet jack, catering delivery)	Foot impacts or crushing, scrapes or cuts to hands, struck-by hazards near vehicles	Safety shoes (ASTM F2413); Cut/abrasion-resistant work gloves; High-visibility vest (when near vehicular traffic)	Impact Resistant Gloves also are Recommended, but not required, for moving food service carts
Cooking and Food Preparation	Hot utensils, pots/pans, splashes of hot liquids	Insulated mitts, potholders, or a suitable dry towel	Replace gloves when wet or damaged.
Serving Food	Contact with food, hair/beard contamination	Nitrile exam gloves; Hair net and/or beard guard	Change gloves between tasks or when contaminated.
Pot Washing / Dish Room Work	Hot water and detergents, wet/slippery floors	Utility gloves; Chemical-resistant apron; Slip-resistant footwear; Boots required for large volumes of water	Use caution around steam.

Yale *Environmental Health & Safety*

Cutting with Sharp Knives	Lacerations or punctures to hands	Cut-resistant gloves (ANSI/ISEA 105 rated) with a minimum ANSI A4	Use on non-cutting hand only, if preferred for dexterity.
Cleaning Meat Slicers / Sharp Tools	Cuts from blades	Cut-resistant gloves (minimum A4 rating)	Use tool lockout or disassembly procedures when possible.
Handling Hot Materials (ovens, broilers, fryers)	Burns to hands and forearms	Heat-resistant gauntlet-style gloves, or a suitable dry towel	Inspect for heat damage regularly.
Minor Chemical Work (dishwasher tablets, surface cleaning, glass cleaning)	Chemical irritation to eyes, skin, or hands	Safety glasses (ANSI Z87.1); Exam-style nitrile gloves	Avoid mixing chemicals; ensure good ventilation.
Moderate Chemical Work (diluting or dispensing cleaners, spraying sanitizers, washing floors)	Chemical splashes to eyes, hands, or body	Safety glasses or chemical goggles (ANSI Z87.1); Utility-grade nitrile gloves; Chemical-resistant apron	Use goggles for overhead or high-splash work. Exam-style nitrile gloves can be worn once product is diluted/dispensed to “at use dilution”.
Corrosive Chemical Handling (Lime-A-Way, Greasestrip Plus, concentrated tile cleaner)	Corrosive chemical burns to eyes, skin, body	Chemical Goggles or Safety glasses and face shield; Utility-grade nitrile gloves; Chemical-resistant apron; Rubber or neoprene boots (for large-scale work)	
Trash Handling / Waste Disposal	Sharps or puncture risk, biological contamination	Cut-resistant or puncture-resistant gloves; Disposable gloves (underneath, if desired)	Avoid compacting trash by hand.
Cold Storage / Freezer Work	Cold stress, contact with cold surfaces	Insulated gloves; Warm head covering or cap	Limit exposure duration.
Outdoor Catering / Events	Sun exposure, temperature extremes, minor cuts	Weather-appropriate PPE	Hydrate regularly; wear layers as needed.

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PPE Use and Maintenance

- PPE used for cleaning or chemical handling must not be worn during food preparation.
- A disposable glove must always be worn to cover any bandage/injury/etc. beneath the cut glove
- Cut gloves must be used and maintained in a manner that prohibits cross-contamination and maintains food safety
- All PPE must be inspected before each use and replaced if damaged or soiled.
- PPE must be stored clean, dry, and separately from personal items.

For questions, comments, or concerns contact:

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