

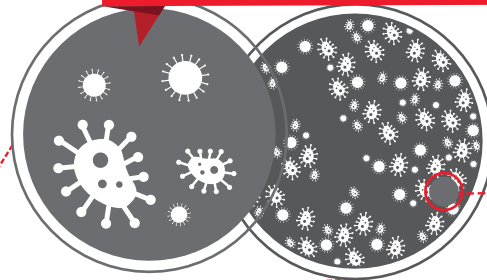
# FoodHandler®

## Nitrile Gloves and Food Safety Go HAND in HAND.

### Gloves made from nitrile can enhance food safety because:

- ✓ Nitrile resists leaks and glove tears that can cause food to become contaminated with bacteria and glove fragments
- ✓ Nitrile may reduce cross contamination of foods after touching food contact and nonfood contact surfaces
- ✓ Nitrile is more readily available than PVC vinyl, which leads to a more consistent supply of gloves for busy foodservice operators

Bacteria can increase in number and also grow faster on hands when wearing gloves.<sup>5</sup>



A new **allergen** causing contact dermatitis **from PVC vinyl glove use** has been detected.<sup>9</sup>

### Did You Know?

A single pin-sized hole in a glove can release **tens of thousands of bacteria** from moist hands inside a glove.<sup>1-3</sup>

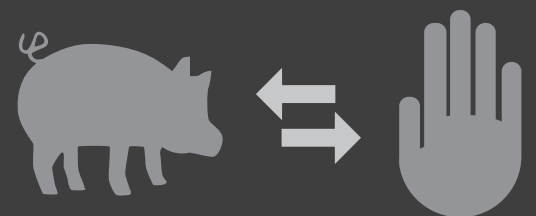
**PVC vinyl gloves** are good for many single-use tasks, but they can **start leaking quickly due to stretching**.<sup>4</sup>



Pieces of glove fragments in food due to poor glove integrity during use can be **dangerous to consumers**.<sup>6-7</sup>

### Did You Know?

**Nitrile gloves may transfer fewer bacteria** than PVC vinyl gloves, **reducing cross contamination** due to glove misuse by food handlers.



In a study of **Salmonella** transfer from pork to gloves, **nitrile had the lowest transfer rate (19%)** compared to other glove types (between 27-40%).<sup>8</sup>

China is attempting to cut environmental emissions by **CLOSING OR TEMPORARILY SHUTTING DOWN GLOVE MANUFACTURING PLANTS**, resulting in a significantly reduced market supply of **PVC Vinyl gloves** accompanied by rising or unpredictable costs.

States like **CALIFORNIA** are more sensitive to chemical use in products.<sup>10</sup>



### Did You Know?

**Cost, availability, and regulatory restrictions** are **changing the glove type selection/use** paradigm, providing more options to use nitrile gloves to improve food safety.