



FoodHandler®

FULL LINE **PRODUCT CATALOG**

50 
OVER 50 YEARS OF FOOD SAFETY

KEEPING YOU **SAFE** AND **PROTECTED** THROUGH IT ALL. WE RISK NOTHING®.



FOODHANDLER®

THE FOOD SAFETY EXPERTS

Over 50 years ago, FoodHandler® was the first company to focus on developing solutions specifically designed for safe food handling. Today, we continue this focus to lead the way in keeping food safe with ingenuity and innovative products for the foodservice industry.



YOUR FOOD SAFETY EXPERTS AND SAFE BITES®

FOODHANDLER® RESOURCES

COMPANY HISTORY AND PRODUCT INNOVATIONS

FOODHANDLER® DISPOSABLE GLOVES

NITRILE
LATEX
VINYL/NITRILE BLEND
SYNTHETIC VINYL
VINYL
HYBRID
POLY

FOODHANDLER® GLOVE ACCESSORIES

SIMPLE TIPS FOR TOTAL PROTECTION

MEDHANDLER® EXAM GRADE GLOVES

ONESAFE® NITRILE | VINYL
MEDHANDLER® NITRILE | LATEX | SYNTHETIC VINYL | VINYL

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JOBSELECT® REUSABLE GLOVES

GENERAL PURPOSE & HEAVY DUTY CLEANING
DEGREASING | CUT PROTECTION

FOODHANDLER® BAGS & LINERS

FOOD STORAGE | FREEZER | TAKE OUT
RECLOSABLE ZIP SEAL BAGS
SADDLE PACK BAGS
BUN PAN BAGS & RACK COVERS
POLY TABLE COVERS
POLY PAN LINERS
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APPAREL

DISPOSABLE FACE MASKS
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FULL LINE
PRODUCT CATALOG

2021 SAFEBITES® WEBINARS

WE WANT TO
HEAR from
you!



Have a topic you would like to know more about?

Our 2021 SafeBites® Webinar series will be an open and interactive platform for discussion on topics and information you want to know more about.

Gain your CEU credits as we discuss relevant issues in the food service industry. If you have a topic in mind, please submit it to our Food Safety Experts via email at:

foodsafety@FoodHandler.com

Possible topic options may include:

- Emergency Preparedness
- Hand Hygiene
- Reopening Best Practices
- Allergies in Foodservices
- Identifying Foodborne Illnesses
- Proper Produce Protection

If our Experts choose your topic, we'll give you a special shout out during the webinar!

YOUR FOOD SAFETY EXPERTS

Food contamination poses a serious and costly threat to all aspects of foodservice operations and with the Coronavirus Pandemic, foodservice operations must be even more vigilant to protect their operation, employees and their customers. With innovative products and programs that leverage the latest technologies to protect workers and consumers alike, FoodHandler® remains committed to helping our customers reduce risk.

"Food safety is an important aspect of any foodservice operation. Customers want to know they are being served quality, safe food and are more vigilant about cleanliness in light of the Coronavirus pandemic than ever before. Owners and operators need to ensure employees follow sound food safety practices and have the knowledge and tools to do so. FoodHandler provides both the knowledge and the tools for operators to find success in their food safety endeavors." – Kevin Roberts, Ph.D.

We give you access to information and industry insights related to food safety and are committed to helping keep our customers up to date on the most advanced processes for assuring safe food handling. Your FoodHandler® representative is always available to provide a food safety consultation and coordinate worker training to ensure that your business is protected.

At FoodHandler®, food safety is our top priority, which is why we offer a no-cost, educational experience with our SafeBites® Webinar series. Our team of experienced industry professionals deliver quality messages, rich content and relevant insights to the foodservice industry. SafeBites® allows participants to earn continuing education credits in order to maintain annual eligibility status.

SafeBites® presents some of the most notable experts in the foodservice industry. Each presenter provides a wealth of knowledge and experience that will help foodservice operators address and overcome the challenges associated with keeping food safe. Webinars are open for registration on www.FoodHandler.com/education-training.

Download the White Papers at
www.oneSAFEsystem.com

CONTINUING EDUCATION CREDITS



The **Certifying Board for Dietary Managers (CBDM)** has approved each SafeBites® webinar for one continuing education credit during 2021.

The **CBDM** is the credentialing agency of the **Association of Nutrition and Foodservice Professionals**.



The **School Nutrition Association (SNA)** has pre-approved each SafeBites® webinar for one continuing education unit. The **SNA** administers the **School Nutrition Specialists** credentialing program.

Certificate of Completion issued after each completed webinar upon request.

USDA PROFESSIONAL STANDARDS OF REQUIRED ANNUAL TRAINING HOURS

SCHOOL YEAR 2020 - 2021

DIRECTORS	AT LEAST 12 HOURS
MANAGER	AT LEAST 10 HOURS
STAFF MEMBERS	AT LEAST 6 HOURS
PART-TIME STAFF MEMBERS (less than 20 hours of work per week)	AT LEAST 4 HOURS

NOTE: For any mid-year hires (after January 1), any employee must only complete half of the above required training hours. Annual requirements apply to the 12 month cycle between July 1st and June 30th.

SafeBites®
from FoodHandler

STAY UP TO DATE

risk nothing.®



FoodHandler Social Media

Like Us, Follow Us, Tweet Us • Stay in the KNOW wherever you go!



DOWNLOADABLE RESOURCES

www.FoodHandler.com/downloads



Want to get CEU credit? Miss one of our SafeBites Webinars? You can watch all our webinars available for credit as well as where to request your certificate here: ecs.page.link/YfsGH #CEU #SafeBites #FoodSafety #FoodHandler #RiskNothing



Nov 16, 2020



Want to know which states have bans on latex or no bare hand contact? FoodHandler has maps and other information in our Downloads section to help you stay informed on all the latest Food Safety information. Download Here: ecs.page.link/UU5mW #FoodHandler #RiskNothing



Nov 13, 2020

At FoodHandler®, we work hard to help you get the most out of your business. Stay up to date with the latest operational tools to monitor and improve food safety practices. Check our helpful, downloadable resources for important information on food safety, industry applications and FoodHandler® solutions.



- NRA Reopening Guidance
- FoodHandler Planning Checklist



- Helpful Tips for Wearing Gloves
- How to Wear & Use Gloves
- How to Dispose of Gloves



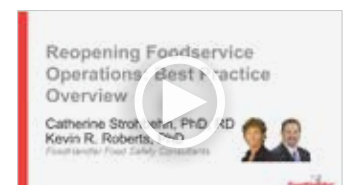
- Food Safety & Glove Signage
*Available in English & Spanish

ASK OUR FOOD SAFETY EXPERTS

www.FoodHandler.com/restaurant-reopening-checklist-from-foodhandler



Watch our recorded webinar on **Reopening Foodservice Operation: Best Practice Overview** for helpful information on COVID-19. If you have unanswered questions, post a comment or reach out via email at foodsafety@FoodHandler.com and our Experts will respond!



CHANGING
THE GAME
SINCE

1969

In 1969, the company known today as FoodHandler® formed as a market leader in foodservice poly bags. Years later, FoodHandler® expanded their offering to pioneer the foodservice glove market along with other foodservice protection items such as aprons. This market-leading company set forth to change the industry and paved the way for ingenuity and innovation in foodservice operations.

1997 FoodHandler® becomes the Food Safety market leader with Safety Management Services.

2000 To address rising latex costs and allergies, FoodHandler® introduces a lineup of Synthetic Vinyl products.

2002 FoodHandler® introduces the first textured Vinyl and Latex products.

2009 FoodHandler® introduces EPIC, the first stretch poly Hybrid glove offering.

2011 FoodHandler® introduces Comfort® Nitrile, a highly regarded brand in foodservice and the first cost effective nitrile glove with unmatched dexterity and performance.

2014 FoodHandler® launches its latest generation Hybrid, JobSelect® Cast Poly Hybrid.

2014 FoodHandler® introduces oneSAFE® gloves, a patented and exclusive food safety solution where gloves are dispensed cuff-first one at a time to avoid cross contamination, in both Nitrile and Vinyl.

2015–2016 oneSAFE® product line expands to include Exam-Grade gloves for healthcare, and new options such as Black Nitrile and Blue Vinyl gloves for foodservice.

2017 FoodHandler® introduces a new upstream Hybrid market innovation, FoodHandler® Textured Blue Hybrid.

2018 FoodHandler® changes the nitrile game once again with thinsense™, the most innovative formulation in the market, available in Clear, Blue and Black.

Changing the game with
new product innovations
FOR OVER 50 YEARS



FOODHANDLER'S MARKET **LEADING INNOVATION** BRAND
has joined the **CAUSE.**



Thinsense™ Nitrile gloves are the latest generation of nitrile gloves. At the thinnest nitrile formulation available in the market, thinsense™ performs with exceptional strength to task as higher weight nitrile gloves to provide superior market differentiation and value. Thinsense™ Nitrile gloves are Latex free, PVC free, powder free, and now available in four colors: Clear, Blue, Black, and Pink!

For every case of pink thinsense™ purchased, FoodHandler® will donate \$1.00 to the [Breast Cancer Research Foundation®](#).

For item information, refer to page 12.

BLUE VINYL/NITRILE BLEND



Vinyl/Nitrile Blend Powder Free Gloves is FoodHandler's newest innovative product in the disposable gloves category. They are a light to mid-duty copolymer glove composed primarily of Vinyl with Nitrile blended in for performance advantages including ease of donning, improved dexterity, comfort and elasticity.

For item information, refer to page 17.

TEXTURED BLUE HYBRID



The new Blue Hybrid Synthetic Poly gloves with Advanced Hybrid Technology by FoodHandler® offers enhanced operator performance and comfort, featuring a new cross texture pattern to improve grip and dexterity. Combining superior quality and new market innovations, these gloves provide a good value alternative to vinyl gloves for general food preparation, deli, and other base applications. They also provide a significant performance upgrade over traditional poly gloves.

For item information, refer to page 25.



NITRILE

When working with animal fats or citrus you need a long lasting glove that can stand up to the task. Our nitrile gloves are comfortable and extremely durable. Nitrile gloves resist the breakdown caused by raw meats, oils and acidic foods.

Use nitrile gloves when working with raw meats, poultry and fruit. Nitrile gloves have better chemical resistance than latex or vinyl.

ONESAFE® BLACK NITRILE



- Single glove dispensing system
- Powder free gloves for use with a variety of tasks
- Formfitting and latex free
- Decreases an operation's environmental footprint
- Helps reduce the risk of cross contamination
- Compatible with oneSAFE® acrylic dispensers: 11-1SF1 | 11-1SF3

SM	MD	LG	XL
BLACK POWDER FREE GLOVES			
103-1SF212BK	103-1SF214BK	103-1SF216BK	103-1SF218BK
4 250	4 250	4 250	4 250
1000	1000	1000	1000

ONESAFE® LIGHT BLUE NITRILE



- Single glove dispensing system
- Powder free gloves for use with a variety of tasks
- Formfitting and latex free
- Decreases an operation's environmental footprint
- Helps reduce the risk of cross contamination
- Compatible with oneSAFE® acrylic dispensers: 11-1SF1 | 11-1SF3

SM	MD	LG	XL
LIGHT BLUE POWDER FREE GLOVES			
103-1SF-212	103-1SF-214	103-1SF-216	103-1SF-218
4 250	4 250	4 250	4 250
1000	1000	1000	1000

Download the
White Papers for
more information



A REVOLUTIONARY INNOVATION FOR INCREASED SAFETY

The ease of use provided by the oneSAFE® glove dispensing system offers a multitude of both short term and long term benefits:

- **IMPROVE HYGIENE** Reduce cross contamination when putting on gloves
- **REDUCE WASTE** Decrease the amount of gloves that are discarded
- **DECREASED ENVIRONMENTAL FOOTPRINT** Compact packaging system reduces environmental impact of transportation and overall logistics
- **INCREASED EFFICIENCY** Highly visible, simple, easy-to-access set up can be installed wherever convenient for staff.

JOIN THE FIGHT AGAINST
BREAST CANCER WITH
thinsense™





\$1 IS DONATED TO THE **BREAST CANCER RESEARCH FOUNDATION®** FOR EVERY CASE OF **PINK THINSENSE™** PURCHASED

This year, FoodHandler® will donate \$1.00 to the **Breast Cancer Research Foundation®** for every case of pink thinsense™ purchased. BCRF's mission is to advance the world's most promising research to eradicate breast cancer.

Show support for breast cancer research with free printable pin-ups from BCRF. Find these pin-ups, helpful health and lifestyle tips and other resources available on the FoodHandler® website.



For more information, visit www.bcrf.org.



THINSENSE™ PINK NITRILE



- FoodHandler® has partnered with the Breast Cancer Research Foundation® to help fund their mission to advance the world's most promising research to eradicate breast cancer
- A \$1.00 donation goes to BCRF for every case of Pink Thinsense sold
- **NEW!** Match with Disposable Pink Face Masks
For mask product information, refer to page 50.

SM MD LG XL

BLACK POWDER FREE GLOVES			
103-TS12-PNK	103-TS14-PNK	103-TS16-PNK	103-TS18-PNK
4 250	4 250	4 250	4 250
1000	1000	1000	1000

THINSENSE™ BLUE NITRILE



- Electric blue color
- High visibility during food preparation and applications
- Stands out more than traditional light blue gloves on the market
- **NEW!** Match with Disposable Blue Face Masks
For mask product information, refer to page 50.

SM MD LG XL

BLUE POWDER FREE GLOVES			
103-TS12-BLU	103-TS14-BLU	103-TS16-BLU	103-TS18-BLU
4 250	4 250	4 250	4 250
1000	1000	1000	1000

THINSENSE™ BLACK NITRILE



- Practical and popular black color
- Ideal for use for preparation and presentation of foods in kitchens, delis, catering, foodservice events and general use
- **NEW!** Match with Disposable Black Face Masks
For mask product information, refer to page 50.

SM MD LG XL

BLACK POWDER FREE GLOVES			
103-TS12-BLK	103-TS14-BLK	103-TS16-BLK	103-TS18-BLK
4 250	4 250	4 250	4 250
1000	1000	1000	1000

THINSENSE™ CLEAR NITRILE



- FoodHandler's market leading innovation brand
- Thinnest nitrile formulation in the market while maintaining exceptional strength to task
- Approximately 50% savings in cube space versus vinyl and 20% versus traditional nitrile gloves
- Powder free, PVC free, and latex free

SM MD LG XL

CLEAR POWDER FREE GLOVES			
103-TS12-CLR	103-TS14-CLR	103-TS16-CLR	103-TS18-CLR
4 250	4 250	4 250	4 250
1000	1000	1000	1000

JOBSELECT® BLACK NITRILE



- Black color is ideal for tasks that require handling sauces, oils, dyes, etc.
- Resistance to acidic foods and many on the job chemicals
- Formfitting and flexible for maximum finger sensitivity
- Pebbled surface enhances grip and dexterity
- Thicker mil for added strength and puncture resistance

SM

MD

LG

XL

BLACK POWDER FREE GLOVES			
103-212-BLK	103-214-BLK	103-216-BLK	103-218-BLK
10 100	10 100	10 100	10 100
1000	1000	1000	1000

JOBSELECT® BLUE NITRILE



- Blue color is more visible during foodservice operations and other uses
- Resistance to acidic foods and many on the job chemicals
- Formfitting and flexible for maximum finger sensitivity
- Pebbled surface enhances grip and dexterity

SM

MD

LG

XL

BLUE POWDER FREE GLOVES			
103-212-GPB	103-214-GPB	103-216-GPB	103-218-GPB
5 200	5 200	5 200	5 200
1000	1000	1000	1000

JOBSELECT® COMFORT NITRILE



- Enhanced durability and barrier integrity
- High elasticity and elongation for the most comfortable fit
- Exceptional touch sensitivity
- Greater dexterity for reduced hand fatigue
- Popular grape color

*CAUTION: Components used in making these gloves may cause allergic reactions in some users. Follow your institution's policies for use.

SM


MD

LG

XL

XXL

GRAPE POWDER FREE GLOVES				
103-212-AP	103-214-AP	103-216-AP	103-218-AP	103-219-AP
4 250	4 250	4 250	4 250	4 225
1000	1000	1000	1000	900



LATEX

Ultra formfitting and comfortable, latex gloves offer reduced hand fatigue when performing tasks requiring ultimate dexterity.

FOODHANDLER® CLASSIC LATEX



- Ultra formfitting for maximum dexterity
- Perfect fit ensures long lasting comfort

SM	MD	LG	XL
LIGHTLY POWDERED GLOVES			
100-FH2	100-FH4	100-FH6	100-FH8
10 100	10 100	10 100	10 100
1000	1000	1000	1000
LIGHTLY POWDERED CONVENIENCE PACKS			
-	100-FH4-CP	100-FH6-CP	100-FH8-CP
-	4 100	4 100	4 100
-	400	400	400

SM	MD	LG	XL
POWDER FREE GLOVES			
-	100-FH14	100-FH16	100-FH18
-	10 100	10 100	10 100
-	1000	1000	1000
POWDER FREE CONVENIENCE PACKS			
-	100-FH14-CP	100-FH16-CP	-
-	4 100	4 100	-
-	400	400	-

JOBSELECT® NATURAL LATEX




- Excellent fingertip sensitivity
- Resists tears and punctures

SM	MD	LG	XL
LIGHTLY POWDERED GLOVES			
100-202	100-204	100-206	100-208
10 100	10 100	10 100	10 100
1000	1000	1000	1000
LIGHTLY POWDERED CONVENIENCE PACKS			
100-202-CP	100-204-CP	100-206-CP	100-208-CP
4 100	4 100	4 100	4 100
400	400	400	400

SM	MD	LG	XL
POWDER FREE GLOVES			
100-212	100-214	100-216	100-218
10 100	10 100	10 100	10 100
1000	1000	1000	1000
POWDER FREE CONVENIENCE PACKS			
100-212-CP	100-214-CP	100-216-CP	100-218-CP
4 100	4 100	4 100	4 100
400	400	400	400

DISCLAIMER: Gloves containing natural rubber latex have been restricted for use in restaurants, foodservice, and retail food establishments in some states. Please check with your local city and state agency to see if there is a restriction in your area.

VINYL/NITRILE



FoodHandler's newest innovative product solution in the disposable gloves category, Vinyl/Nitrile gloves offer great versatility across multiple markets and applications.

BLUE VINYL/NITRILE BLEND



- Offers versatility across multiple markets and applications
- Common applications include food preparation, serving foods, catering, and general housekeeping
- Great value alternative to Nitrile and upgrade to standard Vinyl
- Reliable Latex alternative

SM	MD	LG	XL
BLUE POWDER FREE GLOVES			
106-212-BLU*	106-214-BLU	106-216-BLU	106-218-BLU
10 100	10 100	10 100	10 100
1000	1000	1000	1000

*Inventory not available until mid-2021



SAFETY THROUGH INNOVATION

Vinyl/Nitrile Blend Powder Free gloves is FoodHandler's newest product solution in the disposable gloves category. Composed primarily of Vinyl with Nitrile blended in, this new innovative glove offers performance advantages from both materials. Experience the ease of donning, improved dexterity, comfort and elasticity. With versatility across multiple markets and applications, Vinyl/Nitrile Blend Powder Free Gloves are ideal for multiple tasks, including:

- Food Preparation
- Serving Foods
- Catering
- General Housekeeping

Experience the Versatility!

Use as a **VALUE ALTERNATIVE** to Nitrile. Vinyl/Nitrile is a great value option that will do the job in many applications where Nitrile gloves are used.

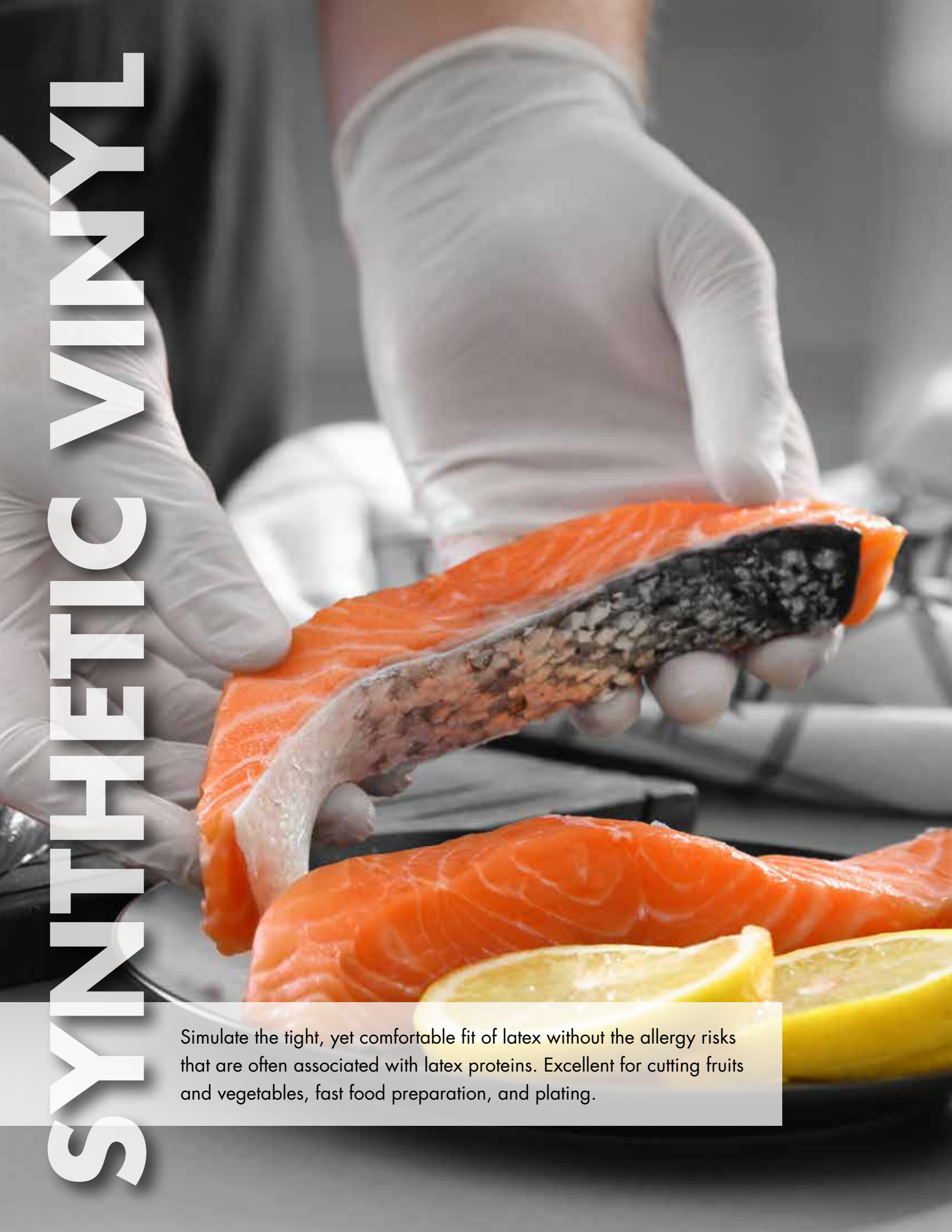
UPGRADE from Standard Vinyl. Vinyl/Nitrile is a nice upgrade in dexterity and comfort for current Vinyl wearers with easier donning and improved elasticity due to its blend with Nitrile.

RELIABLE Latex alternative. These gloves do not contain natural rubber latex, which is associated with latex allergies and are also powder free!



Try on the difference with this light to mid-duty copolymer glove from FoodHandler!

SYNTHETIC VINYL



Simulate the tight, yet comfortable fit of latex without the allergy risks that are often associated with latex proteins. Excellent for cutting fruits and vegetables, fast food preparation, and plating.

TEKNIQUE® SYNTHETIC VINYL



SM

MD

LG

XL

LIGHTLY POWDERED CONVENIENCE PACKS

103-TNQ2	103-TNQ4	103-TNQ6	103-TNQ8
4 100	4 100	4 100	4 100
400	400	400	400

- Manufactured with the fit and feel of latex
- Comfortably formfitting for superior wearability

*CAUTION: Components used in making these gloves may cause allergic reactions in some users. Follow your institution's policies for use.

SM

MD

LG

XL

POWDER FREE CONVENIENCE PACKS

103-TNQ12	103-TNQ14	103-TNQ16	103-TNQ18
4 100	4 100	4 100	4 100
400	400	400	400

ALOE SYNTHETIC VINYL



- Green gloves infused with Aloe Vera gel to soothe and smooth hands
- Helps to relieve and prevent dryness associated with frequent hand washing and glove use

SM

MD

LG

XL

GREEN POWDER FREE CONVENIENCE PACKS

103-AL12-CP	103-AL14-CP	103-AL16-CP	103-AL18-CP
4 100	4 100	4 100	4 100
400	400	400	400

JOBSELECT® SYNTHETIC VINYL



SM

MD

LG

XL

WHITE LIGHTLY POWDERED GLOVES

-	103-404	103-406	103-408
-	10 100	10 100	10 100
-	1000	1000	1000

- Comfortable and formfitting
- Soft, durable, and cost effective
- 100% latex free

SM

MD

LG

XL

WHITE POWDER FREE GLOVES

103-412	103-414	103-416	103-418
10 100	10 100	10 100	10 100
1000	1000	1000	1000

ABOUT SYNTHETIC VINYL



SYNTHETIC VINYL. ADDED STRETCH. ADDED COMFORT.

Synthetic Vinyl gloves are Vinyl gloves, but with a small percentage of Synthetic additive to improve upon the glove's stretch and comfort.

Commonly referred to as Stretch Vinyl gloves, Synthetic Vinyl gloves are also Latex free.

To help relieve and prevent dryness associated with frequent hand washing and glove use, FoodHandler® provides a Synthetic Vinyl glove infused with Aloe to soothe and smooth hands.



VINYL

When you need flexibility, comfort, and a snug fit, vinyl gloves are ideal. Our durable, formfitting vinyl options provide exceptional fingertip sensitivity and overall superior performance for a variety of food preparation tasks.

CLASSIC BLUE VINYL



- Extremely durable and exceptional dexterity
- Blue tint helps reduce the risk of cross contamination during full service food preparation

SM

MD

LG

XL

BLUE POWDER FREE GLOVES

102-FHBL12	102-FHBL14	102-FHBL16	102-FHBL18
10 100	10 100	10 100	10 100
1000	1000	1000	1000

CLASSIC CLEAR VINYL



- The highest quality, smooth, vinyl gloves with better dexterity than looser fitting options
- Formfitting and durable

SM

MD

LG

XL

CLEAR LIGHTLY POWDERED GLOVES

102-FH2	102-FH4	102-FH6	102-FH8
10 100	10 100	10 100	10 100
1000	1000	1000	1000

CLEAR LIGHTLY POWDERED CONVENIENCE PACKS

102-FH2-CP	102-FH4-CP	102-FH6-CP	102-FH8-CP
4 100	4 100	4 100	4 100
400	400	400	400

SM

MD

LG

XL

CLEAR POWDER FREE GLOVES

102-FH12	102-FH14	102-FH16	102-FH18
10 100	10 100	10 100	10 100
1000	1000	1000	1000

CLEAR POWDER FREE CONVENIENCE PACKS

102-FH12-CP	102-FH14-CP	102-FH16-CP	102-FH18-CP
4 100	4 100	4 100	4 100
400	400	400	400

CONTACT® VINYL



- Advanced micro-pebble technology for amazing grip
- Finer texture reduces slippage and improves control, even when handling wet foods

SM

MD

LG

XL

CLEAR POWDER FREE CONVENIENCE PACKS

102-FHCN12	102-FHCN14	102-FHCN16	102-FHCN18
4 100	4 100	4 100	4 100
400	400	400	400

JOBSELECT® VINYL



- Disposable gloves perfect for a variety of tasks
- Smooth, formfitting, and durable
- Cost effective

SM

MD

LG

XL

CLEAR LIGHTLY POWDERED GLOVES

102-202	102-204	102-206	102-208
10 100	10 100	10 100	10 100
1000	1000	1000	1000

CLEAR LIGHTLY POWDERED CONVENIENCE PACKS

102-202-CP	102-204-CP	102-206-CP	102-208-CP
4 100	4 100	4 100	4 100
400	400	400	400

SM

MD

LG

XL

CLEAR POWDER FREE GLOVES

102-212	102-214	102-216	102-218
10 100	10 100	10 100	10 100
1000	1000	1000	1000

CLEAR POWDER FREE CONVENIENCE PACKS

102-212-CP	102-214-CP	102-216-CP	102-218-CP
4 100	4 100	4 100	4 100
400	400	400	400



STAY **SAFE** DURING **COVID-19**

Whether you are just now opening, have already reopened or never shut down, whatever your operational status is, FoodHandler® wants to ensure you, your operation and your customers stay safe.

We are working hard with industry experts to develop and provide tools you need to operate with confidence and safety.



Safely Operate During COVID-19

Find reopening and operation checklists, information guides and safety signage available on our website. Take advantage of our interactive FoodHandler® Q&A by asking our Food Safety Team important questions on your mind.



ONESAFE® BLUE VINYL



- Blue color is easily identifiable during full service food preparation
- HACCP color code for seafood in areas of supermarkets, restaurants, and retail settings
- Made to fit like latex without the harmful latex proteins
- Decreases an operation's environmental footprint
- Compatible with oneSAFE® acrylic dispensers: 11-1SF1 | 11-1SF3

SM

MD

LG

XL

BLUE POWDER FREE GLOVES

102-1SF212BL	102-1SF214BL	102-1SF216BL	102-1SF218BL
4 200	4 200	4 200	4 200
800	800	800	800

ONESAFE® CLEAR VINYL



- Single glove dispensing system
- Powder free gloves for use with a variety of tasks
- Formfitting and latex free
- Decreases an operation's environmental footprint
- Helps reduce the risk of cross contamination
- Compatible with oneSAFE® acrylic dispensers: 11-1SF1 | 11-1SF3

SM

MD

LG

XL

CLEAR POWDER FREE GLOVES

102-1SF212	102-1SF214	102-1SF216	102-1SF218
4 200	4 200	4 200	4 200
800	800	800	800

SMART. SIMPLE. SAFE. **oneSAFE®**.

Download the
White Papers for
more information

The **oneSAFE®** glove dispensing system provides a higher level of safety to foodservice operations with a design that makes it easy to grab only one glove at a time. The system allows users to touch the glove only at the cuff ensuring the glove's palm and fingers will not come into contact with the user's bare hands.



SMART.

The oneSAFE® design allows for a greater reduction in packaging and storage space.



SIMPLE.

Dispenses gloves one at a time and allows for users to don up to 50% faster.



SAFE.

Reduce the chance of cross contamination, protecting both customers and foodservice workers.

www.oneSAFEsystem.com

A close-up photograph of a person's hand wearing a clear, textured hybrid glove. The hand is dipping into a small white bowl. In the background, there are blurred kitchen elements, including a cutting board with sliced red onions and other food items.

HYBRID

A cost effective solution that offers increased performance over poly and cost savings versus vinyl. Perfect for general foodservice applications to ensure food safety protection.

TEXTURED BLUE HYBRID



- Innovative synthetic poly hybrid blend
- Textured pattern for improved grip and performance
- Blue color offers higher visibility for food safety
- Improved stretch, comfort and dexterity over vinyl and poly gloves
- Overall upgrade in performance versus poly gloves
- Ideal for food assembly and serving needs such as sandwich and salad making, delis, service stations in schools and supermarkets

SM

MD

LG

XL

BLUE POWDER FREE GLOVES			
105-FHBL12	105-FHBL14	105-FHBL16	105-FHBL18
10 100	10 100	10 100	10 100
1000	1000	1000	1000

JOBSELECT® CAST POLY HYBRID



- Poly gloves with advanced hybrid technology
- Excellent stretch and dexterity
- Maximum value within the category
- Textured gloves for common foodservice applications such as food serving and food preparation

SM

MD

LG

XL

CLEAR POWDER FREE GLOVES			
105-212	105-214	105-216	105-218
5 200	5 200	5 200	5 200
1000	1000	1000	1000



GREEN INNOVATIVE HYBRIDS

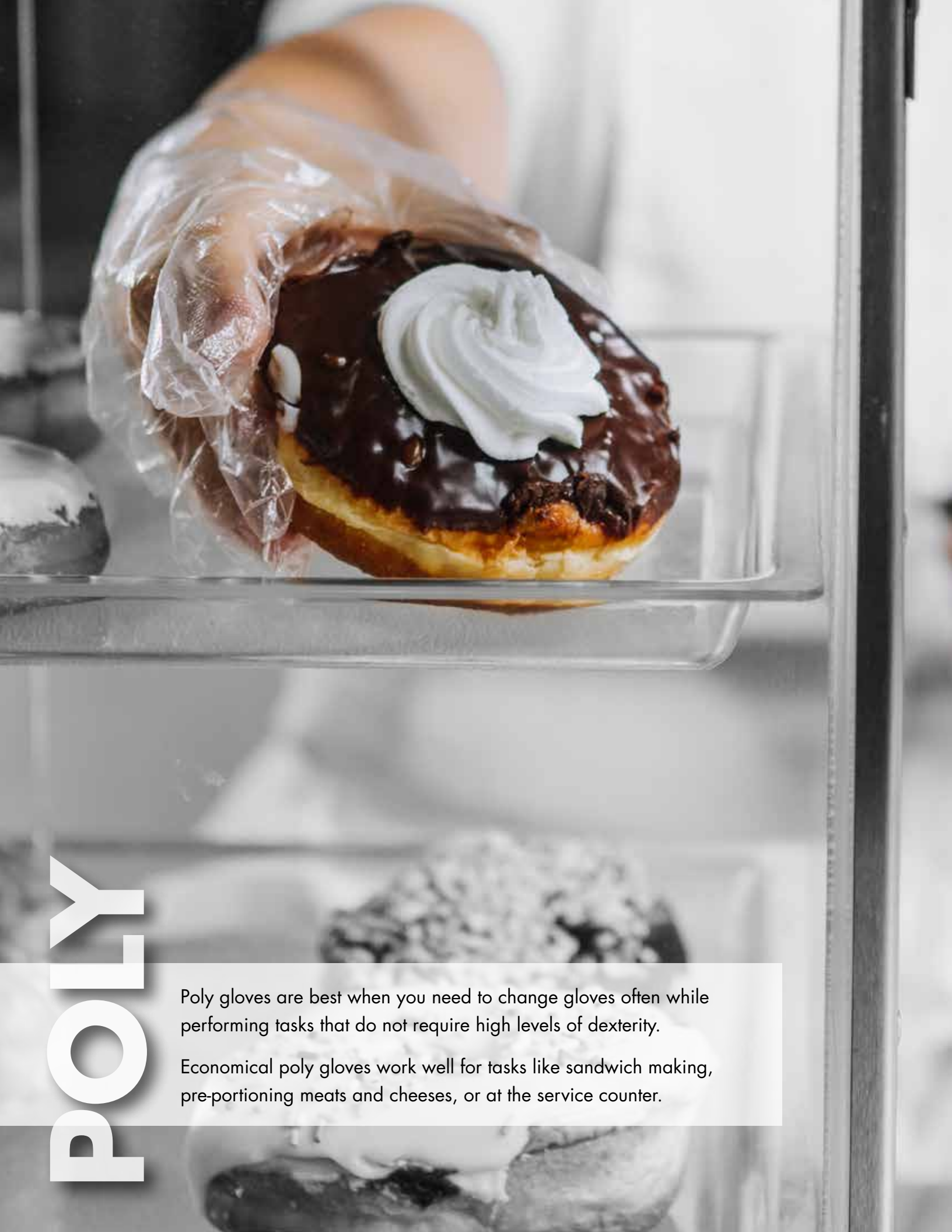
Hybrid Gloves are a top innovative and value category in foodservice. FoodHandler® has been the market innovator and pioneer since 2009.

Hybrids combine Poly with a synthetic additive to create a glove that performs at a premium when compared to traditional Poly Gloves. Hybrids also provide a value-added and cost effective option for Vinyl Gloves, where applicable, in an operation.

Our new Textured Blue Hybrid and the Cast Poly Hybrid are both excellent performing gloves with green benefits over Vinyl, along with excellent stretch and comfort and premium grip performance. Food preparation, sandwich making, taco assembly, wrapping and serving foods, supermarket deli and bakery, and general foodservice use are some common applications for Hybrid Gloves.

ABOUT HYBRID





POLY

Poly gloves are best when you need to change gloves often while performing tasks that do not require high levels of dexterity.

Economical poly gloves work well for tasks like sandwich making, pre-portioning meats and cheeses, or at the service counter.

QUICKFIT® POLY



- Unique design and innovative dispensing system permits quick, single handed glove changes
- Ideal for tasks requiring frequent glove changes
- Ambidextrous
- Compatible with QuickFit® Wall Mount Bracket: 11-050

SM | MD

LG | XL

BLUE POWDER FREE GLOVES	
104-FHQFX13	104-FHQFX17
10 200	10 200
2000	2000

TEXTRA® TEXTURED CAST POLY



- Deep textured design provides improved grip and control
- Cast poly provides more comfortable feel than traditional poly gloves
- Easy to slip on and off

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XL

CLEAR POWDER FREE GLOVES			
104-FHCT12	104-FHCT14	104-FHCT16	104-FHCT18
10 100	10 100	10 100	10 100
1000	1000	1000	1000

CLEAR POWDER FREE CONVENIENCE PACKS			
104-FHCT12-CP	104-FHCT14-CP	104-FHCT16-CP	104-FHCT18-CP
4 100	4 100	4 100	4 100
400	400	400	400

CLASSIC EMBOSSED POLY



- High quality poly gloves
- Lightly embossed texture for improved grip and control
- Space saving convenience packs
- Easy to slip on and off
- Elbow length alternative perfect for mixing salads and breading chicken

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LG

XL

CLEAR POWDER FREE CONVENIENCE PACKS				
104-501-CP	104-502-CP	104-504-CP	104-506-CP	104-508-CP
4 500	4 500	4 500	4 500	4 500
2000	2000	2000	2000	2000

CLEAR ELBOW LENGTH POWDER FREE CONVENIENCE PACKS				
104-FH92-CP	-	-	-	-
4 100	-	-	-	-
400	-	-	-	-

JOBSELECT® EMBOSSED POLY



- Embossed for better grip and feel
- Easy to slip on and off
- Highly cost effective

SM

MD

LG

XL

CLEAR POWDER FREE GLOVES			
104-GB2	104-GB4	104-GB6	104-GB8
10 10 100	10 10 100	10 10 100	10 10 100
10000	10000	10000	10000

ACCESSORIES



FoodHandler® glove racks and dispensers help to increase the speed of service. These innovative, but simple and easy to use wall mounted dispensers are quickly installed for convenient accessibility.

ONESAFE® ACRYLIC GLOVE RACKS



- Fits all size oneSAFE® dispenser boxes
- Compatible with oneSAFE® glove boxes only

ITEM NO.	SIZE	CASE PACK	UNITS
11-1SF1	SINGLE	1 x 1	1
11-1SF3	TRIPLE	1 x 1	1

FOODHANDLER® WIRE RACK



- Coated metal wire rack
- Fits most standard size glove dispenser boxes

ITEM NO.	SIZE	CASE PACK	UNITS
11-002	SINGLE	1 x 1	1

QUICKFIT® WALL MOUNT BRACKET



- Wire hinged wall mount bracket
- Compatible with QuickFit® dispensing gloves

ITEM NO.	SIZE	CASE PACK	UNITS
11-050	SINGLE	1 x 1	1

BEST PR



1

START WITH CLEAN HANDS

SIMPLE TIPS FOR TOTAL PROTECTION

Food contamination poses a serious and costly threat to all types of foodservice operations. FoodHandler®, the leader in safe food handling products and programs, recommends hand washing in combination with proper glove use to mitigate risk of cross contamination.



Wash hands before and after wearing or changing gloves. Rinse hands, apply cleaning compound, rub hands together for 10-15 seconds, thoroughly rinse and dry with single-use towels. The entire process should last 20 seconds. You are now ready to don new gloves!

Find your Perfect Glove Fit!
Use now or download at

www.FoodHandler.com

ACTICES FOR GLOVE USE

PRACTICE GOOD HAND HYGIENE

Establishing good, easy-to-follow hand hygiene standard operating procedures can go a long way toward eliminating foodborne illness outbreaks in your operation. The 2017 FDA Food Code offers some valuable tips:

- Wash hands properly using appropriate procedures and after activities that can contaminate them:
 - Using the restroom
 - Handling raw meat, poultry, fish, etc.
 - Changing tasks
 - Taking out trash
 - Handling dirty dishes
 - Sneezing or coughing, touching wounds, etc.
- Cover bandages, finger cots, and finger stalls on the hands and wrists with a single-use glove. Wear gloves over artificial nails and fingernail polish.
- Food employees may not handle ready-to-eat foods with their bare hands and shall use suitable utensils such as deli tissues, spatulas, tongs, single-use gloves, or dispensing equipment.
- Single-use gloves shall be used for only one task. Gloves should be changed after four hours of continuous use or each time you move onto a new task.



2

CHOOSE THE RIGHT GLOVE

MATERIAL	PRODUCT	TYPE	RE	POWDERED
NITRILE	FoodHandler® Reusable™ Nitrile	✓	✓	✓
	FoodHandler® Black Nitrile	✓	✓	✓
	FoodHandler® Blue Nitrile	✓	✓	✓
	FoodHandler® Black Nitrile	✓	✓	✓
	FoodHandler® Comfort™ Nitrile	✓	✓	✓
LATEX	Safety Grip	✓	✓	✓
	FoodHandler® Classic	✓	✓	✓
	FoodHandler®	✓	✓	✓
SYNTHETIC VINYL	Neopren	✓	✓	✓
	Alloy	✓	✓	✓
	FoodHandler®	✓	✓	✓
VINYL	FoodHandler® Vinyl	✓	✓	✓
	FoodHandler® Classic	✓	✓	✓
	FoodHandler®	✓	✓	✓
HYBRID	FoodHandler® Hybrid Blue Hybrid	✓	✓	✓
	FoodHandler® Hybrid Blue Hybrid	✓	✓	✓
	FoodHandler® Hybrid Blue Hybrid	✓	✓	✓
POLY	FoodHandler® Poly	✓	✓	✓
	FoodHandler® Poly	✓	✓	✓
	FoodHandler® Poly	✓	✓	✓

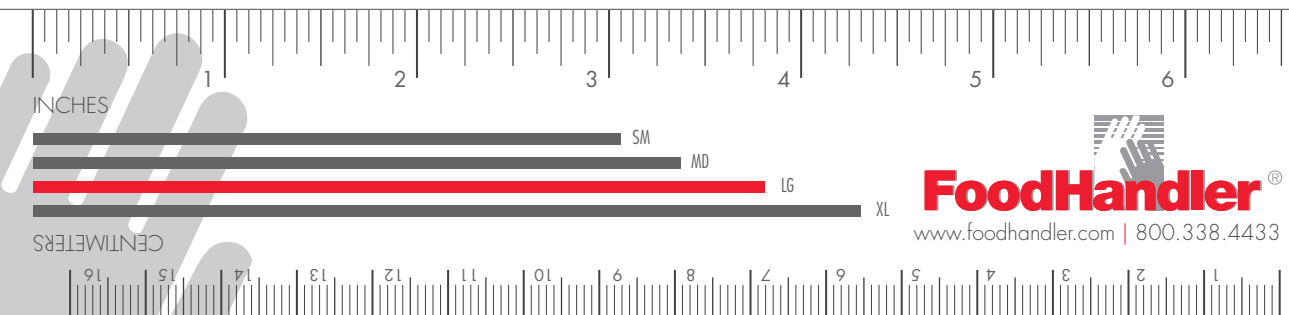
Disposable gloves are made of many different materials. Select the gloves that are best suited for the task. For example, nitrile gloves are tight-fitting, durable, and allow great dexterity for tasks such as chopping, dicing, and slicing.

3

GET THE RIGHT FIT



Select the right glove size to improve safety, enhance grip, and improve dexterity. Doing so can have a significant impact on comfort and productivity of your workforce.



FoodHandler®
www.foodhandler.com | 800.338.4433

Proper glove use
is the KEY to
Food Safety

MED HANDLER

PROTECT PATIENTS AND YOUR HEALTHCARE OPERATION



The oneSAFE® design makes it easy to grab only one glove at a time. Because the system allows users to touch the glove only at the cuff, the palm and fingers of the glove will not come into contact with the user's bare hands. This new dispensing system provides the modularity and operational flexibility needed for long-term care and other operations.

ONESAFE® EXAM-GRADE NITRILE



- Meets or exceeds a 2.5 Accepted Quality Level
- Enhanced tactile sensitivity making it the ideal all purpose glove for medical needs
- No aerosolization or drying of powder on skin with powder free gloves
- Pebble texturing provides excellent wet and dry grip
- Compatible with oneSAFE® acrylic dispensers: 11-1SF1 | 11-1SF3

SM

MD

LG

XL

BLUE POWDER FREE GLOVES			
103-1SF-112	103-1SF-114	103-1SF-116	103-1SF-118
4 250	4 250	4 250	4 250
1000	1000	1000	1000

ONESAFE® EXAM-GRADE VINYL



- Meets or exceeds a 2.5 Accepted Quality Level
- Not produced with natural latex to minimize risk of allergies
- Made from virgin PVC resin for soft, supple and semi-elastic feel
- No drying of powder on skin with powder free gloves
- Compatible with oneSAFE® acrylic dispensers: 11-1SF1 | 11-1SF3

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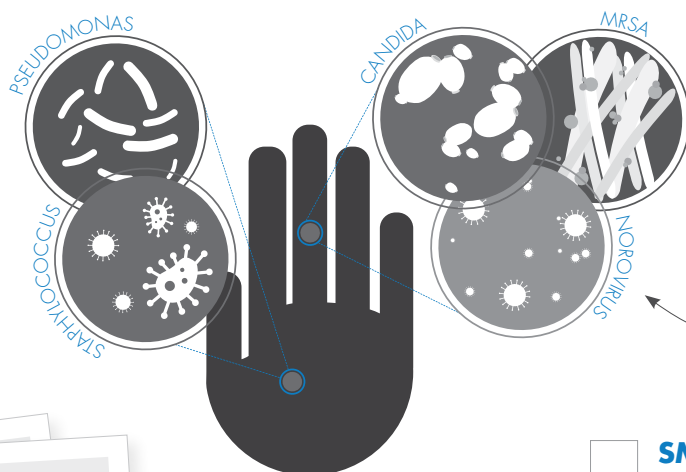
MD

LG

XL

CLEAR POWDER FREE GLOVES			
-	102-1SF-114	102-1SF-116	102-1SF-118
-	4 200	4 200	4 200
-	800	800	800

MEDHANDLER® ONESAFE®



DID YOU KNOW

Healthcare operations spend an average of **\$18,000 to fight one infection**. In addition, the CDC speculates that **hand washing compliance** is only **35-40%**.



SMART.

The oneSAFE® design allows for a greater reduction in packaging and storage space.



SIMPLE.

Dispenses gloves one at a time and allows for users to don up to 50% faster.



SAFE.

Reduce the chance of spreading costly HAI's, protecting both patients and healthcare workers.

Download the White Papers for more information

www.oneSAFEsystem.com



MedHandler®

MEDHANDLER

Get the performance specifications you require for a variety of tasks, in the formulation that makes sense for your budget: Nitrile, Latex, Synthetic Vinyl, or Vinyl. MedHandler® gloves are exam-grade and 510(k) certified as a medical device.

EXAM-GRADE NITRILE



- Meets or exceeds a 2.5 Accepted Quality Level
- Improved ultra soft formulation for better comfort and dexterity
- Blue color is easily identifiable in a multi-glove environment
- No natural rubber latex minimizing risk of allergic reaction
- Exceptional puncture and chemical resistance
- Pebble texturing provides excellent wet and dry grip

SM

MD

LG

XL

BLUE POWDER FREE GLOVES

103-512	103-514	103-516	103-518
10 200	10 200	10 200	10 200
2000	2000	2000	2000

EXAM-GRADE LATEX



- Meets or exceeds a 2.5 Accepted Quality Level
- High quality latex compound Medical Exam-Grade
- Triple leached to reduce water-soluble proteins
- No aerosolization or drying of powder on skin with powder free gloves
- Powder free gloves are low protein (100 micro grams/gram or less)

SM

MD

LG

XL

NATURAL POWDER FREE GLOVES

100-112	100-114	100-116	100-118
10 100	10 100	10 100	10 100
1000	1000	1000	1000

EXAM-GRADE SYNTHETIC VINYL



- Meets or exceeds a 2.5 Accepted Quality Level
- Medical Exam-Grade
- Minimized risk of allergic reaction due to latex proteins
- Made from virgin PVC resin for soft, supple, and semi-elastic feel
- No aerosolization or drying of powder on skin with powder free gloves

SM

MD

LG

XL

NATURAL POWDER FREE GLOVES

103-312	103-314	103-316	103-318
10 100	10 100	10 100	10 100
1000	1000	1000	1000

EXAM-GRADE VINYL



- Meets or exceeds a 2.5 Accepted Quality Level
- Not produced with natural latex to minimize risk of allergies
- Made from virgin PVC resin for soft, supple, and semi-elastic feel
- No drying of powder on skin with powder free gloves

SM

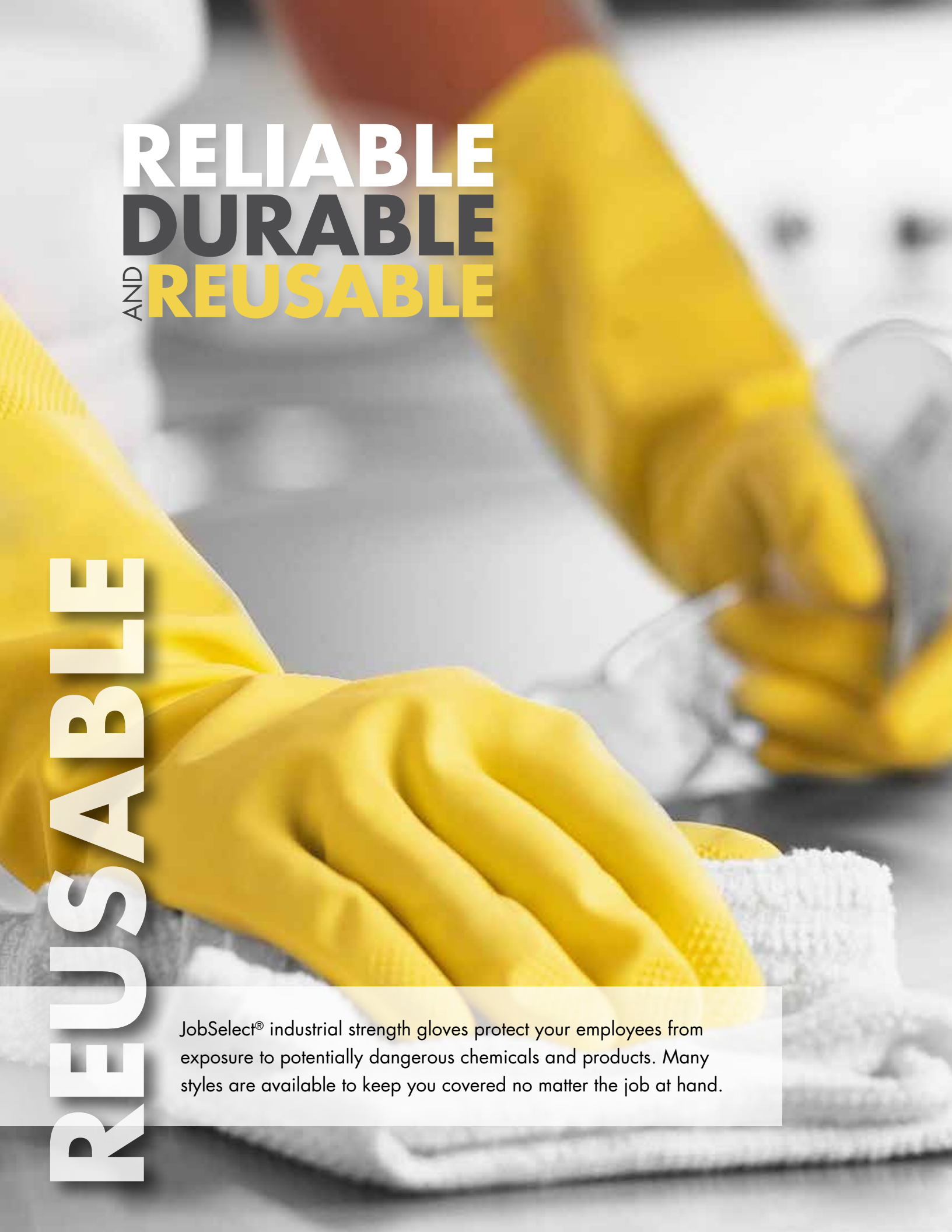
MD

LG

XL

CLEAR POWDER FREE GLOVES

102-112	102-114	102-116	102-118
10 100	10 100	10 100	10 100
1000	1000	1000	1000



RELIABLE
DURABLE
AND **REUSABLE**

REUSABLE

JobSelect® industrial strength gloves protect your employees from exposure to potentially dangerous chemicals and products. Many styles are available to keep you covered no matter the job at hand.

GENERAL PURPOSE CLEANING LATEX



S	M	L	XL
18 MIL YELLOW FLOCK LINED LATEX			
1005-01	1005-02	1005-03	1005-04
12 12	12 12	12 12	12 12
144	144	144	144
18 MIL YELLOW FLOCK LINED LATEX CONVENIENCE PACKS			
-	1005-02-CP	1005-03-CP	-
-	4 12	4 12	-
-	48	48	-

- Available in 100% yellow and orange latex rubber cotton flock lining
- Ideal for medium duty janitorial cleaning duties and housekeeping tasks
- Comfortable and soft for increased dexterity and reduced hand fatigue

S	M	L	XL
28 MIL ORANGE FLOCK LINED LATEX			
-	-	1025-03	-
-	-	4 12	-
-	-	48	-

HEAVY DUTY CLEANING NITRILE



S	M	L	XL
18 MIL GREEN FLOCK LINED NITRILE			
-	1212-02	1212-03	-
-	2 12	2 12	-
-	24	24	-

- 100% nitrile reusable gloves in 12" and 18"
- 12" regular duty cotton flock lined is ideal for cleaning cooking surfaces as well as general purpose cleaning
- 18" unlined extra long and extra heavy duty ideal for scrubbing and scouring pots and pans, rotisseries, fryers, and dish machines

S	M	L	XL
22 MIL GREEN UNLINED ELBOW LENGTH NITRILE			
-	1214-02	1214-03	-
-	1 12	1 12	-
-	12 PAIRS	12 PAIRS	-

JOBSELECT® DEGREASING



- Flame-retardant neoprene protects from temperatures up to 400°F as well as grease and cleaning chemicals*
- Elbow length for maximum arm protection

*CAUTION: Components used in making these gloves may cause allergic reactions in some users. Follow your institution's policies for use.
*Based on intermittent contact.

S	M	L	XL
THERMAL LINED GLOVES			
-	-	1120-03	-
-	-	2 4	-
-	-	8	-

BLADEBLOCKER® CUT PROTECTION



- Ambidextrous, no-seam design ensures maximum comfort for butchering, deboning, and ice carving
- 7 gauge Spectra fiber protects both the employee and the food
- Cut level 5

*CAUTION: BladeBlocker® gloves are not cut or puncture proof and are not to be used in association with serrated or electrically powered blades. To properly clean slicing equipment, always turn off the power switch and unplug from electrical outlets before beginning.

S	M	L	XL
HEAVY DUTY CUT RESISTANT GLOVES			
1560-01	1560-02	1560-03	-
1 12	1 12	1 12	-
12	12	12	-

FOOD STORAGE



For pre-portioning and storage, FoodHandler® bags deliver convenience and versatility. Designed for strength and durability across a variety of applications, these time-savers can stand up to the rigors of busy foodservice operations.

LDPE FOOD STORAGE BAGS



- Multiple sizes available for storage needs
- Convenient and easy to use
- High level of clarity

LOW DENSITY ROLL PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
20-FS1014	10" x 14"	UTILITY	1 x 1000	1000
20-FS10824	10" x 8" x 24"	LARGE HAM	1 x 200	200
20-FS12830	12" x 8" x 30"	LARGE TURKEY	1 x 200	200
20-FS1824	18" x 24"	LARGE UTILITY	1 x 200	200
20-FS4212	4" x 2" x 12"	QUART	1 x 1000	1000
20-FS428	4" x 2" x 8"	PINT	1 x 1000	1000
20-FS5419	5.5" x 4.75" x 19"	BREAD	1 x 1000	1000
20-FS6312	6" x 3" x 12"	UTILITY	1 x 1000	1000
20-FS6315	6" x 3" x 15"	MEAT	1 x 1000	1000
20-FS69	6.5" x 9"	UTILITY	1 x 1000	1000
20-FS8315	8" x 3" x 15"	POULTRY	1 x 1000	1000
20-FS8418	8" x 4" x 18"	LARGE ROASTER	1 x 1000	1000

LOW DENSITY FLAT PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
20-6315	6" x 3" x 15"	STORAGE	1 x 1000	1000

HDPE FREEZER STORAGE BAGS



- Convenient size offering
- Easy to open

HIGH DENSITY FLAT PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
22-FS069	6.5" x 9"	FREEZER STORAGE	1 x 2000	2000
22-FS10	10" x 14"	FREEZER STORAGE	1 x 1000	1000
22-FS12	12" x 18"	FREEZER STORAGE	1 x 1000	1000
22-FS1824	18" x 24"	FREEZER STORAGE	1 x 250	250
22-FS1830	18" x 30"	FREEZER STORAGE	1 x 200	200

HDPE TAKE OUT BAGS



- Convenient size offering
- Easy to open
- Printed options available for take out

HIGH DENSITY FLAT PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
20-12	11.5" x 6" x 21"	THANK YOU T-SACK	1 x 1000	1000
22-DG7	7" x 10" x 2"	DOGGIE PRINT BAG	1 x 1000	1000

RECLOSEABLE

Our FoodHandler® reclosable zip seal bags have a strong grip and better seal. This means superior protection against leakage. These bags have been enhanced with a wider, double zipper track on both sides of the bag that allow it to open and close more smoothly without the risk of tearing. Simply the easiest way to seal in freshness.

SINGLE TRACK RECLOSABLE BAGS



- Low Density (LDPE) Flat Packs
- Wide selection of sizes for food fit
- Safe to refrigerate or freeze
- Reliable closure

LOW DENSITY FLAT PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
021-0406	4" x 6"	SINGLE TRACK	1 x 1000	1000
021-0606	6" x 6"	SINGLE TRACK	1 x 1000	1000
021-0608	6" x 8"	SINGLE TRACK	1 x 1000	1000
021-0808	8" x 8"	SINGLE TRACK	1 x 1000	1000
021-0912	9" x 12"	SINGLE TRACK	1 x 1000	1000
021-1012	10" x 12"	SINGLE TRACK	1 x 1000	1000

DOUBLE TRACK RECLOSABLE BAGS

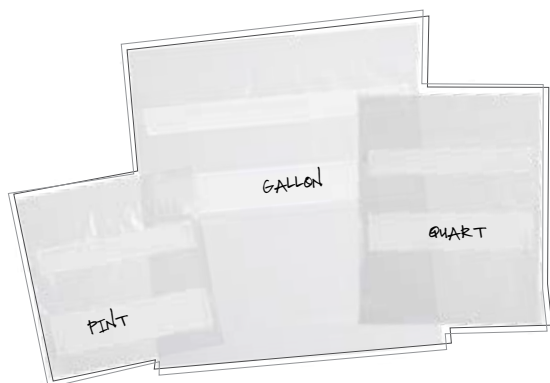


- Low Density (LDPE) Flat Packs
- Convenient white write-on block for labeling
- Strong double track seal for protection
- Safe to refrigerate or freeze

LOW DENSITY FLAT PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
20-FH40	6" x 6.5"	PINT	1 x 500	500
20-FH50	7" x 8"	QUART	1 x 500	500
20-FH60	10.5" x 11"	GALLON	1 x 250	250
20-FH70	13" x 15"	2 GALLON	1 x 100	100

SEAL IN FRESHNESS **EVERY TIME**



FoodHandler® Reclosable Zip Seal Bags feature a reliable and secure double track design to provide a stronger grip and better seal, making the bag leak resistant.

- Lip design and multiple ridges make opening easy
- Double track grip ensures a superior seal and fresh food
- Wider zipper track for smooth closure
- Double write-on white blocks for easy date and content labeling
- Safe to refrigerate and short freeze (1 – 2 weeks)



SADDLE PACK



FoodHandler® Saddle Bags are made from a strong HDPE film for excellent performance and protection from cross contamination. Compatible with our metal saddle rack, saddle pack bags are designed for speed and efficiency when packing and serving foods.

WIRE SADDLE PACK RACK



- Heavy duty wire construction
- Easy one at a time dispensing
- Helps increase the speed of service
- For use with any saddle pack bags

SADDLE PACK RACK

ITEM NO.	SIZE	COLOR	CASE PACK	UNITS
11-030	SINGLE	WHITE	1 x 1	1

SNACK BAGS



- Protects pre-portioned food from contamination
- Saddle pack items increase speed of service
- Flip top for easy closure

HIGH DENSITY SADDLE PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
21-044	4" x 4.75"	PICKLE	10 x 200	2000
21-55	5.5" x 5.5"	UNPRINTED	10 x 200	2000
21-561CO	5.75" x 5.5"	COOKIE	10 x 200	2000

SANDWICH BAGS



- Protects pre-portioned food from contamination
- Saddle pack items increase speed of service
- Flip top for easy closure

LOW DENSITY FLAT PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
20-77	7" x 7"	SANDWICH	1 x 2000	2000

HIGH DENSITY FLAT PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
20-01	6.75" x 6.75"	SANDWICH	3 x 2000	6000
20-012M	6.5" x 6"	SANDWICH	1 x 2000	2000

HIGH DENSITY SADDLE PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
21-11HD	5.25" x 8"	HOT DOG	10 x 200	2000
21-13HDCL	5.25" x 10"	HOT DOG	10 x 200	2000
21-21HZ	10" x 5.5"	SUB	10 x 200	2000
21-6709	6.5" x 7"	SANDWICH	10 x 200	2000
21-6709RB	6.5" x 7"	RACK IN THE BOX	5 x 400	2000
21-6710HB	6.5" x 7"	HAMBURGER	10 x 200	2000
21-6711CB	6.5" x 7"	CHEESEBURGER	10 x 200	2000
21-6714CK	6.5" x 7"	CHICKEN	10 x 200	2000
21-671B	6.5" x 7"	BLUE BAND PRINT	10 x 200	2000
21-6720PYR	6.5" x 7"	MY PLATE GUIDE	10 x 200	2000

Deli

**Keeps Meat and
Cheese Fresh
Refrigerate Right Away**



MICROWAVE THIS SIDE UP
ESTE LADO HACIA ARRIBA EN EL MICROONDAS

79-2P10 pte A

FoodHandler

pr
ty

DELI BAGS



- Fast loading saddle bags
- Wide array of sizes for food fit
- Regular and reclosable "Deli" print options available

HIGH DENSITY SADDLE PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
21-D89R	8.5" x 8.5"	DELI	10 x 200	2000
21-DAY108	10" x 8.5"	DAY OF THE WEEK	10 x 200	2000
21-DAY67	6.5" x 7"	DAY OF THE WEEK	10 x 200	2000
21-DCL10	10" x 8.5"	UNPRINTED	10 x 200	2000
21-DF88	8.5" x 8.5"	UNPRINTED	10 x 200	2000
21-DF910	10" x 8.5"	DELI	10 x 200	2000
21-SS710	7" x 10"	UNPRINTED	10 x 200	2000
21-ZP10	10" x 8.5"	RECLOSABLE DELI	10 x 100	1000

SILVERWARE BAGS



- Keeps flatware clean and sanitary
- Flip top for easy closure
- Flat or saddle pack styles available

LOW DENSITY FLAT PACKS

ITEM NO.	SIZE	CASE PACK	UNITS
20-310	3.5" x 10" x 1.5"	1 x 2000	2000

HIGH DENSITY FLAT PACKS

ITEM NO.	SIZE	CASE PACK	UNITS
20-21	3.5" x 10" x 2"	5 x 1000	5000
20-212M	3.5" x 10" x 2"	1 x 2000	2000

HIGH DENSITY SADDLE PACKS

ITEM NO.	SIZE	CASE PACK	UNITS
21-3.510	3.5" x 10" x 2"	1 x 2000	2000

COVERS



BUN PAN BAGS



- Keeps dough fresh
- Protects dough from contamination

LOW DENSITY ROLL PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
20-FS2135	21" x 6" x 35"	BUN PAN BAG	1 x 200	200

HIGH DENSITY FLAT PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
22-PB27	27" x 37"	BUN PAN BAG	1 x 200	200

HIGH DENSITY ROLL PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
22-PBR27	27" x 37"	BUN PAN BAG	1 x 200	200

BUN RACK COVERS



- Keeps dough fresh
- Protects dough from contamination

HIGH DENSITY ROLL PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
22-SBR52D	52" x 80"	BUN RACK COVER	1 x 50	50

HIGH DENSITY FLAT PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
22-SB52D	52" x 80"	BUN RACK COVER	1 x 50	50

POLY TABLE COVER



- Light weight, durable and disposable
- Provides additional protective barrier for food
- Roll size allows for custom fit to any table length

HIGH DENSITY FLAT PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
500-300W	40" x 300'	WHITE	1 x 1	1

HDPE POLY PAN LINERS



- Reduces labor and cleaning costs
- Sizes for common steam table pans
- Prevents food from cooking onto pans

HIGH DENSITY ROLL PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
22-FS1418R	18" x 14"	HDPE POLY STEAM PAN	1 x 250	250
22-STL2417R	24" x 17"	HDPE POLY STEAM PAN	1 x 250	250

HIGH DENSITY FLAT PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
22-FS12	12" x 18"	1/6 PAN	1 x 1000	1000
22-SI18	18" x 14"	1/3 - 1/4 PAN	1 x 250	250
22-STL23	23.5" x 17"	1/2 PAN	1 x 250	250
22-STL34	34" x 25"	FULL PAN	1 x 250	250



YOUR
BEST PAL
IN THE ENTIRE
KITCHEN

PANPALS®

Increase profits, food safety and HACCP compliance with PanPals® high heat pan liners and bags. Made from nylon, PanPals® can withstand temperatures from -70°F to 400°F and are available in a variety of sizes to fit anything from soup kettles to full size hotel pans. PanPals® help to reduce cleaning time, water usage, and keeps grease and food from clogging drains.

PANPALS® STEAM PAN LINERS



- Withstands oven temperatures up to 400°F
- Wide assortment available for oblong pans
- Improved food quality by preventing moisture loss

NYLON HIGH HEAT FLAT PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
22-PL1318	13" x 18"	1/6 PAN	1 x 100	100
22-PL1914	19" x 14"	1/3 – 1/4 PAN	1 x 100	100
22-PL2028	20.5" x 28.5"	BUN PAN	1 x 100	100
22-PL2310	23" x 10"	1/2 PAN	1 x 100	100
22-PL2314	23" x 14"	1/2 PAN – DEEP	1 x 100	100
22-PL3412	34" x 12"	FULL PAN – SHALLOW	1 x 100	100
22-PL3418	34" x 18"	FULL PAN – DEEP	1 x 50	50

PANPALS® ROUND PAN LINERS



- Cook, freeze and reheat in the same liner
- Improved food quality by preventing moisture loss

NYLON HIGH HEAT FLAT PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
22-PL1215	12" x 15"	4 QUART	1 x 100	100
22-PL1515	15" x 15"	6 – 7 QUART	1 x 100	100
22-PL1820	18" x 20"	9 – 11 QUART	1 x 100	100

PANPALS® OVEN BAGS



- Withstands oven temperatures up to 400°F
- Size assortment available to meet various cooking needs
- Improved food quality by preventing moisture loss

NYLON HIGH HEAT FLAT PACKS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
22-OB1824	18" x 24"	11 QUART	1 x 100	100
22-OB2418	24" x 18"	MEDIUM	1 x 100	100
22-OB3426	34" x 26"	TURKEY	1 x 50	50

PANPALS® LABOR SAVINGS EXAMPLE:

Labor cleaning time/pan	3 mins.
x (hourly wage \$12.50/60 mins.	26¢/min.
+ 25% labor benefit)	
Savings per pan	78¢
x number of pans per day	50
x 365 days	
Labor savings per year	\$14,235



PanPals® high heat liners and bags are incredibly versatile – cook in the oven, microwave, or slow cooker up to 400°F, or store in the freezer to -70°F. They're easy to use and offer several benefits for your operation!

- Fits standard size pans, slow cookers, and roasters
- Freeze, cook, boil and microwave in the same PanPals® Pan Liner
- Kosher certification
- Reduces risk of surface contamination to improve food safety
- Allows foods to cook evenly at standard temperatures and retain moisture to enhance flavor and increase yield
- Saves labor costs, reduces use of hot water, electricity, and chemicals used for cleaning – food won't burn, scorch or bake onto surfaces



APPAREL

With health and safety as FoodHandler's forefront objective, we have added non-medical grade disposable face masks to keep you, your operation and your customers safe amidst the Coronavirus Pandemic.

Meet CDC guidelines and requirements for operation in style with our bold, color matching disposable face masks and our thinsense™ Nitrile gloves. Stay safe, Risk Nothing®.

NEW!

- Disposable, non-medical grade protective face masks
- 3-Ply construction
- Secured with ear straps and adjustable nose clip
- Available in three colors
- Meet CDC guidelines required for operation
- FDA and CE certified

BLUE

PINK

BLACK

NON-MEDICAL GRADE DISPOSABLE FACE MASKS

AIREECBLUE	AIREPINK	AIREBLACK
50 400	50 400	50 400
2000	2000	2000

**SAFE, COMFORTABLE AND IN-STYLE!**

Per the CDC, facial coverings, when worn properly, have been shown to be effective tools to mitigate risk from asymptomatic and pre-symptomatic individuals amidst the Coronavirus Pandemic, particularly in environments where three to six-foot social distancing is not able to be maintained. Most states now require facial coverings to be worn in order to patronize their municipalities, businesses and recreational areas. In all cases, coverings worn by employees should be kept clean and in accordance with CDC guidance.

These masks have a 3-layer construction to filter out pollutants, chemicals, dust and microbes from the air:

- Soft, non-woven fabric outer layer blocks particles (25gsm)
- SSS Grade, non-woven, melt blown and soft middle layer filters out non-toxic dust and pollen (25gsm)
- Non-woven, melt blown and soft fabric inner layer absorbs exhalation (25gsm)

Color Match Your Masks and Gloves

Fitted with soft ear straps and an adjustable nose clip, these masks are a perfectly matched accompaniment to our superior thinsense™ nitrile gloves and are sure to provide a secure and comfortable fit.




Why not do it in *style*? Risk Nothing®.

ABOUT DISPOSABLE FACE MASKS



APPAREL

A woman with dark hair tied back, wearing a light pink short-sleeved button-down shirt and a white plastic apron, is adjusting the apron at her waist. She is standing in a commercial kitchen with white tiled walls. To her right is a large piece of stainless steel equipment, possibly a slicer or a large mixer. The overall lighting is bright and even.

FoodHandler® offers a wide variety in apparel for foodservice operations. A line that includes poly aprons, bibs, hair nets, and bouffants, the FoodHandler® apparel line provides great options to prevent contamination of food items, keep kitchens safe and sanitary, and creates a safe barrier for customers and employees alike.

POLY BIBS



- Available in adult and children's sizes
- Built in catch pocket to protect from food spillage

3" POCKET ADULT BIBS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
200-011A	15" x 20"	WHITE UNPRINTED	1 x 500	500
200-35L	15" x 20"	LOBSTER PRINT	1 x 500	500

2" POCKET CHILD BIBS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
200-60C	10.5" x 14.5"	FUN PRINT	1 x 500	500

LONG TIE POLY APRONS



- High quality coverage for foodservice
- Tear resistant

LIGHT WEIGHT APRONS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
250-011	24" x 42"	WHITE SMOOTH	10 x 100	1000
250-021	28" x 46"	WHITE SMOOTH	5 x 100	500

REGULAR WEIGHT APRONS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
250-FH10	24" x 42"	WHITE EMBOSSED	10 x 100	1000
250-FH20	28" x 46"	WHITE EMBOSSED	5 x 100	500

HEAVY WEIGHT APRONS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
250-FH3L	28" x 46"	WHITE EMBOSSED	10 x 50	500
250-FH3L-CP	28" x 46"	WHITE EMBOSSED	4 x 50	200
250-FH4L	28" x 46"	CLEAR EMBOSSED	10 x 50	500
250-FH4L-CP	28" x 46"	CLEAR EMBOSSED	4 x 50	200

HAIR NETS



- Light weight, strong and comfortable
- Black or brown color options available

LIGHT WEIGHT HAIR NETS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
305-FH20	21" - REGULAR	BROWN	10 x 144	1440
305-FH24	24" - LARGE	BROWN	10 x 144	1440
305-FH24-CP	24" - LARGE	BROWN	4 x 144	576
305-FH54	24" - LARGE	BLACK	10 x 144	1440

BOUFFANT CAPS



- Light weight, strong and comfortable
- Protects food from contamination

LIGHT WEIGHT BOUFFANT CAPS

ITEM NO.	SIZE	DESCRIPTION	CASE PACK	UNITS
300-575	21" - REGULAR	WHITE	5 x 100	500
300-675	24" - LARGE	WHITE	5 x 100	500



FoodHandler®
risk nothing.®

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For more information or to view online, visit:
www.FoodHandler.com or call 800.338.4433

Don't forget to follow us on social media!

