

BLUE VINYL GLOVES

FoodHandler's oneSAFE® Blue Vinyl gloves provide a higher level of safety to any foodservice operation. Its ease of use can help significantly reduce the risk of cross-contamination, reduce waste and decrease an operation's environmental footprint.

50%

FASTER TO PUT ON
VS TRADITIONAL
DISPENSER GLOVES

No Tradeoff in Performance

Customers can expect the excellent performance they are used to getting from FoodHandler® products.

Easier to Identify

In food preparation, blue gloves are easier to identify. Blue vinyl gloves have become more common in foodservice based on safety and visibility during food preparation.

Food Safety Focus

Combined with our wall dispensers, oneSAFE® is the safest glove dispensing system in the industry.

93%
LESS
BACTERIA
THAN TRADITIONAL
DISPENSERS*



S

M

L

XL

POWDER FREE GLOVES

| ITEM NO. | 102-1SF212BL | 102-1SF214BL | 102-1SF216BL | 102-1SF218BL |
|-------------|--------------|--------------|--------------|--------------|
| CASE PACK | 4 200 | 4 200 | 4 200 | 4 200 |
| TOTAL UNITS | 800 | 800 | 800 | 800 |

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

CROSS
CONTAMINATION
REDUCED BY
96%*



DECREASE
OVERALL GLOVE
USAGE BY
21%**

Improved Case Footprint

With an efficient case design, oneSAFE® has a 25-30% space efficiency advantage over other standard glove cases. This footprint reduction allows for more storage space and better overall economy.

Form Fitting and Comfortable

Form fitting and flexible for maximum fingertip sensitivity.

Recognized Color for Seafood

Blue is a very common color and the HACCP color code for seafood. Ideal for supermarkets, retail and restaurants.

* Swann-Morton Study: 2009 & 2010
** Technomic Usage Study 2014