

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.



No Tradeoff in Performance

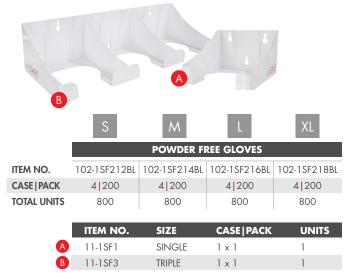
Customers can expect the excellent performance they are used to getting from FoodHandler® products.

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.



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





2301 Lunt Avenue | Elk Grove Village, IL 60007 | www.FoodHandler.com | 800.338.4433







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.

