

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.

CROSS CONTAMINATION REDUCED BY **96%***



CAN REDUCE GLOVE WASTE BY UP TO **35%**

8-10x
CLEANER
AND MORE HYGIENIC THAN
TRADITIONAL GLOVE BOXES

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

50%

FASTER TO PUT ON
VS TRADITIONAL
DISPENSER GLOVES



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 |

Improved Case Footprint

With an efficient case design, oneSAFE[®] has a 25-30% space efficiency advantage over standard over 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.