

MAKE FOOD SAFETY PRIORITY **one**

Did you know:

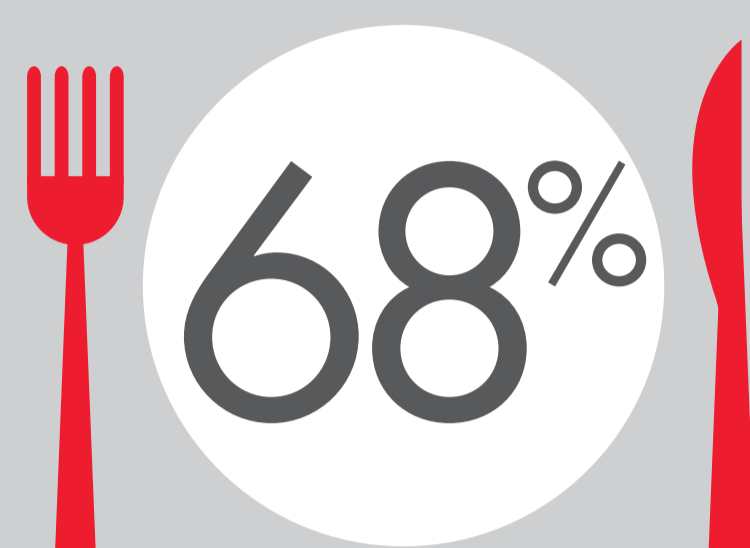


1 in 6



AMERICANS (48 MILLION) GET SICK FROM **FOODBORNE DISEASES EACH YEAR*****

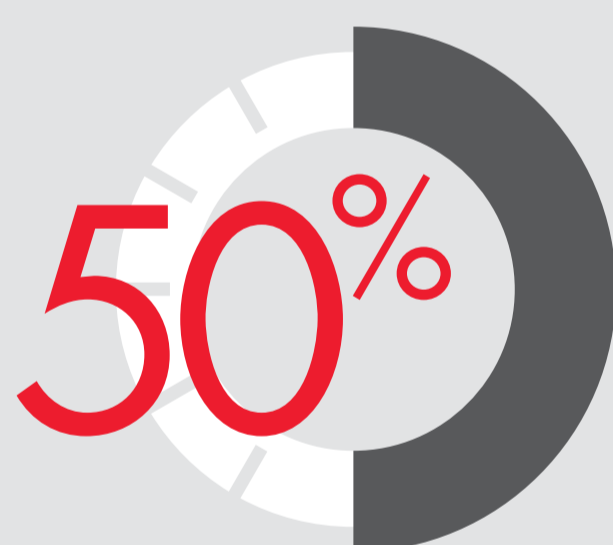
12% of food workers said they worked while suffering vomiting or diarrhea two or more shifts in the previous year††



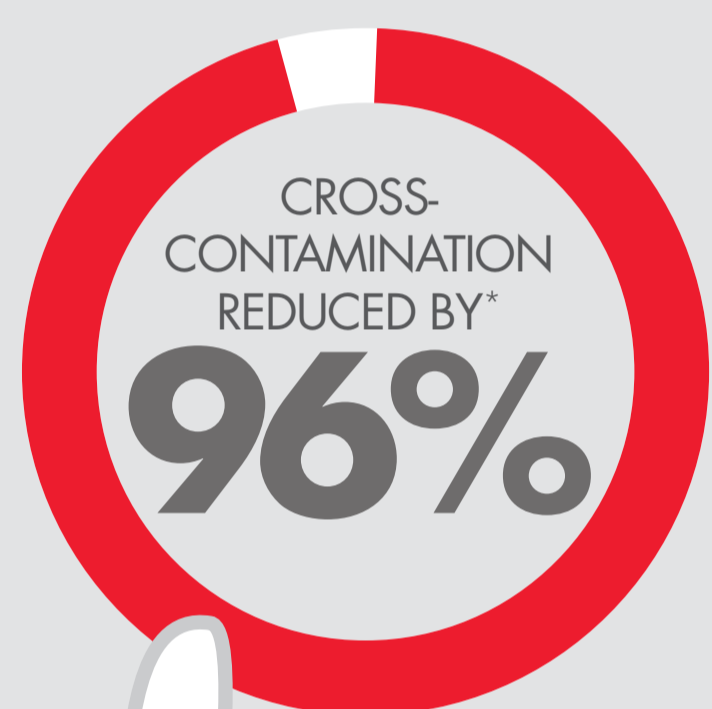
OF **FOODBORNE ILLNESS OUTBREAKS IN THE U.S. ARE RELATED TO **RESTAURANTS** OR **DELIS**†**

You can prevent cross-contamination with

oneSAFE™
SINGLE-GLOVE DISPENSING SYSTEM



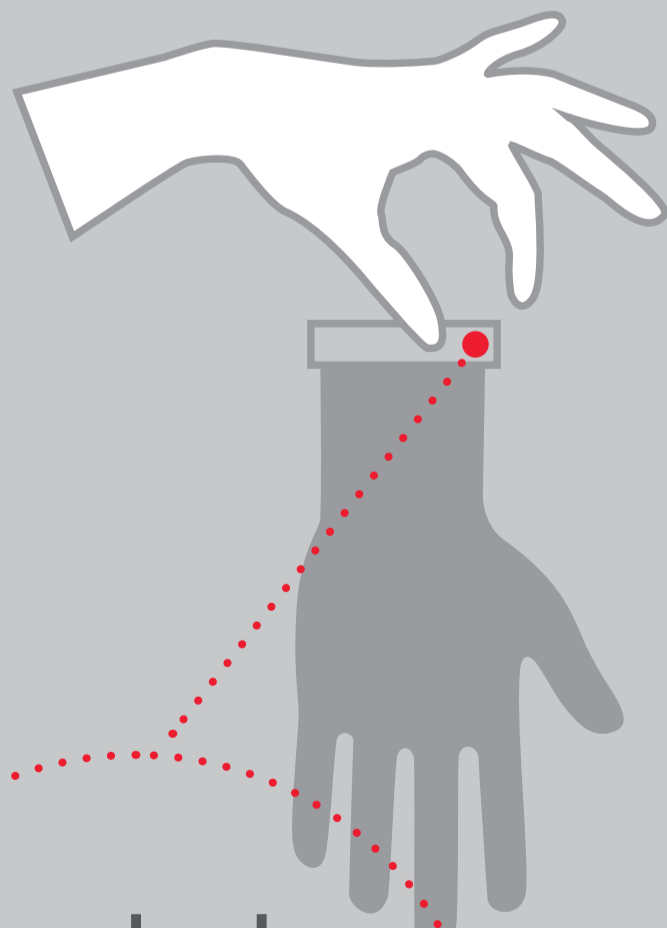
faster to put on vs the traditional dispenser gloves



8-10X CLEANER

AND MORE HYGIENIC THAN TRADITIONAL GLOVE BOXES*

Less bacteria vs. traditional dispensers



Touch the glove **only** at the cuff

93% LESS BACTERIA

Learn more at foodhandler.com

Or call 1.800.338.4433 for more information

* MatMikroLab, NMBU Norwegian University of life Sciences
** Swann-Morton Study, 2009 & 2010
*** cdc.gov/foodsafety/cdc-and-food-safety.html
† cdc.gov/foodsafety/pdfs/reported-outbreak-settings-508c.pdf
†† cdc.gov/nceh/ehs/EHSNet/Docs/JFP_ill_food_workers.pdf