

## BLUE VINYL GLOVES

FoodHandler's oneSAFE<sup>®</sup> 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<sup>®</sup> 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<sup>®</sup> 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<sup>®</sup> 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.