

oneSAFE[®]
SINGLE-GLOVE DISPENSING SYSTEM

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%***



DECREASE OVERALL GLOVE USAGE BY **21%****

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.

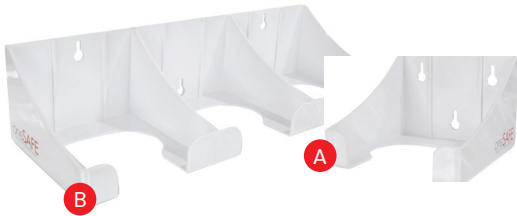
Easier to Identify

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*



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.



S M L XL

POWDER FREE GLOVES

ITEM NO.	102-ISF212BL	102-ISF214BL	102-ISF216BL	102-ISF218BL
CASE/PACK	4 200	4 200	4 200	4 200
TOTAL UNITS	800	800	800	800

ITEM NO.	SIZE	CASE/PACK	UNITS
A 11-ISF1	SINGLE	1 x 1	1
B 11-ISF3	TRIPLE	1 x 1	1

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