



SPECIFIC FOOD TASKS.

Our Gloves Are A Perfect Match.

FoodHandler® disposable gloves meet the highest standards and are a perfect fit for a variety of specific foodservice tasks. Our complete line of products now includes NSF Certified gloves, the first disposable gloves specifically designed and certified for foodservice use. Our commitment to the highest quality standards in all our food safety and worker protection products helps guard against the outbreak of foodborne illness. The #1 name in gloves and safe food handling products and programs, FoodHandler® strongly recommends handwashing in combination with proper glove use for maximum safety.



POLY

Type: Low-cost, loose-fitting gloves for light tasks that require changing gloves often.

Task: Regular Poly: Making sandwiches, bagging bagels, plate garnishing, pizza or taco preparation, silverware wrapping, filling ice buckets, food sampling, display case setup or breakdown. Elbow-Length Poly: Mixing large containers of salad, breading chicken, bakery dough handling, reaching into deep food containers, emptying, cleaning, and re-assembling softserve ice milk machine.

Variety: Regular - Embossed Poly, Textra™ Cast Poly, Silky™ Cast Poly, QuickFit™ Poly Glove System. Elbow-Length Embossed Poly.

Do not use at heat source cooking areas—grill, fryer, broiler, oven



GLOVE USE IN ITSELF DOES NOT
GUARANTEE FOOD SAFETY. ALWAYS
WASH HANDS BEFORE AND AFTER
USING DISPOSABLE GLOVES.

Vinyl

Type: More durable, closer-fitting gloves for food processing and medium-duty food tasks requiring good dexterity and/or sensitivity; latex-free and appropriate for use near heat source.

Task: Regular Vinyl: Handling sliced cheese, grill line plating area, breakfast grill, cracking eggs, fresh squeezed juice prep, prep of cream-filled pies, pizzas, salads, tacos, ready-to-eat meats such as ham and tuna.
Blue Vinyl: Seafood prep, sushi prep, peeling or dispensing shrimp, raw meat cutting, trimming produce, handling bone-in hams or smoked chops, meat grinder area, vacuum packaging area.

Variety: Regular: Lightly Powdered or Powder-free Vinyl, ConTact™ Textured Vinyl, and Blue Vinyl gloves (color-coded to avoid cross-contamination, especially when handling raw meats and seafood).

Avoid cross-contamination by changing gloves after handling raw meats, poultry and seafood.



Synthetic

Type: Formfitting gloves for tasks requiring flexibility and dexterity. Use for delicate work requiring fingertip sensitivity. Feels and acts like latex. Ideal for latex sensitive workers.

Task: Handling, slicing, prep, mixture of ready-to-eat foods, slicer area of cheese, grill line plating area, breakfast grill, cracking eggs, cake decorating, dough handling, plate garnishing, preparation of appetizer or veggie platters, vacuum packaging area.

Variety: Lightly Powdered and Powder-free TekNique™.



Latex

Type: Ultra-formfitting gloves for tasks requiring ultimate dexterity. Use for delicate work requiring fingertip sensitivity.

Task: Handling, slicing, prep, mixture of ready-to-eat foods, cheese slicing area, grill line plating area, breakfast grill, cracking eggs, cake decorating, dough handling, plate garnishing, preparation of appetizer or veggie platters, vacuum packaging area.

Variety: Lightly Powdered or Powder-free, Safety Grip Lightly Powdered or Powder-free gloves.

In case of a latex allergy consult a physician and use vinyl, nitrile, synthetic or poly gloves when handling ready-to-eat foods.



Nitrile

Type: Synthetic disposable gloves for specific tasks requiring good puncture resistance and a high level of dexterity.

Task: Intricate garnishing, handling delicate foods, sushi preparation, de-boning meats, handling hot peppers or shellfish. Use in meat preparation area as this material is very resistant to breaking down when in contact with animal fats.

Variety: Endure® Nitrile Powdered & Powder-free gloves.

Nitrile is a synthetic material resistant to snags, abrasions or tears.

For more information on our full line of safe food handling products and programs, please visit www.foodhandler.com, or contact Customer Service at 1-800-338-4433. FoodHandler Inc. • 514 Grand Boulevard • Westbury, NY 11590 • fax 516-338-4405

