

THE RISKS OF DISPOSABLE GLOVES

15% of food service foodborne outbreaks implicate contaminated disposable gloves as a contributory factor.¹

The risks associated with inferior disposable gloves are scientifically proven, with glove fraud also potentially a global problem.²

Eagle supplies certified food safe gloves and clothing to the food industry. Our gloves are single sourced and Fingerprint Checked to ensure manufacturing and product consistency, rather than relying solely on packaging and paperwork from your supplier as proof of evidence.

Eagle can proactively mitigate the risks to your business of inferior disposable gloves.²



**Supports
Sustainability
Initiatives**



**Improves
Food Safety
Programs**



**Limits
Corporate
Liability**

“Everything is fine at the moment,
is not a food safety strategy!”
- Barry Michaels³

¹ CDC Environmental Health Service Study, 2004:

² Gloves are not tested for suitability for food handling in the US on arrival:

³ B. Michaels Group Inc. Consultants in Product Safety, Regulatory Affairs, Product Development and Related Microbiology/Toxicology.



IDENTIFIED RISKS* OF DISPOSABLE GLOVES

Cost cutting manufacturing processes of gloves, including cheap, poor quality, unqualified raw materials, can directly affect food safety and increase business risk.



Glove Manufacturing & Ethical Sourcing

1. Inconsistent manufacturing
2. Raw material “ingredients” unqualified
3. Unknown factory compliances & labour conditions



Chemical & Bioterrorism

1. Sourced from unknown or multiple factories
2. Deliberate or accidental product contamination
3. Cost cutting with unsafe raw materials



Food Related Adverse Events

1. Poor quality increases glove failure
2. Toxic and chemical transfer to food
3. Single holes releasing tens of thousands of bacteria



Worker Efficiency

1. Worker exposure to toxic compounds
2. Suboptimal efficiency due to ill fitting gloves
3. Glove failures reduce productivity



Environmental & Waste

1. Environmental effect from increased failure
2. Increased waste production

**Full details and references for all information included here can be found in the stand alone document on Glovenomics®, or in the complete Glove Hazard Analysis and Mitigation Strategies White Paper written by Barry Michaels and Professor Christopher Griffith.*

Contact us at info@eagleprotect.co.nz for copies of these papers.

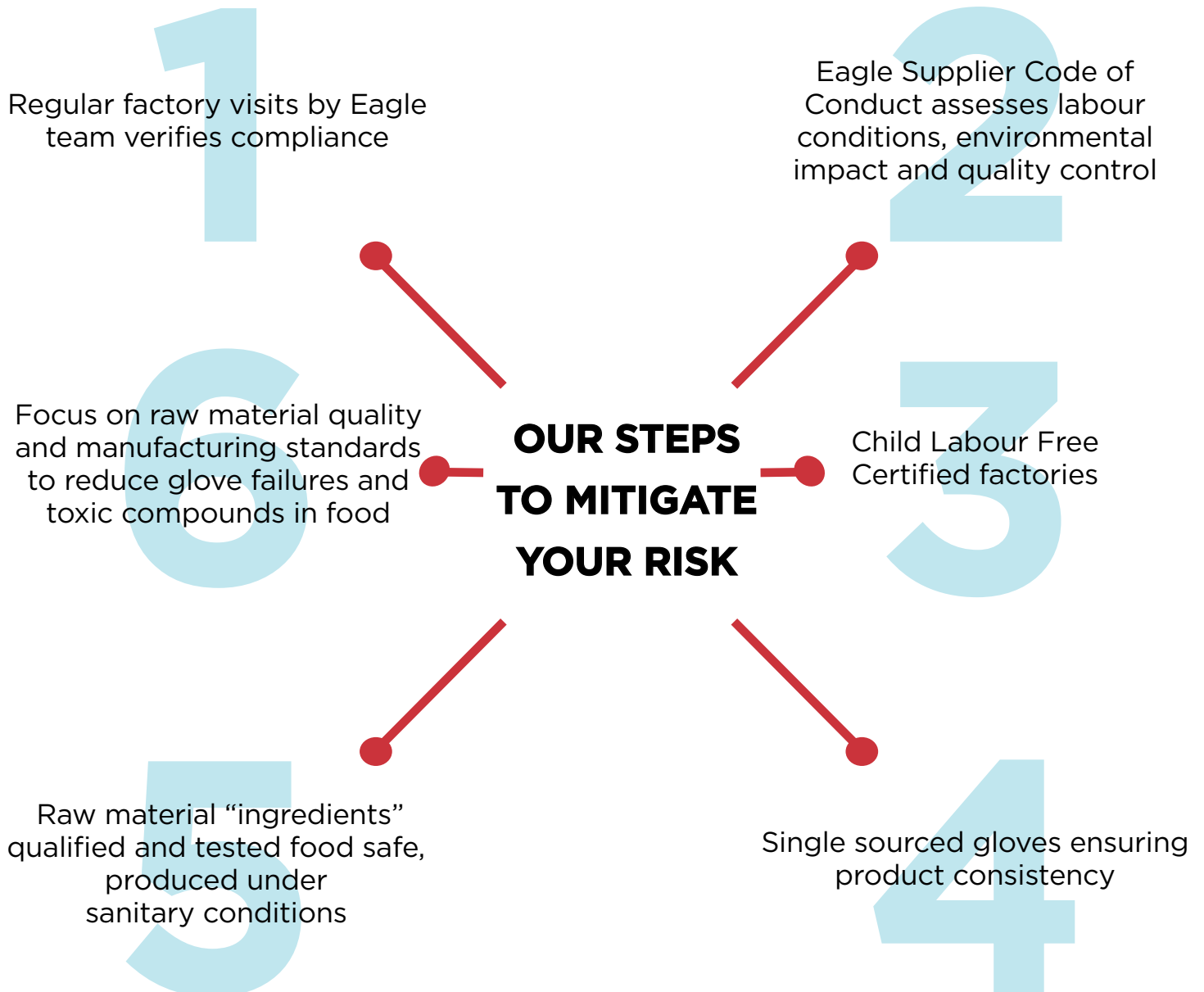
RISK ASSESSMENT

Our checklist allows you to identify if the risks to your business have been mitigated.

	SUPPLIERS:	CURRENT	EAGLE
SOURCING	Sourced directly from consistent manufacturer		✓
	Manufacturer visited regularly by your supplier (not by 3rd party)		✓
	Labour conditions, environmental impact, and quality control verified and documented		✓
RAW MATERIALS	“Ingredients” and manufacturing processes consistent		✓
	Qualified, tested and certified food safe “ingredients”		✓
	Chemical compounds known, documented and non toxic		✓
FOOD SAFETY	Glove chemical compounds known and not toxic to food		✓
	Quality checked to reduce possibility of glove fragments in food due to glove failure		✓
	Nitrile gloves preferred for food handling		✓
WORKER EFFICIENCY	Glove fit and usage assessed to improve worker efficiency		✓
	Glove associated skin irritations, hand injuries, sick leave and worker’s comp claims monitored		✓
	Financial impact of changing gloves due to glove failure considered		✓
WASTE	Glove failure rate and waste production assessed		✓
	Strength and elongation tests known for glove durability and cost effectiveness		✓
RISKS MITIGATED			14

Contact us for more information and how we can help mitigate your business risks.

EAGLE GLOVES ARE FINGERPRINT CHECKED¹



Eagle offers onsite personal protective equipment (PPE), expertise and assessments on correct product selection and use, for optimal worker performance and waste reduction.

Eagle Protect
sales@eagleprotect.co.nz
eagleprotect.co.nz
Retail: 0800 633 468
NZSB: 03 373 6074

Head Office
2b Lock Crescent
Hillsborough
Christchurch 8022
New Zealand