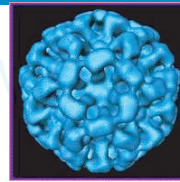


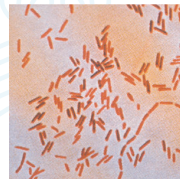
# handwashingforlife®

## Dirty Dozen\*

This HACCP based survey seeks to identify high-touch surfaces that could contaminate food worker hands. ATP is the monitoring technology used to determine the twelve most likely surfaces that harbor pathogens and cause an outbreak by cross-contamination. This assessment helps raise surface cleanliness standards. TouchReady™ surfaces keep clean hands clean and lower the risk of foodborne outbreaks.



Coronavirus



Salmonella

### Kitchen:

- 1. Cutting board
- 2. Refrigerator door handle
- 3. Ice bin
- 4. Handsink faucet handle
- 5. Paper towel lever

### Restrooms:

- 6. Restroom stall door lock
- 7. Restroom flush handles
- 8. Soap levers/button
- 9. Paper towel /Hot air levers/button
- 10. Restroom exit door handle

### Customer Service Area:

- 11. Service counter
- 12. Customer tabletop

### My Top Five Picks:

(Place a  1 in the box aligned with your top choice, continuing through  5 — completing your Top Five Picks.)

- Male |  Female

Comments:

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Email: (optional)

See TouchReady™ & TableReady™ to further assist in setting surface cleanliness specifications.

\* Dirty Dozen surfaces are site-specific choices based on risk.  
Check website for more information on TouchReady surfaces.

Fax: 847-918-0305 | 1-800-446-3628 | [www.handwashingforlife.com](http://www.handwashingforlife.com)

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