

# Hands On

## TouchReady™ Surfaces Cleanliness System

TouchReady™ is the application of the Hands-On System to surface cleanliness as well as a summary of the outcome. TouchReady™ cuts the risk of outbreaks by providing an integrated process to maintain cleanliness standards for those surfaces most likely to contaminate hands. ATP (Adenosine triphosphate) is the technology of choice to define success. This system aligns standards with the owner's values, level of process control and tolerance for risk.

### Surface Risk Assessment\*

#### Dirty Dozen-

*Kitchen*

*Service Area*

*Restrooms*

#### Personal Touch

#### TableReady\*

# Touch Ready™ SURFACES

# Hands n

**TouchReady™**  
**Surfaces**  
**Cleanliness**  
**System**

## Dirty Dozen

Dirty Dozen is a survey of the facility's most likely harbors of bacteria and virus that could lead to an outbreak. It systematically guides the manager and the food safety team through three separate zones - the kitchen, service area and restrooms - selecting the 12 highest risk surface-to-hand contact points. From these 36, 12 are selected for the first round of examination where surface cleanliness standards are set, cleaning protocols and frequencies are established and implemented. Reporting forms are developed as well as the flow of performance data, with the results reaching from Quality Assurance to Operations, Risk Management and back to the staff responsible for the cleaning.

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## 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.



Norovirus



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 I/Hot air levers/button
- 10. Restroom exit door handle

**Customer Service Area:**

- 11. Service counter
- 12. Customer tabletop

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

Male |  Female

Comments:

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Email: (optional)

\_\_\_\_\_  
 \_\_\_\_\_

Over-cleaning  
 Under-washing

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™  
 Fax: 847-918-1111

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## Dirty Dozen - Kitchen

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#### Kitchen's

Many kitchen surfaces are cleaned infrequently, especially those which are touched frequently by hands. Handles of kitchen equipment are prime examples.

Use the accompanying checklist to review and observe your top 12, please mark a **1** in the box aligned through **12**.

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.
- 7.
- 8.
- 9.
- 10.
- 11.
- 12.

Notes:

See TouchReady™  
\* Dirty Dozer  
Check web

Fax: 847-

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#### Kitchen's Dirty Dozen\*

\* Dirty Dozen surfaces are site-specific choices based on risk.

##### Things You Touch-Door Handles:

- Employee entrance
- Employee exit
- Customer entrance
- customer exit
- Men's room door entrance
- Men's room door exit
- Women's room door entrance
- Women's room door exit

##### Equipment Handles:

- Reach-in Refrigerator 1
- Reach-in Refrigerator 2
- Reach-in Refrigerator 3
- Walk-In Cooler
- Walk-In Freezer
- Reach-in Freezer
- Oven 1
- Oven 2
- Oven 3
- Drawer 1
- Drawer 2
- Drawer 3
- Utensil Drawer
- Oven dials
- Range dials
- Pot holders

##### Faucet Handles/Sink Surfaces:

- Handsink 1 faucets
- Surface
- Soap dispenser pusher/puller
- Towel dispenser lever
- Handsink 2
- Handsink 3
- Handsink 4
- Handsink 5
- Prep sink - faucet handle
- Pot sink - faucet handle
- Pot filler - faucet handle
- Dishwashing pre-spray trigger
- Drain board of pot sink - soiled side
- Drain board of pot sink - clean side

##### Floors:

- Drain area
- Floor surface 1
- Floor surface 2

##### Work Surfaces

- Prep Line:
- Cutting Board
- Cutting Table
- Knife - boning
- Knife
- Knife
- Knife
- Cooking oil container/ladle (on hot line)
- Salt container (on line)
- Portion scale
- Probe thermometer DIAL (not the sanitized probe!)

##### Tables, dishes, flatware, glass storage:

- Prep table 1
- Prep table 2
- Dish drain board - clean side

##### Plating, Pick-up Surfaces (RTE Stage):

- Pick-up counter/window
- Surface 2
- Surface 3
- Order printer

- Ice Machine door handle
- Inside ice machine, upper seam
- Ice Bin
- Ice scoop

##### Drop-off, Cleaning Tools, Gloves:

- Bus/service station drop-off
- Cleaning/Sanitizer bucket
- Sanitizer dispenser trigger
- Wipe rag
- Mop handle
- Non-disposable gloves (dishwashing, cut-guard safety, etc)
- Disposable gloves mis-used (not changed, etc)

Water/Sanitizer Solutions

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

Fax: 847-918-0305

1-800-446-3628

[www.handwashingforlife.com](http://www.handwashingforlife.com)

overcoming underwashing

# HandsOn

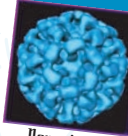
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## Dirty Dozen - Service Area

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#### Service Area's Dirty Dozen\*

Norovirus cruises comfortably around busy restaurants, the busier the better. ATP (Adenosine triphosphate) technology can now help set surface cleaning cycles and maintain safe standards without the delays of lab culturing. Swabs and a hand-held luminometer provide surface cleanliness readings in 25 seconds.



Norovirus



Salmonella

Please rank the priority of importance by placing a **1** in the box aligned with your top choice, continuing through **12**.

- Entry Door
- Reception/Waiting Area
- Table
- Menus
- Condiments (Salt, Pepper, Sauces, Sweeteners)
- Tray Return/Trash
- Beverage Station
- Salad Self-Service
- Breeding Station
- Ill Customer Contact with Server
- Cashier
- Exit Door

Notes:

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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.

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over-cleaning  
under-washing

# Hands n

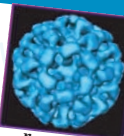
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## Dirty Dozen - Restroom

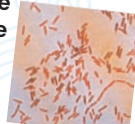
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#### Restroom's Dirty Dozen\*

Restrooms are the dominant source for norovirus, the leading cause of restaurant outbreaks. This highly virulent pathogen commonly escapes from toilets via invisibly soiled hands. Norovirus can live on restroom surfaces for 3-6 weeks, waiting to be picked up and transferred to ready-to-eat foods.



Norovirus



Salmonella

Please rank the priority of importance by placing a **1** in the box aligned with your top choice, continuing through **12**.

- Toilet paper Poke-Thru (Direct contamination)
- Toilet seat/bowl contact
- Splash-back (Aerosolizing during flush)
- Flush handles
- Stall door
- Floor/shoe/purse contact
- Faucet handles
- Soap dispenser
- Paper towel dispenser (Lever/crank)
- Accessories/toiletries
- Countertops
- Restroom exit door

Notes:

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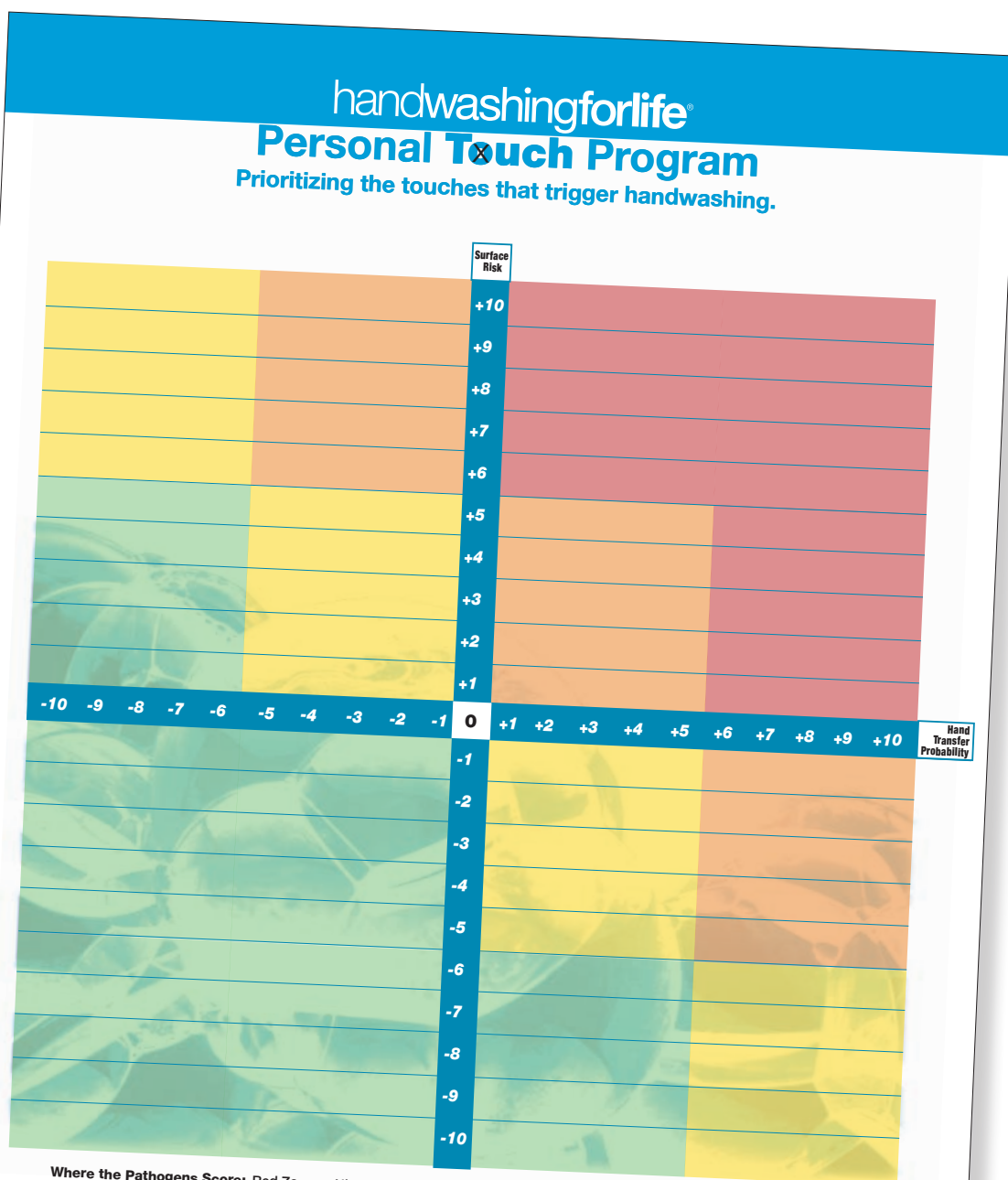
over-cleaning  
under-washing

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## Personal Touch

Personal Touch is an extension of the Dirty Dozen survey, adding the *probability of transfer* factor. Personal Touch is a combined risk assessment, implementation and employee training tool. It is a simple chart that helps prioritize those touches that should trigger a handwash. It provides a picture of the relationship between two critical variables. The vertical axis (Y) rises from the clean to the heavily contaminated surface while the horizontal axis (X) increases in transfer probability from left to right. The sample template is provided with four high priority touches plotted on the coordinates to get started. The High-High corner is clearly for the must wash events.



Where the Pathogens Score: Red Zone — High Risk Surface / High Transfer Probability / Return from restroom, work on salad prep  
 Orange Zone —  
 Yellow Zone —  
 Green Zone — Receive delivery, sign receipt

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## TouchReady™ Surfaces Cleanliness System

### Table Ready™ — Under Development

TableReady™ narrows the focus of TouchReady™ to a cleaning sub-system specifically targeting the dining area. It too is a risk-based process to set safe level standards and package training with implementation and monitoring. The core of TableReady™ is the marriage of cleaners with single-use paper towels - replacing the traditional multi-use rag, maintained in a bucket of poorly controlled sanitizer solution.

Dr. Charles P. Gerba, University of Arizona, demonstrated that “in some cases the multi-use rag method just moves germs from one spot to another while giving staff and patrons an impression of cleanliness.” Adding cleanliness standards can change this picture and help operators move to the TableReady™ method where a spray bottle of fresh sanitizer solution is used in conjunction with a single-use paper towel.

TableReady™ uses ATP technology to develop a site-specific package:

**Risk assessment summary**

**Safe Level standards & task frequency**

**Sanitizer**

**Paper towel & dispenser/s**

**Training**

**Verification & auditing schedule**

**Report flow, worker feedback**

