

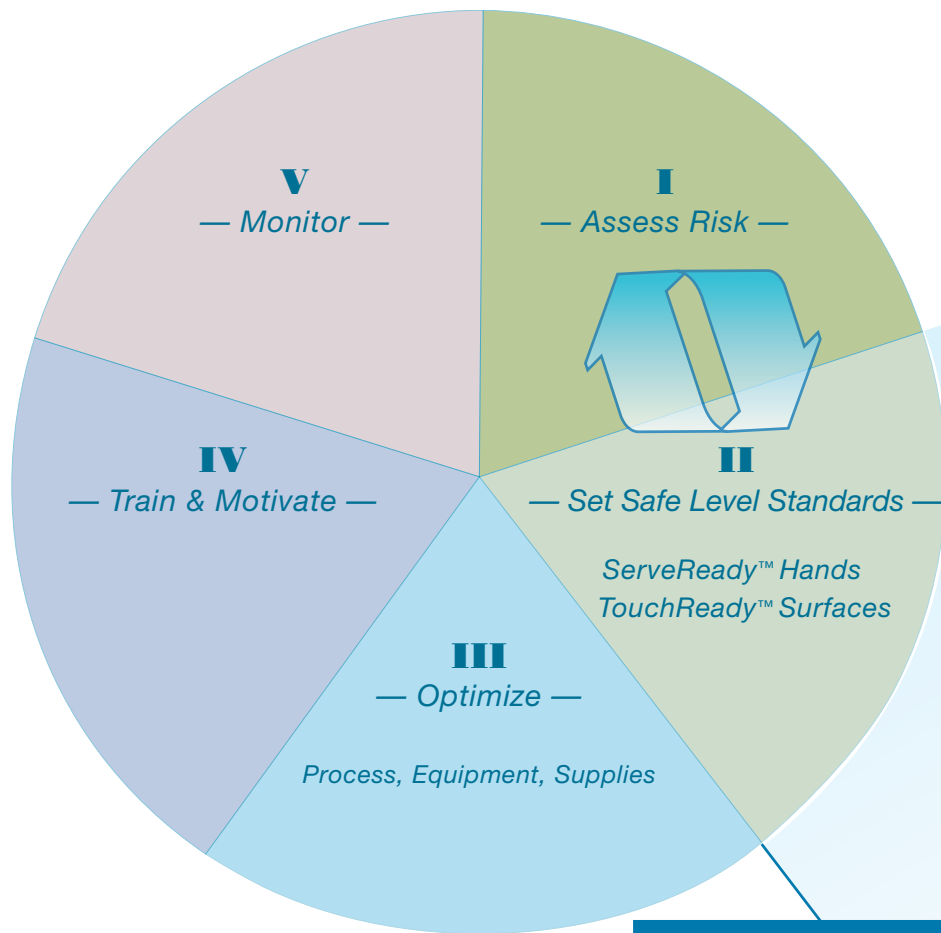
Hands-On

Integrated Hand Hygiene

ServeReady™ Hands

TouchReady™ Surfaces

The Hands-On System is a 5 step risk-reduction process based on HACCP. Hands-On reduces the risk of outbreaks by providing simple site-specific solutions for clean hands, including the surfaces to keep clean hands clean.



Level One Implementation

ServeReady™ Hand Cleanliness System
TouchReady™ Surface Cleanliness System

ProGrade™ & Safe Level Quality
Personal Touch Dirty Dozen

Team Tally & Safe Level Frequency
TableReady™

Team Rally Hand Cleanliness Audit
Surface Cleanliness Audit