

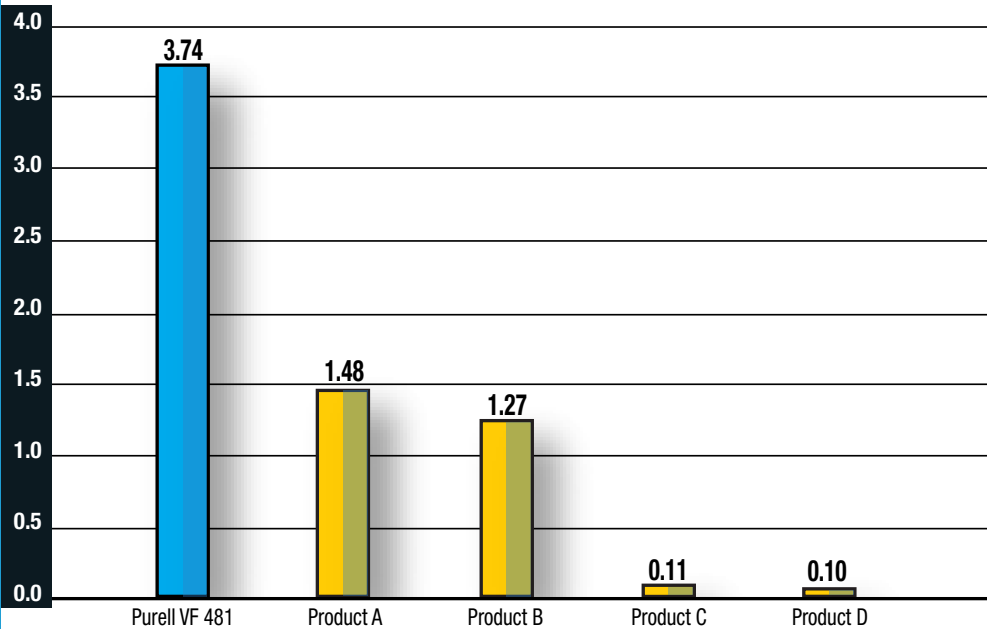
handwashingforlife®

Overcoming Underwashing™

Hand Sanitizers

Well formulated alcohol sanitizers are proven boosters to hand washing effectiveness in the foodservice arena. Not dependent on residual chemicals to kill pathogens, alcohol sanitizers do not carry the risk of possible food contamination, do not build microbial resistance and are more skin-friendly than soap and water. By selecting a norovirus-effective product, this intervention can help establish a barrier in the front-of-house where ill customers frequently introduce norovirus into the property.

Dramatic Differences in Human Norovirus Test



These results clearly show that care must be taken in selecting alcohol hand sanitizers where *norovirus* is the concern. *Norovirus* is far and away the most common source of foodborne outbreaks and is introduced via human contact, fecal-hand-oral. The more people, the more customers, the higher the risk. In mathematical terms, this synergized formula, Purell VF481, is 34 times more effective than product C. It is recommended for all restaurants and public gatherings, especially during, the “high season” for that preventable “24 hour stomach flu” which is more accurately diagnosed as *norovirus*.

Interested parties can look up the complete scientific poster on our website, https://www.handwashingforlife.com/new_norovirus_alcohol_hand_sanitizer.



Best Practice Products

Purell’s anti-norovirus VF481 can be located convenient to the staff and the customer with this touch-free dispenser. It is available in tabletop, pedestal and wall mount versions, ready to break the fecal-hand-oral chain of contamination.

Best Practice Endorsements:

These hand sanitizing systems are endorsed by the Handwashing For Life® Institute for foodservice, food processing, hospitality, office buildings, education, and retail.

The Handwashingforlife® Institute actively supports and recommends the products and services of members who meet the criteria for leadership in hand hygiene related interventions. These criteria include:

- + Product or service must meet Institute standard of Best Practice within applicable category.
- + Forum member must demonstrate commitment to advancing the Science of Hand Hygiene and be a top quartile supplier, as measured by: Customer satisfaction with initial product or service and follow-up support.



Fact vs Fiction

Myths typically live well beyond the science.

These facts just might save your life and that of your business...

Fact:

- 1] Not all hand sanitizers use the same ingredients in the same concentrations. To insure a hand sanitizer will meet performance requirements check for these elements:
 - ✓ Uses alcohol as the single active ingredient and at an effective level.
 - ✓ Is Food Code compliant.
 - ✓ GRAS list formulated.
- 2] A new synergized formula, tested for the first time on human norovirus by Emory University's Dr. Moe, shows dramatic improvement over previously available options. See graph on reverse for details.

A norovirus-effective product helps establish a barrier in the front-of-house where ill customers frequently introduce norovirus into the property. It also serves to add an extra degree of protection for back-of-house staff and offers them a convenient option for between-wash hand sanitization.
- 3] No, less. Soaps contain surfactants that lift soil off the skin... unfortunately, they can also lift essential skin lipids. Hand sanitizers contain moisturizers that get left behind on the skin after the alcohol kills germs and evaporates.
- 4] Not true. Misinterpreted regulations have resulted in temporary removal in some states. Flammability issues have been resolved.
- 5] No place? We see at least ten places in foodservice: 1) Remote service areas 2) Drive-up windows at quick-serve restaurants 3) Street vendors 4) Restaurants' public entrances, waiting areas 5) Children's play areas 6) In kitchens serving at-risk customers 7) In kitchens where an extra level of safety is the standard 8) In school cafeteria service lines - especially where restrooms are locked 9) At the produce, deli and meat counters in supermarkets 10) Cashier lines at grocery check-outs and convenience stores.
- 6] Knowledge alone doesn't change behavior and poor service gets you fired! Service often trumps safety. Make hand cleansing convenient, especially at remote locations. (See SaniTwice™)
- 7] No, it eliminates a "no-handwash." It can also provide an added safety margin to compensate for poor washing in high risk situations or "rush" environments. Effectiveness of a log one wash, removing the heaviest soil, can be multiplied with alcohol hand sanitizer.
- 8] Don't be confused by the words "hand antiseptics" which are hand sanitizers and are covered in § 2.301.16 and as towelettes in § 5.203.11.
- 9] No, many are not based on GRAS - Generally Regarded As Safe. It is an FDA (CFSAN) maintained database of ingredients safe for use in direct and secondary food contact. <http://vm.cfsan.fda.gov/~dms/eafus.html>
- 10] Both handwashing and hand sanitizing significantly reduce the population of any bacteria on the skin. The transient ("bad") germs are eliminated or pushed below an infectious dose, whereas the resident ("good") bacteria rapidly repopulate the skin after a hand hygiene event. The bottom line: hand hygiene does not impact our normal flora or put us at risk in any way!

Hand Sanitizers

Myth:

All hand sanitizers are the same.

Hand sanitizers are ineffective on Norovirus.

Dries skin more than handwashing.

Can't be located in hallways because of flammability.

Good for hospitals but no place in foodservice.

Once trained, food workers will return to handwash sinks as needed when working remote locations.

Use of hand sanitizer in the professional kitchen eliminates a handwash.

Use of hand sanitizer is not recommended in the Model Food Code.

All hand sanitizers are GRAS list formulated.

Hand sanitizers kill resident bacteria, the good bacteria.