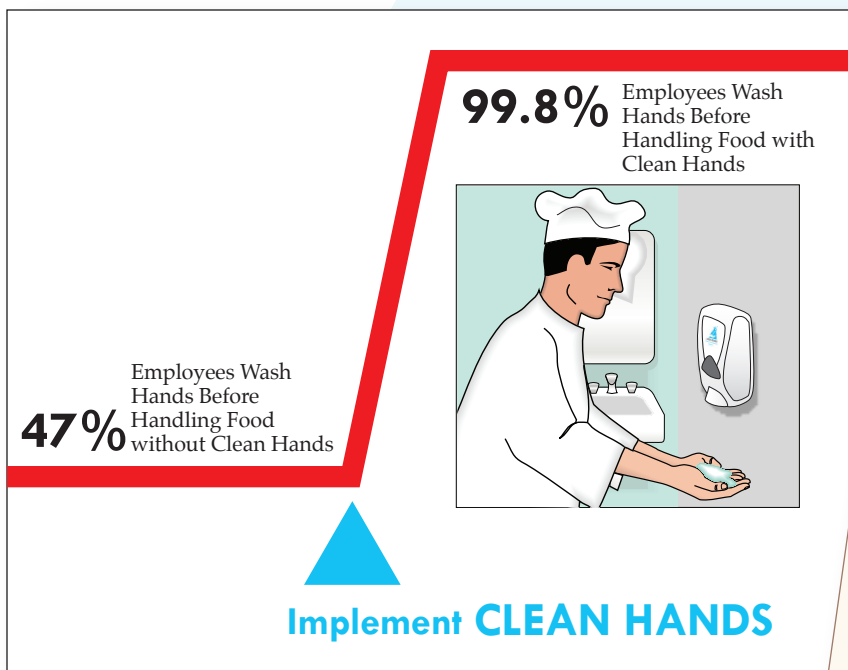


# Can You Guarantee Your Food Has Been Prepared with Clean Hands?

Quickly Take Handwashing Compliance in Your Restaurant from 47% to 99.8% with CLEAN HANDS Advanced Handwashing Monitor



*"Handwashing is the single most important procedure for preventing nosocomial infections."*

-U.S. Centers for Disease Control (CDC)

**COOKS & FOOD SERVERS ARE NOT WASHING THEIR HANDS!**

The most recent U.S. Food and Drug Administration (FDA) study of food safety found 53.8% noncompliance with proper and adequate handwashing behavior among fast food restaurant employees. As threatening as that number is for the safety of our food supply, in full service restaurants that number jumped to an astounding 72.7% noncompliance. In the results of this study, the FDA states: "Hands may become contaminated when employees engage in activities such as handling raw animal foods, using the restroom or handling soiled tableware. Hands are a common vehicle for the transfer of harmful bacteria and viruses to food products. **Effective handwashing is one of the most important measures to minimize the contamination of food by employees.**"

**CLEAN HANDS Advanced Handwashing Monitors track employee's handwashing habits using the latest technology, to ensure clean, safe handling of food to promote a better experience at eating establishments. Call us today to find out how you can implement CLEAN HANDS.**



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