

HAND HYGIENE GUIDE FOR **FOOD SERVICE**

Lowering the risk for foodborne illness

Proper hand washing and sanitizing are important elements to food safety, both in front-of-house and back-of-house areas. Health Guard® hand care products by Kutol help take the worry out of food-related illnesses, address food safety guidelines and help facilities build a solid reputation for quality.

NSF registered E-category hand soaps, washes and sanitizers from Health Guard

- For use in USDA and US federally inspected facilities
- Designed to enhance HACCP programs
- Ideal for whole facility use customer and patron areas, as well as food prep and service



'Nine out of ten foodborne illness outbreaks in restaurants are caused by the spread of germs from the hands of foodservice employees to food."

> - Centers for Disease Control and Prevention



HAND SOAPS and SANITIZERS

Hand Wash

- · Removes fats, oils and other tough food soils
- · Meets FDA color and residual odor limits
- · Must be rinsed off

Use in food and non-food areas Food processing/packaging · Kitchen and food prep • Employee and guest

Products commonly used:

- ► Foaming Luxury **Hand Soap**
- ► Foaming Luxury Dye & Fragrance Free Hand Soap



Hand Sanitizer/Cleaner

- · Cleans and sanitizes in one step
- Removes fats, oils and other tough food soils
- Effective against common foodborne organisms
- Exceeds the 50 ppm chlorine equivalency standard
- Meets FDA color and residual odor
- · Must be rinsed off

Use in food areas only Food processing/packaging • Kitchen and food prep • Food handling areas

Products commonly used:

- Foaming E2 Hand Cleaner/Sanitizer
- E2 Antibacterial Hand Soap



Hand Sanitizer

- Kills 99.99% of common germs that cause illness
- Exceeds the 50 ppm chlorine equivalency standard
- Meets FDA color and residual odor limits
- No rinse
- · Wash and rinse hands first with E1 product when used in food areas

Use in food and non-food areas

Entrances • Guest seating • Service counters • Food processing/packaging Kitchen and food prep • Food handling areas

Products commonly used:

- Foaming 62% Alcohol Hand Sanitizer
- Foaming 70% Alcohol **Hand Sanitizer**
- 62% Alcohol Hand Sanitizer Gel



Hand Wash

- Removes medium soils
- Kills common germs that cause illness
- · Must be rinsed off

Use in non-food areas only

Restrooms • Locker rooms • Handwashing stations outside of

Product commonly used:

Foaming Antibacterial Hand Soap









WALL MOUNT and PORTABLE DISPENSERS

No touch and manual dispensers can be used throughout food service and processing facilities based on need and location. For use with all E category products.



Dispenser Labels

Color-coded category labels are available (no charge) to place on dispensers.









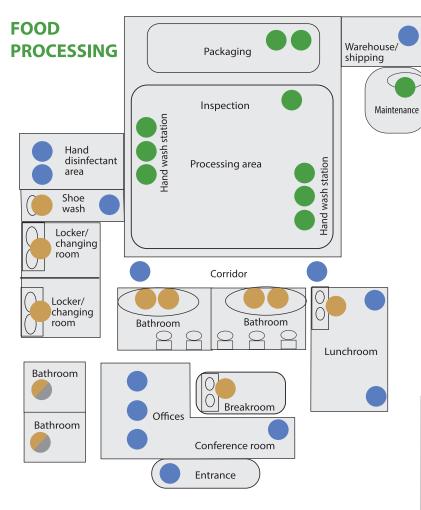
Customer facing

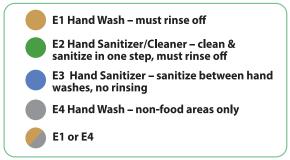
"Improving employee handwashing practices is critical to preventing outbreaks of diseases like norovirus, Camplobacter, Salmonella and E-coli."

> Centers for Disease Control and Prevention

For a full catalog of dispensing options, visit <u>kutol.com/dispensers</u>.

HEALTH GUARD® HAND SOAP and SANITIZER PLACEMENT





RESTAURANT

