



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.

“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



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

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



E1 Handwashing

- 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 restrooms

Products commonly used:

- ▶ Foaming Luxury Hand Soap
- ▶ Foaming Luxury Dye & Fragrance Free Hand Soap



E2 Handwashing and Sanitizing

- 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 limits
- Must be rinsed off

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

Products commonly used:

- ▶ Foaming E2 Sanitizing Hand Soap
- ▶ Liquid E2 Sanitizing Hand Soap



E3 Hand Sanitizing

- 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



E4 Hand Cleaning

- 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 food area

Product commonly used:

- ▶ Foaming Antibacterial Hand Soap



KUTOL
Hand Care Specialists

Health Guard's full portfolio of products for the food industry is available at
kutol.com/food-services or by scanning this code:



WALL MOUNT DISPENSERS

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

Product Labels

To help employees and inspectors easily identify products in each dispenser.



Dispenser Labels

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

E1

Hand Wash
(rinse with water)

E2

Hand Sanitizer/Cleaner
(rinse with water)

E3

Hand Sanitizer
(no rinsing)



Food processing



Grocery

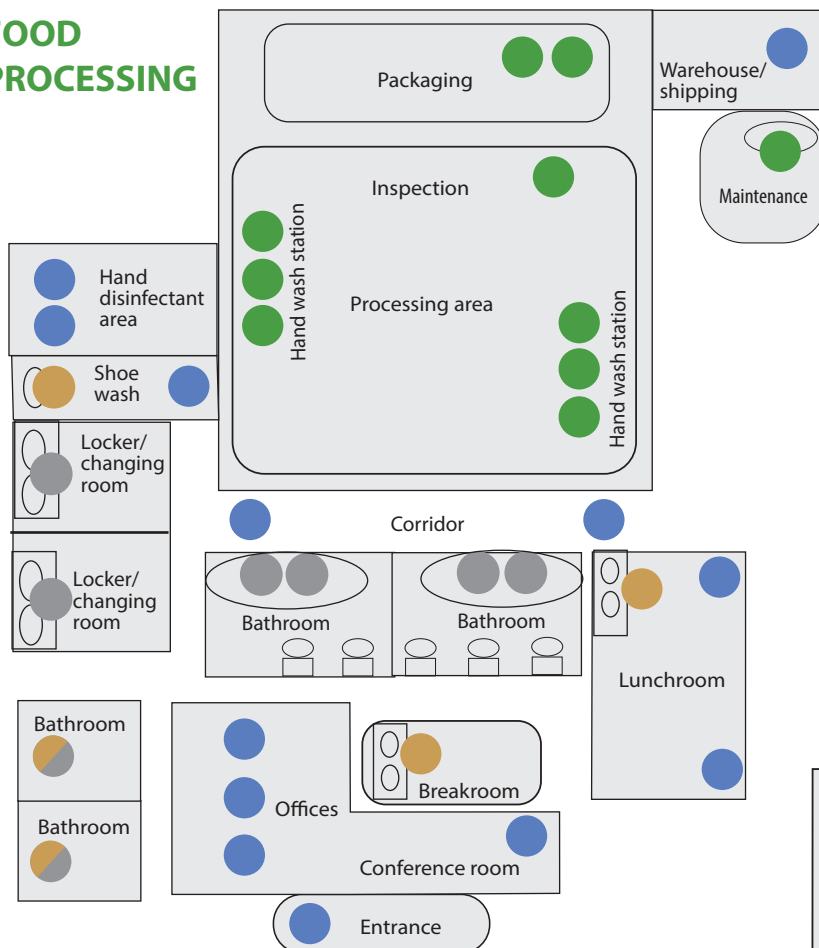
"Improving employee handwashing practices is critical to preventing outbreaks of diseases like norovirus, Camplobacter, Salmonella and E-coli."

— Centers for Disease Control and Prevention

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

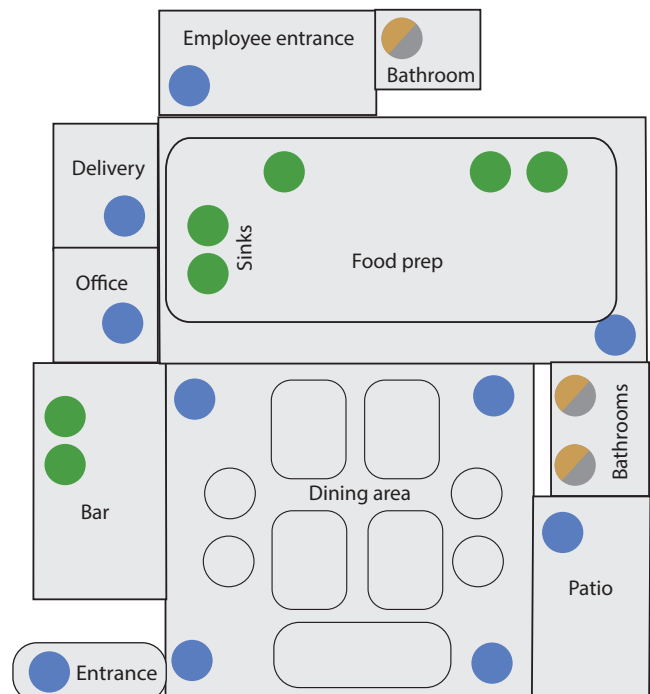
PRODUCT PLACEMENT GUIDE

FOOD PROCESSING



- **E1 Hand Wash** – must rinse off
- **E2 Hand Sanitizer/Cleaner** – clean & sanitize in one step, must rinse off
- **E3 Hand Sanitizer** – sanitize between hand washes, no rinsing
- **E4 Hand Wash** – non-food areas only
- **E1 or E4**

RESTAURANT



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Hand Care Specialists

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