

TRAINING AND EDUCATION

Let Triple S help you select the right solution for your facility:

- NSF registered products to meet food code regulations
- Foaming refills and dispensers that save money
- Product identification labels and signage on how to use our products properly (available no charge)

How to Use E2 Hand Sanitizer/Cleaner



How to Use E1 with E3 Hand Cleaners



How to Sanitize Hands







How to Wash Hands



Triple S has many training solutions and support materials available. Contact your sales rep for details.

NSF REGISTERED HAND CLEANERS (REFILL BAGS) - Manual and TouchFree M-Style use the same refills!

Product / Refill	Item #	Pack / Size	Description	NSF Registered
E1 Hand Wash - For food preparation and processing areas. (Can also be used in non-food areas)				
 <b>FoamClean</b> LOTION Skin Cleanser	44098 44020	6 / 1000 mL 6 / 1200 mL	Rich, thick foaming formulation. Enhanced with Aloe & Vitamin E. Cleans medium soils. Green Seal™ certified. Ruby pink with tropical fragrance. E1 rated.	 Nonfood Compounds Program Listed: E1 Registration Number: 154450
E2 Hand Wash /Sanitizer - Clean & sanitize in one step, rinse off. (For food preparation and processing areas)				
<b>FoamClean</b> HY-CLEAN E2 Hand Cleaner & Sanitizer	44095	6 / 1000 mL	Cleans and sanitizes in one easy step. Must be rinsed. Bactericidal agent Benzalkonium Chloride at 0.13%. Ideal for food service. Dye & fragrance free. E2 rated.	 Nonfood Compounds Program Listed: E2 Registration Number: 154451
E3 Hand Sanitizer - Sanitize between hand washes, no rinsing. (For food and non-food areas)				
<b>FoamClean</b> ASCEND 62 Hand Sanitizer (62% alcohol)	44600 44018	6 / 1000 mL 6 / 1200 mL	Works instantly without water, just rub in. Bactericidal agent Ethyl Alcohol at 62%. Contains Aloe & Vitamin E. Improved formula for richer, thicker foam. Dye & fragrance free. E3 rated.	 Nonfood Compounds Program Listed: E3 Registration Number: 154452

Triple S has a wide selection of other hand cleaners available. Contact your sales rep for details.

\*This product meets Green Seal® Standard GS-41A, based on effective performance and protective limits on VOCs and human & environmental toxicity. GreenSeal.org.

DISPENSERS AND ACCESSORIES

Item	Item #	Color / Size	Item	Item #	Color / Size	Pack
COLLECTIONS MANUAL (Push)	44001	Black w/black trim	COLLECTIONS TOUCHFREE M-STYLE (Automatic)	44008	Black w/black trim	Dispensers are packed 6 per case.
	44002	Gray w/gray trim		44009	Gray w/gray trim	
	44003	White w/gray trim		44011	White w/gray trim	
	44181	Black w/chrome trim*		44182	Black w/chrome trim*	
	44149	White w/white trim		44151	White w/white trim	
	44152	Blue, Yellow & Red				
E1 dispenser labels	LAM1451M	2" x 0.5" mustard	How to Use E2 Cling	LIT-TSE2CG	5" x 7"	Individual labels and clings must be ordered separately.
E2 dispenser labels	LAM1451G	2" x 0.5" green	How to Use E1/E3 Cling	LIT-TSE1E3CG	5" x 7"	
E3 dispenser labels	LAM1451B	2" x 0.5" blue	How to Sanitize Cling	LIT-TSACGS	5" x 7"	
			How to Wash Cling	LIT-TSCLING	7" x 5"	
Floor Stand with Header	44257	Silver	Ideal for public entrances, foyers, and food lines. Customizable message area.			Stands and header signs are packed 1 per case.
Counter Top Stand	44612	Silver	Convenient for order or check-out counter			
Counter Stand Header	44619	Silver	Optional accessory. Customizable message area.			

\*additional charge

Distributed by:

FOOD SAFETY  
HAND HYGIENE PROGRAM

“Cleanliness is a major factor in preventing foodborne illness. Everything that touches food should be clean.”  
- US Department of Agriculture (USDA)



- Help protect against foodborne illness
- Ensure compliance with food industry regulations
- Promote clean hands with NSF registered products

Trust Triple S for Clean and Healthier Hands!



## Did You Know?

The Centers for Disease Control and Prevention (CDC) estimates that roughly 1 in 6 Americans or 48 million people get sick, 128,000 are hospitalized and 3,000 die from foodborne diseases each year. Annual economic costs are estimated at \$78 billion in workplace absenteeism and healthcare services. More than half of all foodborne illness outbreaks in the U.S. are associated with restaurants.

## THE RIGHT PRODUCTS, THE RIGHT APPLICATION

Proper hand hygiene in any restaurant, deli, supermarket, food handling or food processing facility is vital to healthy food.

Reduce the risk of illness and save costs while building a reputation for safety, quality and cleanliness with our Triple S Food Safety Hand Hygiene Program featuring our stylish FoamClean Collections Dispensers and NSF Registered hand soaps and sanitizers!

## FoamClean COLLECTIONS

QUALITY SKIN CARE

### Wall Mount Dispensers



- Available in Manual (Push) or TouchFree M-Style (Automatic)
- 1000 mL and 1200 mL Refills
- Upper dispensing feature means no leaks
- 6 dispenser color choices!

FoamClean Collections dispensers and NSF registered products help prevent foodborne illness and ensure compliance with FDA Food Code requirements.

- Ideal for food preparation, handling and processing
- Meet guidelines for use in USDA and US federally inspected food processing facilities
- Sturdy, reliable dispensers with color-coded labels are designed to enhance your HACCP program

### LABEL IDENTIFICATION



#### Dispenser Labels

Supplemental 2" x 0.5" color-coded E1, E2 and E3 category labels are available (no charge) for you to place on dispensers.

**E1** Hand Wash  
(rinse with water)

**E2** Hand Sanitizer/Cleaner  
(rinse with water)

**E3** Hand Sanitizer  
(no rinsing)

## THE RIGHT PRODUCTS FOR FOOD AND NON-FOOD AREAS



### NSF Registered Products

#### E1 Hand Wash



##### LOTION Skin Cleanser

Effective hand cleaner that removes fats, oils, and other tough food soils

Must be rinsed off with potable water

May contain FDA approved colors and fragrances that meet limits for residual odor left on hands after rinsing

**Approved for use in food processing and preparation areas**

General purpose cleaner that can also be used in employee and guest restrooms



#### Use in Food & Non-Food Areas

- Food Processing Plants
- Food Packaging Areas
- Kitchen / Food Prep Areas
- Deli / Bakery / Butcher / Food Handling Areas
- Back of House Restrooms
- Guest Restrooms

#### E2 Hand Sanitizer/Cleaner



##### HY-CLEAN E2 Hand Cleaner & Sanitizer

Combination Hand Wash and Sanitizer that removes fats, oils, and other tough food soils

Exceeds the 50 ppm chlorine equivalency standard for sanitizers

0.13% Benzalkonium Chloride is effective against common food borne organisms that can cause illness

Must be rinsed off with potable water

May contain FDA approved colors and fragrances that meet limits for residual odor left on hands after rinsing

**Approved for use in food processing and preparation areas**



#### Use in Food Areas Only

- Food Processing Plants
- Food Packaging Areas
- Kitchen / Food Prep Areas
- Deli / Bakery / Butcher / Food Handling Areas

#### E3 Hand Sanitizer



##### ASCEND 62 Hand Sanitizer (62% Alcohol)

No-rinse hand sanitizer

Exceeds the 50 ppm chlorine equivalency standard for sanitizers

Fast-acting 62% Ethyl alcohol kills 99.99% of common germs that can cause illness

May contain FDA approved colors and fragrances that meet limits for residual odor left on hands after rinsing

**Approved for use in non-food areas and food processing and preparation areas (only after washing and rinsing hands first)**



#### Use in Food & Non-Food Areas

- Food Processing Plants
- Food Packaging Areas
- Kitchen / Food Prep Areas
- Deli / Bakery / Butcher / Food Handling Areas
- Service Counters
- Guest Seating Area

"One of the Five Keys to preventing foodborne disease is to keep clean by washing your hands before handling food and often during food preparation."  
- World Health Organization

#### Portable Hand Hygiene Stations

Make it easy and convenient to help protect your guests from germs!

Our Floor and Counter Top Stands become Hand Hygiene Stations when you add a TouchFree dispenser.



## Did You Know?

You can use E3 Hand Sanitizers to help kill germs after using an E1 Hand Wash in Food Areas. To simplify, you can use an E2 Hand Sanitizer/Cleaner in place of using E1 and E3 cleaners.

"Wash hands thoroughly with warm, soapy water for 20 seconds before, during and after handling raw meats and foods."  
- Centers for Disease Control and Prevention (CDC)



Products for the kitchen, the counter, the dining area and restrooms.



Sanitary sealed refills help prevent contamination and the spread of germs.



Visible hand hygiene practices benefit the bottom line.