



*performance plus*

## **food safety hand hygiene program**



Proper hand hygiene in any restaurant, deli, super market, food handling or food processing facility is vital. Protect your employees and your customers, reduce germs in customer service areas, prepare and serve food with clean hands, and make hand hygiene a priority in restrooms. Let us help you reduce the risk of illness and save costs while building your reputation for safety, quality and cleanliness with the *Performance Plus Hand Hygiene Program*.



performance plus

# food safety hand hygiene program

## the right products in the right place

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 the Performance Plus Hand Hygiene Program.



### CLEAN HANDS FOR HEALTHIER FOOD

#### 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.

## High-Performing Wall Dispensers

Performance Plus dispensers along with 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



### PRODUCT LABEL IDENTIFICATION

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

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

**E3** Hand Sanitizer  
(no rinsing)

- Available in Manual Push or No Touch (automatic) options
- 1000 ml Refills - same refills fit both Manual & No Touch M-fit
- Upper dispensing feature means no leaks
- Many dispenser color choices!

# the right products for food & non-food areas

<b>E2</b> Hand Sanitizer/Cleaner (rinse with water)	<b>E3</b> Hand Sanitizer (no rinsing)	<b>E3</b> Hand Sanitizer (no rinsing)
<p><b>FOAMING E2 SANITIZING HAND SOAP</b></p> <p>Combination Hand Wash and Sanitizer that removes fat, oils, and other tough food soils</p> <p>Exceeds the 50 ppm chlorine equivalency standard for sanitizers</p> <p>0.13% Benzalkonium Chloride is effective against common food borne organisms that can cause illness</p> <p>Must be rinsed off with potable water</p> <p>May contain FDA approved colors and fragrances that meet limits for residual odor left on hands after rinsing</p> <p><b>Approved for use in food processing and preparation areas</b></p>	<p><b>FOAMING HAND SANITIZER (62% ALCOHOL)</b></p> <p>No-rinse hand sanitizer</p> <p>Exceeds the 50 ppm chlorine equivalency standard for sanitizers</p> <p>Fast-acting 62% Ethyl alcohol kills 99.99% of common germs that can cause illness</p> <p>May contain FDA approved colors and fragrances that meet limits for residual odor left on hands after rinsing</p> <p><b>Approved for use in non-food areas and food processing and preparation areas</b> (only after washing and rinsing hands first)</p>	<p><b>FOAMING HAND SANITIZER (NO ALCOHOL)</b></p> <p>No-rinse hand sanitizer</p> <p>Exceeds the 50 ppm chlorine equivalency standard for sanitizers</p> <p>Fast-acting 0.13% Benzethonium Chloride kills 99.99% of common germs that can cause illness</p> <p>May contain FDA approved colors and fragrances that meet limits for residual odor left on hands after rinsing</p> <p><b>Approved for use in non-food areas and food processing and preparation areas</b> (only after washing and rinsing hands first)</p>
<p><b>USE IN FOOD AREA ONLY</b></p>	<p><b>USE IN FOOD/NON-FOOD AREAS</b></p>	<p><b>USE IN FOOD/NON-FOOD AREAS</b></p>
<ul style="list-style-type: none"> <li>• Food Processing Plants</li> <li>• Food Packaging Areas</li> <li>• Kitchen / Food Prep Areas</li> <li>• Deli, Bakery, Butcher, Food Handling Areas</li> </ul>	<ul style="list-style-type: none"> <li>• Food Processing Plants</li> <li>• Food Packaging Areas</li> <li>• Kitchen / Food Prep Areas</li> <li>• Deli, Bakery, Butcher, Food Handling</li> <li>• Service Counters</li> <li>• Guest Seating Area</li> </ul>	<ul style="list-style-type: none"> <li>• Food Processing Plants</li> <li>• Food Packaging Areas</li> <li>• Kitchen / Food Prep Areas</li> <li>• Deli, Bakery, Butcher, Food Handling</li> <li>• Service Counters</li> <li>• Guest Seating Area</li> </ul>

## PORTABLE HAND HYGIENE STATIONS

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

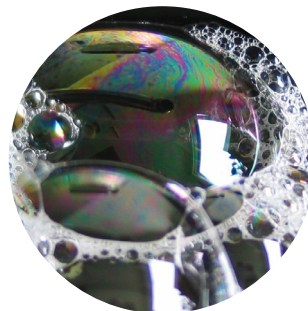
Floor and Counter Top Stands become Hand Hygiene Stations when you add a Touch Free dispenser. Ask your Rep for more information!



Counter Top Stand with Optional Header



Floor Stand with header included



## DID YOU KNOW ...

Performance Plus Foam hand cleaners use just .75 mL per handwash versus 1.5 mL for most liquid hand cleaners. This cuts your soap usage in half, saving money!

Our top dispensing technology lets you see the product being dispensed. Studies show this saves up to 20% on soap waste.

- 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.





# NSF registered hand cleaners

## HAND CARE PRODUCT REFILLS

Item #	Description	Pack	E-RATING
PP7808F	Foaming Hand Sanitizer (No Alcohol) Clear w/ Light Linen Scent	6 / 1000 mL	 Nonfood Compounds Program Listed: E3 Registration Number: 154996
PP7820F	Foaming Hand Sanitizer (62% Alcohol) Clear w/ No Fragrance	6 / 1000 mL	 Nonfood Compounds Program Listed: E3 Registration Number: 154998
PP7804F	Foaming E2 Sanitizing Hand Soap Clear w/ No Fragrance	6 / 1000 mL	 Nonfood Compounds Program Listed: E2 Registration Number: 155000



**PP7808F**  
Manual &  
No Touch M-Fit



**PP7820F**  
Manual &  
No Touch M-Fit



**PP7804F**  
Manual &  
No Touch M-Fit

## dispensers

### DISPENSERS - MANUAL

Item #	Description	Pack
PP8900F	Manual Soap Dispenser Black with Black Trim	1 / EA
PP8901F	Manual Soap Dispenser Light Grey with Grey Trim	1 / EA
PP8907F	Manual Soap Dispenser White with White Trim	1 / EA
PP8908F	Manual Soap Dispenser Black with Chrome Trim*	1 / EA

### DISPENSERS - NO TOUCH M-FIT

Item #	Description	Pack
PP8910F	No Touch M-Fit Soap Dispenser Black with Black Trim	1 / EA



**PP8900F**  
Black/black trim  
Manual



**PP8901F**  
Gray/gray trim  
Manual



**PP8907F**  
White/white trim  
Manual



**PP8908F**  
Black/Chrome trim  
Manual



**PP8910F**  
Black/black trim  
No Touch M-Fit

### DID YOU KNOW ...



“You should 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)

### DID YOU KNOW ...



“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

