



PERFORMANCETM
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. 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

E2 Hand Sanitizer/Cleaner (rinse with water)	E3 Hand Sanitizer (no rinsing)	E3 Hand Sanitizer (no rinsing)
<p>FOAMING E2 SANITIZING HAND SOAP</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>Approved for use in food processing and preparation areas</p>	<p>FOAMING HAND SANITIZER (62% ALCOHOL)</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>Approved for use in non-food areas and food processing and preparation areas (only after washing and rinsing hands first)</p>	<p>FOAMING HAND SANITIZER (NO ALCOHOL)</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>Approved for use in non-food areas and food processing and preparation areas (only after washing and rinsing hands first)</p>
<p>USE IN FOOD AREA ONLY</p>	<p>USE IN FOOD/NON-FOOD AREAS</p>	<p>USE IN FOOD/NON-FOOD AREAS</p>
<ul style="list-style-type: none"> • Food Processing Plants • Food Packaging Areas • Kitchen / Food Prep Areas • Deli, Bakery, Butcher, Food Handling Areas 	<ul style="list-style-type: none"> • Food Processing Plants • Food Packaging Areas • Kitchen / Food Prep Areas • Deli, Bakery, Butcher, Food Handling • Service Counters • Guest Seating Area 	<ul style="list-style-type: none"> • Food Processing Plants • Food Packaging Areas • Kitchen / Food Prep Areas • Deli, Bakery, Butcher, Food Handling • Service Counters • Guest Seating Area

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



FOAMING E2 HAND SOAP is a premium foaming hand soap that cleans and sanitizes hands at the same time, leaving them feeling soft and fresh. Formulated with 0.13% Benzalkonium Chloride to eliminate 99.99% of common germs within 15 seconds.

- Ideal for use in all food related facilities
- Must be rinsed off after use
- Accepted for use in federally inspected meat and poultry plants
- NSF Registered Product - Listed E2

ITEM #	DESCRIPTION	COLOR	SCENT	SIZE	PACK
PP7804F	FOAMING E2 SANITIZING HAND SOAP	CLEAR	NONE	1000 ML	6 / CS



FOAMING HAND SANITIZER (NO ALCOHOL) is an effective and convenient way to sanitize hands when soap and water are not available. Formulated with 0.13% Benzalkonium Chloride to eliminate 99.99% of common germs within 15 seconds.

- Light Linen scented product
- Enhanced with Aloe & Vitamin E
- Non-alcohol and non-flammable
- NSF Registered Product - Listed E3

ITEM #	DESCRIPTION	COLOR	SCENT	SIZE	PACK
PP7808F	FOAMING HAND SANITIZER (NO ALCOHOL)	CLEAR	LIGHT LINEN	1000 ML	6 / CS



FOAMING HAND SANITIZER (62% ALCOHOL) is an effective, unscented product to sanitize hands when soap and water are not available. When used properly, this fast-acting product kills 99.99% of many common germs within 15 seconds.

- The 62% Ethyl alcohol formula meets CDC recommendations for proper hand hygiene.
- NSF Registered Product - Listed E3

ITEM #	DESCRIPTION	COLOR	SCENT	SIZE	PACK
PP7820F	FOAMING HAND SANITIZER (62% ALCOHOL)	CLEAR	NONE	1000 ML	6 / CS

WHAT IS NSF CERTIFICATION?

Millions of people take the safety of their food, water and consumer products for granted on a daily basis. Why? Because of three letters: NSF. NSF certification is your key to making sure that the products you use meet strict standards for public health protection.

Choosing a product certified by NSF lets you know the company complies with strict standards and procedures imposed by NSF. From extensive product testing and material analyses to unannounced plant inspections, every aspect of a product's development is thoroughly evaluated before it can earn our certification.

Most importantly, NSF certification is not a one-time event, but involves regular on-site inspections of manufacturing facilities and regular re-testing of products to ensure that they continue to meet the same high standards required to maintain certification over time. If for any reason a product fails to meet one or more certification criteria, NSF will take enforcement actions to protect you, including product recall, public notification or de-certification.

Products that earn NSF certification are said to be "NSF certified" or "NSF listed" and display the applicable NSF certification mark to show that they have been tested by one of today's most respected independent product testing organizations.

Dispensers



MANUAL DISPENSERS

ITEM #	DESCRIPTION	COLOR	TRIM	WHAT REFILL?	BATTERIES?	PACK
A PP8900F-EA	MANUAL SOAP DISPENSER	BLACK	BLACK	1000 ML	NO	1 / EA
B PP8901F-EA	MANUAL SOAP DISPENSER	LIGHT GREY	GREY	1000 ML	NO	1 / EA
C PP8907F-EA	MANUAL SOAP DISPENSER	WHITE	WHITE	1000 ML	NO	1 / EA
D PP8908F-EA	MANUAL SOAP DISPENSER	BLACK	CHROME	1000 ML	NO	1 / EA

NO TOUCH DISPENSERS

ITEM #	DESCRIPTION	COLOR	TRIM	WHAT REFILL?	BATTERIES?	PACK
E PP8910F-EA	NO TOUCH M-FIT SOAP DISPENSER	BLACK	BLACK	1000 ML	YES — (4) C	1 / EA
F PP8911F-EA	NO TOUCH M-FIT SOAP DISPENSER	WHITE	WHITE	1000 ML	YES — (4) C	1 / EA

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

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)