FOOD SAFETY

THE POWER OF CLEAN HANDS





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 from foodborne diseases each year. Of those, 128,000 are hospitalized and 3,000 die.

While the most recent economic costs vary by study, the overall burden is significant. The Government Accountability Office (GAO) estimated the annual cost to be \$75 billion, covering medical care, lost productivity, and premature deaths. The U.S. Department of Agriculture (USDA) also estimates that the economic burden of just 15 key foodborne pathogens is \$17.6 billion annually.

The majority of foodborne illness outbreaks in the U.S. continue to be associated with food prepared in restaurants. Studies from the CDC show that over the last several decades, more than half of all reported foodborne outbreaks have been linked to 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.







- 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



FOAMING E2 SANITIZING HAND SOAP

Combination Hand Wash and Sanitizer that removes fat, 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 AREA ONLY

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



FOAMING 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
- Service Counters
- Guest Seating Area

E3 Hand Sanitizer

FOAMING HAND SANITIZER (NO ALCOHOL)

No-rinse hand sanitizer

Exceeds the 50 ppm chlorine equivalency standard for sanitizers

Fast-acting 0.13% Benzethonium Chloride 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
- 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!



Header





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.

Manual Dispensers

ITEM#	DESCRIPTION	PACK
PP-D3161-EA	Manual Soap Dispenser Black/Black	I/ ea
PP-D3160-EA	Manual Soap Dispenser Gray/Gray	I/ 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

No Touch Dispensers

ITEM#	DESCRIPTION	PACK
PP-D3521-EA	No Touch M-Fit Dispenser Black/Black	I/ ea
PP-D3523-EA	No Touch M-Fit Dispenser, White/White	I/ ea