

HITM SAFE HAND WASHING – PRODUCTS AND INFORMATION

AT A GLANCE

A "Safe Hands" hand wash program for retail food operations

If hand and fingertip washing is to be enforced, there must be agreement on the actual method and then, retail foodservice training and enforcement. This document sets forth a national initiative for safe hands in the USA and worldwide.

[<http://www.hi-tm.com/Documents/Safehands.html> (no cost)]

HITM's "Safe Hands" Program with materials available for purchase

HITM offers a complete program and supplies – everything an operator needs to implement and operate a highly effective hand wash HACCP program. It includes:



- Training video tape or DVD (15 minutes) (specify English video tape, English-Spanish video tape, or English-Spanish DVD)
- Manager's training booklet
- "Glo-Germ" kit with UV light and fluorescent mixture for testing fingertips
- Safe hand wash poster (specify English or Spanish)
- Ten "Safe Hands" employee certification lapel pins

\$205.00

[<http://www.hi-tm.com/Documents2000/Safehands-pic.html>]

Safe hand washing video tape or DVD

This video tape / DVD explains the critical importance of hand washing for food safety. It describes the double wash method, using a fingernail brush to remove pathogens from fingertips and underneath fingernails when people enter the kitchen area and the single wash method, used within the kitchen area. Please specify English or English-Spanish video tape or English-Spanish DVD.

\$65.00

[<http://www.hi-tm.com/Documents2000/Video.html>]

Laminated hand washing poster



This 8½"x11", multi-colored poster shows HITM's eight-step, double wash method with fingernail brush on the first wash. Post it by the hand sink as a reminder to employees as to how to get 1,000,000-to-1 reduction of bacteria on fingertips. (English or Spanish) Please specify English or Spanish.

\$3.75

[<http://www.hi-tm.com/Documents2000/Hand-poster.html>]

Hospitality Institute of Technology and Management
670 Transfer Road, Suite 21A; St. Paul, MN 55114

TEL 651 646 7077 FAX 651 646 5984 <http://www.hi-tm.com> info@hi-tm.com

Fingernail brush



This easy-to-use, Anchor surgeon's brush is convenient for effective scrubbing of fingertips. Use it in food operations or homes as part of HITM's double wash method. It can be chained to the wall beside the sink. This soft-bristled Anchor brush gives 1,000-to-1 reduction of bacteria on fingertips. It is very durable and will withstand 400 autoclavings, and is designed so that bacteria do not adhere to the brush but are washed off as the brush is used.

\$3.50

18" chain and mount (close out) \$3.00

[<http://www.hi-tm.com/Documents2000/Brush-pic.html>]

Fingernail brush holder



Every food-handling employee can have his/her own nail brush for removing pathogens from fingertips. This sturdy stainless steel brush holder holds 12 fingernail brushes and can be conveniently stored by the hand sink, bristles up to dry. The holder and brushes can be removed from the wall and easily sanitized as one unit in the dish machine.

\$125.00

[<http://www.hi-tm.com/Documents2002/brushholder-pics.html>]

OTHER HITM HAND WASHING DOCUMENTS ONLINE (no cost)

1. A "Safe Hands" hand wash program for retail food operations: A technical review [<http://www.hi-tm.com/Documents/Handwash-FL99.html>]
2. Double hand washing with a fingernail brush [<http://www.hi-tm.com/Documents/Handflow.html>]
3. Hand washing (list of abstracts / references) [<http://www.hi-tm.com/Documents/handwash.html>]
4. Measuring the effectiveness of fingertip washing (PDF format) [<http://www.hi-tm.com/Documents2001/Safehands-II.pdf>]
5. Removal of *Escherichia coli* on hands with natural or artificial fingernails [<http://www.hi-tm.com/Documents2002/ecoli-paper.html>]
6. Why gloves are not the solution to the fingertip washing problem [<http://www.hi-tm.com/Documents2001/Glove-problems.html>]

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