### handwashingforlife

# Norovirus Summit II Handwashing standards No-water hand cleansing Killing human norovirus vs. surrogates

March 25, 2009 Venetian Hotel, Las Vegas

Dr. Christine Moe, School of Public Health, Emory University (By satellite)
Robert McCormack BioScience Laboratories
Jim Mann Executive Director, Handwashing For Life Institute
Q & A Panel







#### **Agenda**

7:30 am Resource Center opens, Registration

8:00 am Driving Behavior Change to Reduce Risk,

Handwashing For Life

Jim Mann

8:30 am SaniTwice Research, BioScience Laboratories

Robert McCormick

9:00 am Research Using Human Norovirus, Emory University

**Dr. Christine** *Moe (by satellite from her lab in Atlanta)* 

[Panel for Q&A after each session]

9:30 am Break

9:45 am Workshop

Restaurant Teams: Where you have water

- Implementing enhanced handwashing and out-front norovirus control

Hotel Casino Teams: Where you don't have water

- Establishing a hand cleansing & sanitizing network

Institutional Team: Where you have & don't have water

- Getting started

10:30 am Adjourn Consultant staff available until 1 PM.







# Handsen

Driving Behavior Change to Lower the Risk of Foodborne Outbreaks





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### Hands

- The Hands-On System is a 5 step risk-reduction process based on HAACP. Hands-On reduces the risk of outbreaks by providing simple site-specific solutions for clean hands, including the surfaces to keep clean hands clean.
- ServeReady™ Hands
- TouchReady™ Surfaces

```
TouchReady<sup>™</sup> Surface
                             ServeReady<sup>™</sup> Hand
    Cleanliness System
                               Cleanliness System
                                  Core Handwash
                 Dirty Dozen
                       Kitchen
                                    ProGrade™
                                     & Safe Level Quality
                     Service Area
                                        Team Tally &
                         Restrooms
                                          Safe Level
                       Personal Touch
                                            Frequency
                           TableReady™
                                              Team Rally
                                                SaniTwice™
```

### Risk Assessment of Hand Hygiene Practices

- 1. Assemble key stakeholders as a temporary team
- 2. Define and agree our *unnecessary* risk (if any)
- 3. List critical factors
- 4. Prioritize & propose a solution
- 5. Budget requirements & timetable
- 6. Test solution
- 7. Rollout



### ProGrade Safe Level Quality Standard

ServeReady™ Hands replaces The Ready-To-Serve Hand

■ Set Safe Level Standards —

ServeReady™ Hands

TouchReady™ Surfaces



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## Team Tally, Handwashing Frequency Standards

What gets measured gets done.

— Optimize —

Process, Equipment, Supplies







#### Monitor

Monitoring the cleanliness of the ServeReady hands and their TouchReady environment



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# Handsen

Driving Behavior Change to Lower the Risk of Foodborne Outbreaks

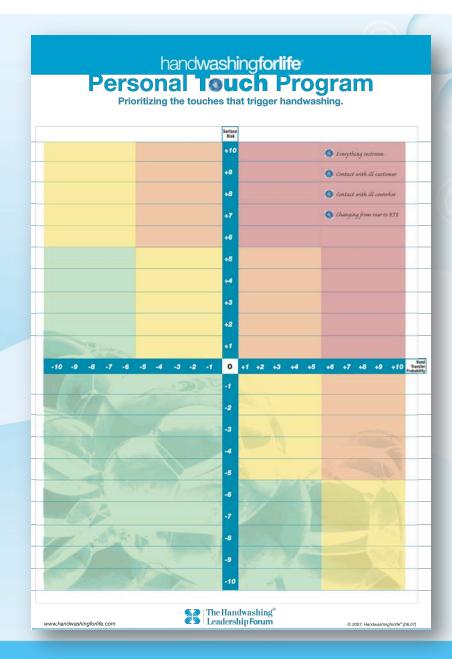




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**Dirty Dozen:** 



### **SaniTwice**





## Fairs & Outdoor Events...are prime SaniTwice™ application sites

This photo is representative of Food Code compliant handwashing set-ups around the country. They provide a trickle of water, little cleaning and are rarely used.



### Venetian Research @ Portable Bars



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#### **Contact us:**



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