

ServeReady® Hands Start Here

HandsOn™ Handwashing Training System

VISUALIZED AND
PERSONALIZED
GERM REMOVAL

- View the Why segment of the Why/When/How Foodservice video.
- Set & agree the Quality standard using the ProGrade template & example.
(Review/confirm established handwashing policies & process, always using paper towels for drying.)
- Set the Frequency standard using the MyWIN HandsOn Safe Level Assessment Worksheet & example.
- Conduct the signing of The Pledge Of Professionalism.
- Monitor to motivate. Reward success. Discipline non-performance.

The ProGrade™ Proof of Handwashing Skill

To demonstrate knowledge and grade handwashing proficiency, provide each trainee an individual ProGrade hands template. Have each self-evaluate the skin condition of their hands and fill in their name and any other employee identifier.

1. Apply Brevis GlitterBug tracer as you would a hand lotion, rubbing into both hands until dry.
2. Wash with soap for 20 seconds, preferably with warm water. (Consider the HandsOn Core Handwash)
3. Dry with a single-use paper towel.
4. Illuminate hands with a UV light, exposing the glowing spots and areas missed.
5. Score handwashing proficiency, Handwash Quality, by adding up the misses and subtracting from 100%.
6. If the trainee scores less than the operational standard, repeat the process, washing for greater than 20 seconds. Also, the employee can use a nailbrush where approved.
7. Hand sanitizer can be applied for added confidence, especially in high-risk situations.



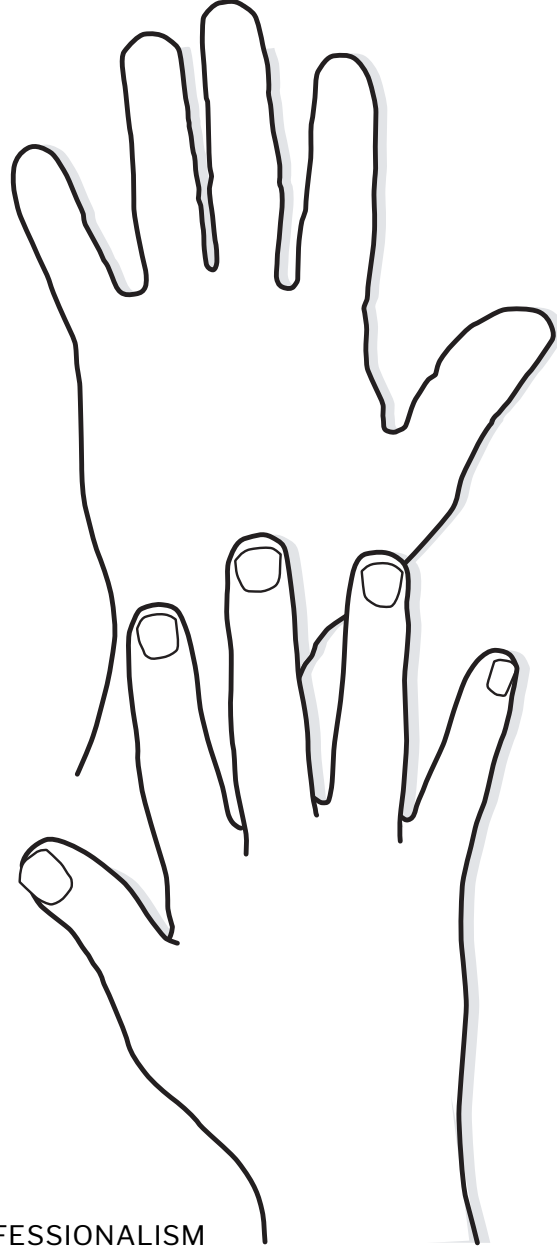
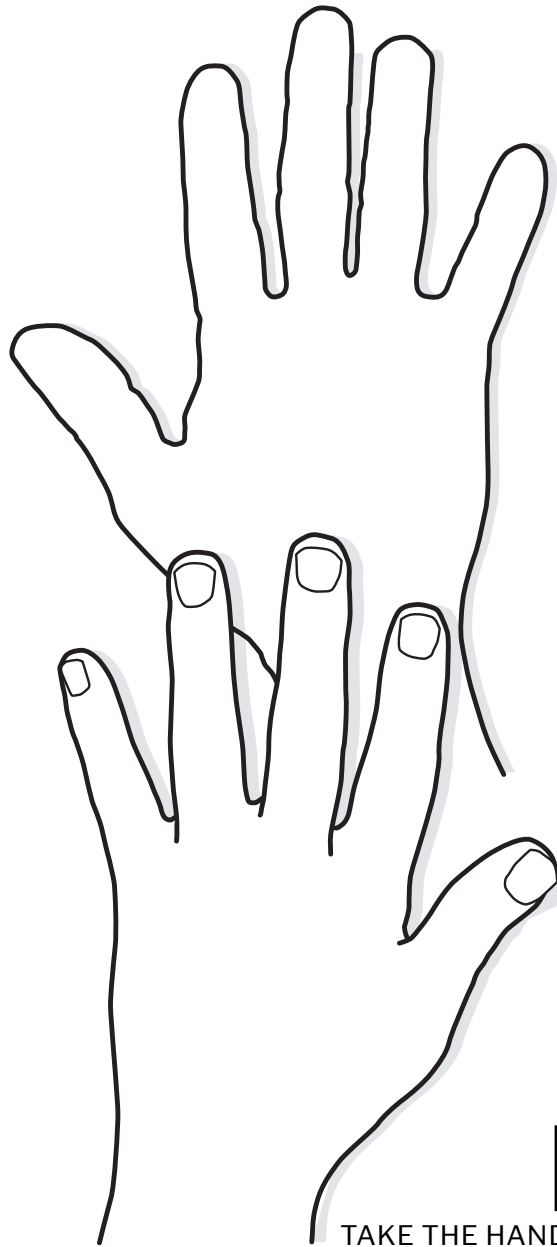
Summary: Professional Grade Handwashing

Good handwashing is a skill. It can be tested, demonstrated and improved. This ProGrade instrument is a proficiency grading tool to guarantee handwash quality. The process can be used to establish a minimum standard and help employees understand the prevailing fingernail and jewelry policies. This test converts the intangible concept of germs into a personal visual experience.



HandsOn™ ProGrade Form

RECORDING YOUR HANDWASHING EFFECTIVENESS



ServeReady® Hands PROGRADE™

is the Proficiency Grading component of the Hands-On System.

From a 100 point scale;

1 point is deducted for each unwashed spot, and

5 points deducted for each unwashed area.

Passing score is 90 points, or as established by your manager.

_____ Spots- nails

_____ Spots- other

_____ Areas- unwashed

_____ Total Deductions

_____ Total ProGrade Score

Nailbrush Used:

Yes No



Yes I did!

TAKE THE HAND HYGIENE PLEDGE OF PROFESSIONALISM

Name: _____

Employee #: _____

Company: _____

Date: _____

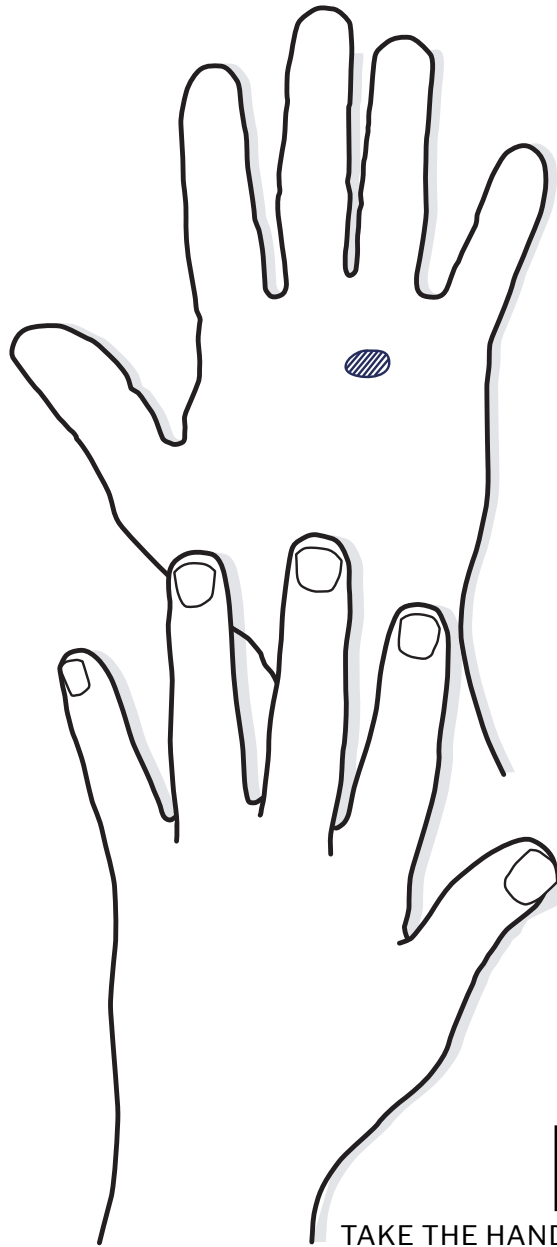
Hand Condition (CIRCLE ONE):

1. Dry, cracked, callused, cut and/or long nails 2. Dry, cracked 3. Dry
 4. Healthy, rough skin 5. Healthy, smooth



HandsOn™ ProGrade Form

RECORDING YOUR HANDWASHING EFFECTIVENESS



ServeReady® Hands PROGRADE™

is the Proficiency Grading component of the Hands-On System.

From a 100 point scale;

1 point is deducted for each unwashed spot, and

5 points deducted for each unwashed area.

Passing score is 90 points, or as established by your manager.

1
Spots- nails

2
Spots- other

1 (5)
Areas- unwashed

8
Total Deductions

92
Total ProGrade Score

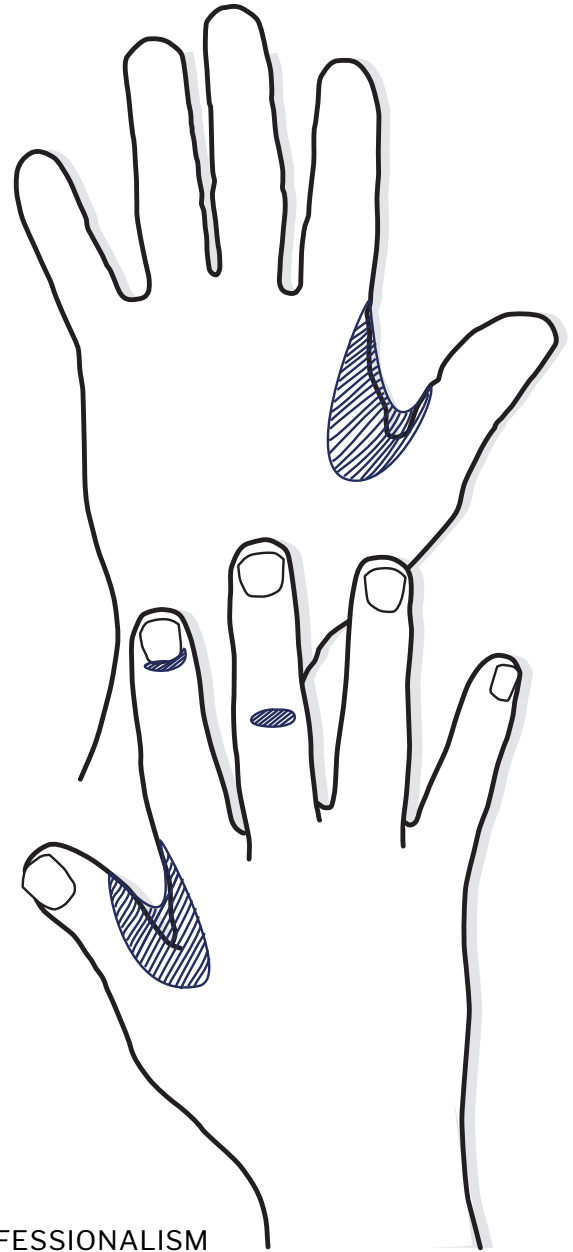
Nailbrush Used:

Yes No



Yes I did!

TAKE THE HAND HYGIENE PLEDGE OF PROFESSIONALISM



Name: First Last

Employee #: 044

Company: Company

Date: 2-28-2021

Hand Condition (CIRCLE ONE):

1. Dry, cracked, callused, cut and/or long nails 2. Dry, cracked
4. Healthy, rough skin 5. Healthy, smooth

