



It has long been recognized that our hands may be dirty and can contaminate with bacteria anything we touch. Many of us grew up listening to our mothers telling us to wash our hands before we ate.

Mom was right!

Our hands may be one of the most important causes of food poisonings and poor shelf life in the food that we produce.

The CDC estimates that each year roughly 1 in 6 Americans (or 48 million people) gets sick, 128,000 are hospitalized, and 3,000 die of foodborne diseases. Hand hygiene is such a simple concept that it's easy to take it for granted.

Hands are one of the most critical of all control points

To protect ourselves and the food we produce, we must consider hand sanitation a critical control point in our hazard analysis and critical control points (HACCP). All food processing companies need to have a proper policy on hand sanitation. More importantly, it must be enforced and followed by everyone all the time, especially when returning from the restroom, the lunchroom, or outside the plant.

We may take it for granted, but clean hands and effective hand washing is critical to fighting cross-contamination and the spread of pathogens in the food processing environment. The graphic below shows the area's most often missed with simple hand washing. Fingernails, cuticles, creases and crevices of the fingers and hands are all areas where pathogens hide. These problem areas require special attention when washing. Using a quality sanitizing hand soap like our **Bac Stop 2** and following good hand washing guidelines will go a long way in effectively fighting this type of cross-contamination. For added protection, add our **Bac Stop 3A Hand Sanitizer Spray** to your hand hygiene program. **Bac Stop 3A** is delivered as an atomized spray which saturates those hard to reach areas of the fingers and hands and is effective in killing 99.9999% of pathogens common to food processing facilities.

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Bacteria

There are two general kinds of bacteria on our hands - indigenous and transient. One type lives on our skin all the time, permanently attached, deep in our pores. This type is the indigenous bacteria and they may cause some problems. However, transient bacteria are normally the cause of the problems. These bacteria hitchhike on your skin. They come and go and include many types of microorganisms including food spoilers like *Pseudomonas* and the pathogens *E. Coli*, *Staph. aureus*, *Salmonella*, and *Vibrio parahaemolyticus*.

Good Manufacturing Policy

Many food processing companies have policies that require employees to use gloves when handling food. Do gloves help? The answer is maybe. Yes, they shield our hands, thus keeping us from directly touching food or food processing surfaces. However, we frequently contaminate our gloves, rendering them as hazardous as our hands alone. Gloves may help, but also may lead to a feeling of false security.

Beware of “GLOVE JUICE”

Glove Juice is the name given to the bacteria-rich moisture that forms inside rubber work gloves. Encased in the rubber glove, the skin gets warm and produces sweat. This warm, wet environment is the perfect environment for bacteria to multiply in. If a worker's glove is torn or nicked while working, an ultra-concentrated colony of germs is released, or if the glove is removed and the worker touches food or equipment, that same bacteria-laden moisture can immediately transfer contaminants from the hands

Solution: Proper hand hygiene using **Bac Stop 2 Sanitizing Foam Soap** and **Bac Stop 3A Hand Sanitizer Spray** before gloving will help reduce overall bacteria levels. **Bac Stop 2 Sanitizing Foam Soap** is tough on germs, but gentle on hands even with repeated use. **Bac Stop**

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3A Hand Sanitizer Spray has been tested against 26 pathogens commonly found in food processing environments and has tested 99.9999% (log6) effective. Simply put, the lower the number of CFUs (colony forming units) prior to gloving, the lower the risk of cross-contamination.

Example of a solid Hand Sanitation Policy

The following methods are proven hand sanitation procedures that help to protect the foods we produce:

1. Wear clean, sanitary gloves. Change them frequently and especially change them after they become soiled. Always remember that gloves you wear may frequently become contaminated with transient bacteria.
2. When changing gloves, remember to rewash and sanitize your hands before replacing gloves.
3. Wash your hands frequently. Wash before starting work and during work with a hand soap that contains an active biocide such as **Bac Stop 2 Sanitizing Foam Soap**. This biocide must be capable of sanitizing the hands. Good hand sanitizing soaps frequently contain iodine, quats, or phenols, and you must wash your hands for at least thirty seconds. Note: there are many products sold that are labeled anti microbial or antibacterial. These products might not contain enough biocide to sanitize the skin and are little better than regular hand soaps. Make sure the product you use is registered.
4. After washing your hands, sanitize them. Remember that no sanitizer will do a good job on dirty hands. Always be careful to use a product that is specifically formulated to sanitize hands such as **Bac Stop 3A Hand Sanitizer Spray**. Regular alcohol or poorly formulated products may actually cause an increase in the bacteria on the skin. The skin will dry and crack, thus making places for the bacteria to hide.
5. Use touchless dispensers such as the **Automyst 2 Touchless Dispenser or Spray Chems foot operated Dispenser** to apply the hand cleaner and sanitizer to lessen the chance of cross contamination

Following these methods will help protect us from the ravages of food poisoning. However, as with any type of sanitizing procedure, follow directions. These methods must be properly used each and every time we work around food.

You always have time to wash your hands. Just ask mom.

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Products in this Tech Bulletin



Foot pedal operated dispenser



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Automyst 2 Touchless Dispenser

Bac Stop 2 Sanitizing Foam Soap

Bac Stop 2 is an ideal foaming soap for all food processing environments. Engineered with a powerful Benzalkonium Chloride formula, Bac Stop 2 enhances the skin's protective barrier while cleansing at the same time.

- Over 3,150 applications per gallon
- 0.12% Benzalkonium Chloride (BAC) formula
- pH balanced to skin (pH 5.5) and formulated with emollients to keep skin healthy
- Meets all USDA requirements for food handling
- Kosher, Pareve and Halal certified
- Rich, thick foam

Bac Stop 3A Hand Sanitizer Spray

Bac Stop 3A provides the maximum pathogen reduction available in a hand sanitizer. Its 71% Ethanol formula is delivered as an atomized spray to saturate fingernails, cuticles, cracks and crevices of the hands and fingers where pathogens hide.

- Formulated with dual moisturizers to help keep hands soft and healthy even with repeated use
- Meets all FDA (GRAS) and USDA requirements for food handling
- Atomized spray saturates nails and cuticles
- Kosher, Pareve and Halal certified
- 71% Ethanol formula

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