

# Setting Hand Wash Frequency Standards For Culinary

## Implementing a sustainable risk-based handwashing culture with data

MyWin™ is a simple system to engage food workers in setting their hand wash frequency and thus owning the accountability.

**1. Initial estimates.** First, small groups of workers and their supervisors or managers, 3-5 members, individually pencil in their view of hand washes needed for each of the nine situations listed. Relevant policies should be reviewed to remind workers for instance that every glove change might require 2 hand washes.

**2. The collaboration.** The total hand wash numbers can vary widely, commonly from 8 - 32 for an 8-hour shift, but are narrowed through group discussion when they are asked to agree on a single standard to be expressed in Hand Washes per Employee Hour, HW/EH. Total Hand Washes are divided by individual Employee Hours per shift, yielding the MyWin accountability.

In these collaborations, a buddy system is setup to guarantee full participation, including those less proficient in English. New employees are on-boarded in the same way.

**3. Agreed standard.** After all the staff and management have completed the exercise, the multiple small group views are collected and a recommendation is put forth for review by Quality Assurance, Operations and Risk Management. Once an agreed standard is confirmed, it is shared via line management and provided to Training as the number expected in defining and celebrating success.

The team now owns their *Win* factor and supervision becomes their coaching staff.

**4. Automate the reporting.** For those facilities having added, or planning to add, Electronic Hand Hygiene Monitoring (EHHM) technology, this template serves to set the hand wash number for the shift, labeled the OurWin™ factor. It is based on a combination of history and man-hours scheduled. Electronic readers will gather real hand wash data and serve it up in real-time to workers via a [HACCP-Hands ScoreBoard](#) which is a monitor placed in view of the staff.

**5. Custom reports.** For some operations the "Scoreboard" is the only report needed, leaving no paper trail. Others may want to dive deeper and check handwashing washing by time period or by hand sink. An array of reports are available for printing and sharing but operators are advised that there is a risk of appearing complicated when reporting goes beyond a need-to-know basis.

Meals Served (MS) as another potentially useful denominator to monitor hand washes per person served - the CulinaryWin™ (HW/MS).

A dashboard can be customized to meet operator policies and workflow. It is usually located on the desk of the supervisor and/or the PIC, Person-In-Charge. It can also be duplicated regionally or for headquarters if desired.



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