

HandsOn™ Handwashing Training System

Visualized and Personalized Germ Removal



handwashingforlife®



Serve Ready™ Hands Start Here

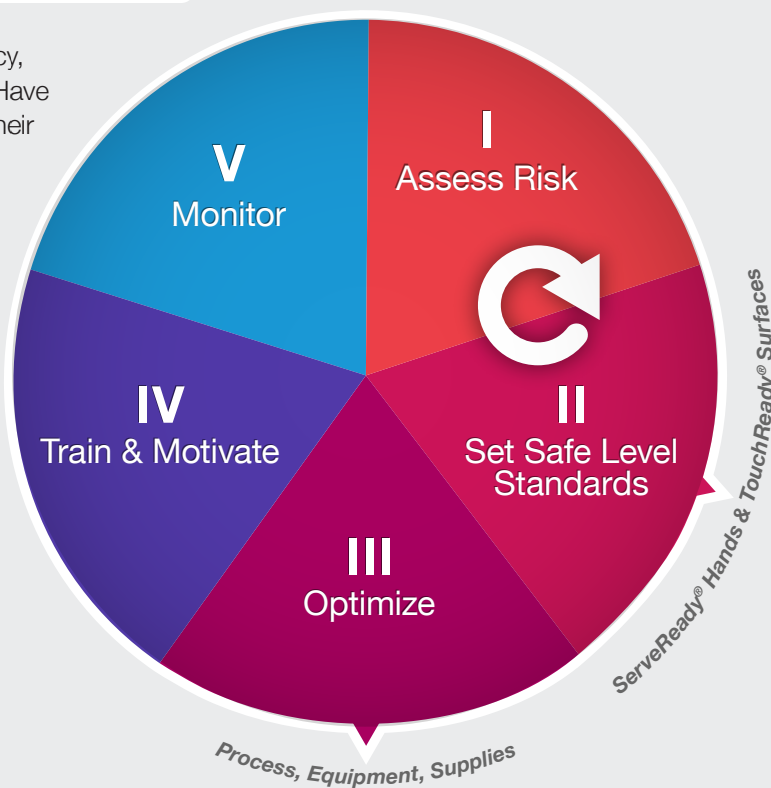


- View the Why segment of the Why/When/How Foodservice video.*
- Set & agree the Quality standard using the ProGrade template.
(Review/confirm established handwashing policies & process, always using paper towels for drying.)
- Set the Frequency standard using the MyQ HandsOn Safe Level Assessment Worksheet.*
- 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.

* Available at handwashingforlife.com