

handwashingforlife®

Overcoming Underwashing™

SaniTwice® System

The convenience of SaniTwice translates to frequent use and lower risk. Locate your SaniTwice set-up in the middle of the action, in full view of the people you serve, visually confirming your care for them.



On location training reminders are available for lamination and positioning directly on the Kimberly-Clark Pop-up Dispenser.

A staff training quiz and certification form are available at <http://www.handwashingforlife.com/handsonsystem/sanitwice>

Best Practice Endorsements:

The Handwashingforlife® Institute actively supports and recommends the products and services of members who meet the criteria for leadership in hand hygiene related interventions. These criteria include:

- + Product or service must meet Institute standard of Best Practice within applicable category.
- + Forum member must demonstrate commitment to advancing the Science of Hand Hygiene and be a top quartile supplier, as measured by: Customer satisfaction with initial product or service and follow-up support.

FoodHandler

Kleenex

Purell

handwashingforlife®

Overcoming Underwashing™

SaniTwice® System

The SaniTwice® System provides foodservice workers with a simple hand cleansing method and managers with an integrated training protocol for service situations where soap and water are not readily available and where hand soiling is light to moderate. Catering functions including buffet lines, portable bars and off-site events are examples where the SaniTwice® method can be used effectively, provided there is no handling of raw meats, fish or poultry.

The Science of SaniTwice®

The SaniTwice® principle is simple. Food Code compliant sanitizers containing appropriate levels of alcohol (65%+) will loosen, suspend and dissolve light soil, dirt and grease on the skin. Vigorous drying of your hands with a good paper towel before the gel/alcohol evaporates, will absorb and remove both the soil and many of the microbes. The application of sanitizer a second time, allowing it to air dry on your hands without wiping, kills remaining bacteria and virus.

SaniTwice® is the scientific equivalent of a handwash for light to moderately soiled hands. The method will work effectively with food safe gel type hand sanitizer where the alcohol level is 65%+. Some commercial formulations are available with boosted performance on norovirus.

Single-use paper towels are an integral component of SaniTwice®. A paper towel with high absorbency and good wet strength is recommended to effectively remove the suspended dirt, grease and germs. A hands-free dispenser for the paper towels is essential to prevent cross-contamination from levers. Electronic dispensing is preferred.

How to SaniTwice®

1. Apply a generous amount of Food Code compliant sanitizer (double the normal recommended dosage).
2. Scrub your hands for 20 seconds as if washing with soap and water. Insure sanitizer reaches between fingers, around/under fingertips, and your wrists.
3. While hands are still wet, use a clean paper towel and vigorously dry them. Discard used towels in wastebasket.
4. After drying, apply a normal dose of sanitizer and let it air dry.
5. Don NSF certified gloves where applicable.

When to SaniTwice®

- When handwashing is necessary due to light or moderate soiling, but soap and water handwash facility is not available.
- Before and after setting up your work station.
- Just before serving your first guest.
- Before cutting fruit, handling garnishes or serving Ready-To-Eat food.
- After using your cloth "chefs" towel for any reason.
- Before and after using disposable gloves.
- Whenever your hands are lightly soiled, sweaty or may be contaminated.

Set up:

Check dispensers for supply quantities and functionality. Service as required.

Place the sanitizer and towel dispensers together in a safe and stable location.

Place dispensers conveniently close to the worker. Position wastebasket accordingly.

Important!

- SaniTwice IS NOT an alternative to handwashing at the beginning of the shift or after visiting the restroom.
- If there is a choice between SaniTwice and using soap and water to wash hands, use soap and water.
- Always use soap and water when heavy soil loads are involved.
- When handling ice, food, garnishes, condiments etc, AVOID DIRECT BARE-HAND CONTACT by using scoops, tongs, picks or clean single-use gloves.

Quiz & Commitment

**SaniTwice®
System**

	True	False
1] The best locations for SaniTwice are catering lines at buffets, portable bars and off-site events.		
2] SaniTwice is the scientific equivalent to handwashing with low and moderate soiling ONLY when soap and water is not available.		
3] SaniTwice is a substitute for wearing gloves or using scoops, picks, and tongs.		
4] I do not need to SaniTwice after wiping my hands with a chefs towel.		
5] Don NSF certified gloves where applicable to 5. Don single-use gloves where applicable.		
6] The best location for the SaniTwice equipment is in a quiet place away from the work station.		
7] The first step with SaniTwice is to apply the sanitizer and scrub your hands 15-20 seconds.		
8] When scrubbing your hands concentrate on your fingers, fingertips, and wrists.		
9] After scrubbing, wait for your hands to dry before wiping with the paper towel.		
10] The last step with SaniTwice is to apply the sanitizer a second time and let it dry, without wiping.		
11] At the set up point, I need to SaniTwice before starting set up.		
12] I must SaniTwice before serving the first guest.		
13] Whenever I take a break or interrupt my work I need to SaniTwice before restarting.		
14] SaniTwice replaces washing my hands after using the toilet.		
15] After touching my face, hair, or wiping a spill, I can use a towel to wipe my hands.		
16] Between serving guests and drinks, I need to SaniTwice.		
17] Between bussing a table and serving drinks, I need to SaniTwice.		

I have completed the SaniTwice Training and understand why, when and how to use.
I agree to clean my hands by this method when soap and water are not readily available.

Sign Name

Date

Print Name

Employee Number