

# Hand Sanitation

## Options available

- ❖ Antiseptics
- ❖ Hand sanitizers
- ❖ Skin protectants
- ❖ Gloves

# **Handwashing should take place :**

- **Before starting work**
- **After any absence from a work station**
- **After blowing nose or touching face or hair**
- **After restroom use**
- **After breaks**
- **After handling dirty or raw materials**
- **After performing maintenance on equipment**
- **After picking up objects from the floor**

# Antiseptics

- **Alcohol - used in concentrations of 62-72%**
- **Iodine and iodophors - used in handwashing formulations**
- **Chlorhexidine gluconate - used in handwashing formulations**
- **Chloroxylenol - used in skin formulations at 0.3-2.5%**
- **Triclosan - used in handwashing formulations**

# Soap

- **Standard soap uses detergent action to physically remove microorganisms from the skin.**
- **Soap formulations may be supplemented with chemical antiseptics to increase effectiveness.**

# Hand Sanitizers

- **Use alcohol to kill microorganisms without water**
- **Usually contain a moisturizing component to counteract drying effect**
- **Most effective when used in conjunction with handwashing with soap**

# **Skin Protectants**

- **Includes creams and lotions to provide a protective barrier over the skin**
- **Helps to prevent skin shedding, which may lead to increased microorganism-shedding from skin**
- **Most effective when used in conjunction with handwashing with soap**

# Gloves

- **Gloves must NOT be used in place of proper handwashing**
- **Gloves are most effective when an antimicrobial handwash is used on hands before and after wearing gloves**
- **1999 Food Code requires food service workers use gloves when handling ready-to-eat food products**