

Promoting a Healthier Washroom.

HandleHygiene[®].com

KEEPING CLEAN HANDS..... CLEAN!!!

*“There is now compelling evidence that contaminated surfaces
contribute to the transmission of Pathogens.”*

[Jonathan A. Otter, PhD](#)





INTRODUCTION:

Handle Hygiene is a unique and **patented** system for keeping washroom door handles free of germs.

It automatically disinfects the exit door handle after each use, preventing microorganisms that cause infection accumulating on its surface in between cleans.

Numerous studies show how easily these commonly touched handles become contaminated, how they harbour contaminants that cause infection, and create a potential **health-hazard** for those who touch them.

Handle Hygiene is a **scientifically-proven** system that supports both:

The EU directive - **The Safety, Health, and Welfare at Work (Biological Agents) Regulations 2020**

The U.S. OSHA - **Occupational Safety and Health Standards - No.1910.1030**

These regulations require that particular attention must be given to managing the risk from infection, which will include hazard identification, assessment of the level of risk and who it can harm, as well as implementation of control measures to eliminate the risk where possible.

Handle Hygiene supports best practice by employers and service providers at all levels, honouring their obligations for a **Duty of Care**.

“Just because you washed your hands - it doesn’t mean the person before you did.”

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Handle Hygiene has been scientifically proven in a study at the National Orthopaedic Hospital, Dublin, which was subsequently peer reviewed and published in - “Journal of Hospital Infection”. (www.handlehygiene.com)

While **Healthcare** is a primary target for Handle Hygiene, other major areas of importance include,

- **The Hospitality sector, including hotels, bars and restaurants.**
- **The Food industry.**
- **Schools and Educational facilities.**
- **Office Buildings.**
- **Manufacturing facilities.**
- **Government facilities.**
- **Nursing and Care homes.**
- **Sporting Venues.**
- **Cruise Ships.**

In-fact any facility catering for numbers of people who share commonly used toilets.

“Special attention should be given to sanitation or toilet facilities as these are often areas that are heavily contaminated and reservoirs of infection.”

(World Health Organisation’s Guidelines on Core Components of Infection Prevention and Control.)



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KEEPING CLEAN HANDS..... **CLEAN!!!**

Just because you can't see them – it doesn't mean they're not there!

Microbial growth develops rapidly on common and frequently touched surfaces in between cleans, to only clean high risk handles 2 or 3 times a day or whenever visibly required is simply not reliable enough anymore. The Handle Hygiene system ensures commonly touched handles are not just clean, **but microbially clean - 24/7.**



Without Handle Hygiene

Typical microbial samples taken from 2 toilet door handles using contact slides. One **without** a Handle Hygiene system and one **with.** →

← visual observation would not see this growth, the more growth that develops the greater the risk for opportunistic pathogens that spread disease.



With Handle Hygiene



What Infection Control people say:

“The format of the study and the results are impressive. I wish that there were more studies along these lines, rather than unsubstantiated claims, which are all too common in my experience.”

Hilary Humphreys MCN 05460 - Senior Clinical Educator

(A consulting microbiologist, who has led numerous working parties that developed clinical guidelines for healthcare in both Ireland and the UK. with over 170 publications)



“It is easy to see how implementation of the Handle Hygiene system could help improve hygiene and reduce risk in those environments.”

R. J. Russell Ph.D.

Adjunct Associate Professor of Microbiology - (A senior lecturer in microbiology with expert knowledge of sterilisation and decontamination with over 40 publications)



“Your results look very promising to me. There is plenty of room for antimicrobial door handles! The more, the better.”

- **Dr S. J. Dancer**, Professor of Microbiology, Edinburgh Napier University, Scotland.

- *Consultant Microbiologist, NHS Lanarkshire, UK. – (Prof. Stephanie Dancer is an IPC specialist with over 150 publications on hospital cleaning, antimicrobial management, infection control and MRSA)*

WHY HANDLE HYGIENE?

Good Washroom Hygiene is fundamental to reducing the spread of germs in any built environment.

Washrooms are easily contaminated due to their frequent and common use and are recognised by the World Health Organisation (WHO) as a major source for infectious contaminants that spread diseases.

The washroom exit door handle is one of the most commonly touched surfaces of all, touched by hundreds of people every day, many of whom statistically will not have washed their hands after using the toilet.

These handles are known fomites and due to their frequent use, create a real challenge for standard cleaning procedures alone to maintain them at a safe microbial level.

Prof. Charles Gerba of the American Microbiology Society, an expert on risk assessment, demonstrated in one of his studies just exactly how great a risk contaminated washroom door handles create in an enclosed environment.

[How Quickly Viruses Can Contaminate Buildings -- From Just A Single Doorknob](#)

Maintaining Washroom Hygiene is a legal responsibility under Health and Safety regulations, Handle Hygiene through its continuous disinfection after every use, ensures compliance with both the following:

EU directive - **The Safety, Health, and Welfare at Work (Biological Agents) Regulations 2020**

The U.S. OSHA - **Occupational Safety and Health Standards - No.1910.1030**



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Thank You.

FOR FURTHER INFORMATION REGARDING OUR PEER REVIEWED STUDY AND
PUBLICATION IN
- **JOURNAL OF HOSPITAL INFECTION**

VISIT

www.handlehygiene.com