

## HandGiene's Unique System Provides

- *A comprehensive, all inclusive, turn-key solution to hand-wash monitoring concerns.*
- *a soap or hand-sanitizing solution that complies with hand-washing requirements by taking 15 seconds of friction to dissipate.*
- *a reporting system that allows for internal review and re-training of staff as well as easy documentation of compliance that meets government regulations, HACCP and ISO-9000 standards.*

Let Your Patients,  
Clients, & Customers Know...



# Hand Wash Monitoring System Provides Full Accountability

**RFID-enabled system that is...**  
*As Simple as Washing Your Hands™*



## HandGiene Corp.

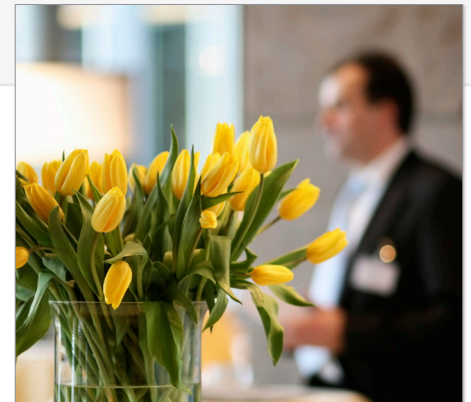
### HANDGIENE FOR **HOSPITALITY**

Norovirus, Listeria, Salmonella, E.Coli as well as other pathogens wreak havoc with the hospitality industry.

Salmonella alone accounts for \$1 billion annually in direct and indirect medical costs, according to the Centers for Disease Control and Prevention.

Seasonal flu epidemics kill 36,000 annually, many of whom are retirees.

The U.S. hospitality industry has 15 million employees, each one of whom could be a threat to a guest's well-being.



[www.HandGieneCorp.com](http://www.HandGieneCorp.com)

# EDUCATION IS THE KEY, BUT **MONITORING** WITH **ACCOUNTABILITY** IS THE **ANSWER**™

## RFID Technology

With RFID technology, the HandGiene sensing system monitors and provides accountability of adherence to established hand-wash protocols.

It automatically verifies hand-washing compliance.

The automated reporting makes it easy for administrators to track hand-washing compliance rates of covered employees in real time.

## How the HandGiene System Works

Each individual employee wears an RFID-embedded name tag or wristband.

The integrated sensing system monitors all circumstances of compliance or non-compliance with established hand-hygiene protocol.

The HandGiene system dispenses a metered amount of a proprietary hand-cleaning soap or hand-sanitizer that meets the facility's hand-hygiene protocols or guidelines.

A record of the hand-cleaning event is transmitted in real-time to a server that creates a permanent record in the database.

Even guests can be issued a temporary RFID tag.

Depending on the preferences, non-compliance can trigger alerts to administrators and supervisors.

## Benefits of Automated Monitoring

All hand-cleaning events are accurately and securely recorded.

Human error or bias in data reporting is eliminated.

Tracking of hand-cleaning occurrences will increase hand-washing frequency and reinforce good hand-hygiene practices.

Reports meet HACCP and ISO-9000 standards, as well as impending government regulations for documentation of hand-hygiene.

## Guest Registration

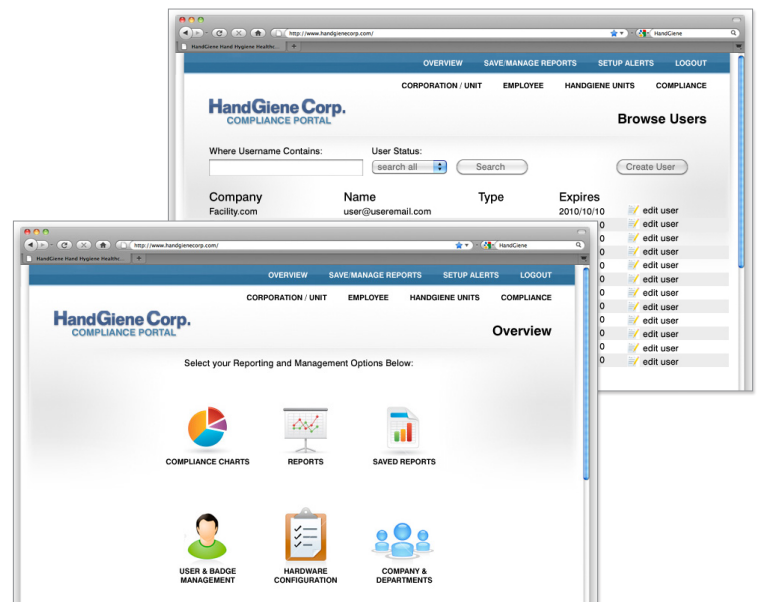
### Norovirus:

- Causes **267 million** cases of acute gastro-enteritis worldwide annually.
- Causes **23 million** cases of acute gastro-enteritis in the U.S. annually.
- Is the **most reported** viral infection after the common cold.
- Can result in continued **outbreaks** at one location.
- Costs nearly **\$750,000** for one incidence.
- Hand-to-hand transmission can be **cut down** by hand-hygiene controls.

## Web-based Administrative Software

Web-based software allows full administrative access.

Easy-to-use reporting functions are fully customizable.



THE HANDGIENE SENSING SYSTEM MEETS REGULATIONS FOR:

**HEALTHCARE RESTAURANT HOSPITALITY FOOD PROCESSING & PACKAGING EDUCATION VETERINARY**

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