

**1 IN 6**

**Americans (48 million people)** get sick, 128,000 are hospitalized and 3,000 die of foodborne diseases each year\*

\*<https://www.cdc.gov/foodborneburden/2011-foodborne-estimates.html>

Touching food with contaminated hands spreads foodborne illnesses like Salmonella, E. Coli, Staph, and diarrheal infection.

Germs can live on surfaces for hours – and even days

\*[https://www.cdc.gov/ounceofprevention/docs/oop\\_brochure\\_eng.pdf](https://www.cdc.gov/ounceofprevention/docs/oop_brochure_eng.pdf)

**UP TO 3 DAYS**

**89% OF OUTBREAKS**

are due to food contaminated by food workers

[https://www.cdc.gov/nceh/ehs/EHSNet/plain\\_language/Food-Worker-Handwashing-Restaurant-Factors.html](https://www.cdc.gov/nceh/ehs/EHSNet/plain_language/Food-Worker-Handwashing-Restaurant-Factors.html)



## HAND HYGIENE Fact Sheet

**MONOGRAM**  
CLEANING  DISPOSABLES

**CLEAN FORCE**<sup>™</sup>

**95% OF THE POPULATION**

says that they wash their hands after using a public toilet. However when 8,000 people were monitored across five large cities in the US, they found the actual number to be more like 67%.

**ONLY 5% WASH HANDS CORRECTLY**

<http://msutoday.msu.edu/news/2013/eww-only-5-percent-wash-hands-correctly/>

Scrub your hands for at least

\*<https://www.cdc.gov/handwashing/fact-sheets.html>

**20 SECONDS**



For more information, please contact your US Foods<sup>®</sup> representative or call 1.866.444.7450.

**US. FOODS**