



**SANITIMER®**

2317 Stonepark Place, McKinney TX 75071

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## SaniTimer® Impact Statement

### Hand Hygiene Needs

Hand hygiene is a common goal of most anybody in their day to day lives to cut down on bacteria and exposure to germs in efforts to curb illness. The practice of hand hygiene is even more critical in professional applications where the spread of bacteria is highly monitored and regulated as in the industries of healthcare and food service. In these two industries, professionals are taught, trained, and guided to adhere to strict regulations as set forth by the Centers for Disease Control (CDC) and local health authorities nationwide as they are dealing with patients and customers directly in a way where the customer or patient is most vulnerable to attack. By trusting that the professionals are taking the correct precautions, customers and patients are placing objects into their bodies, dealing with fluid and body matter transfer situations, or simply are offered up food and drink which can all be contaminated if not monitored correctly.

### Hand Hygiene Studies

For hundreds of years, the importance of hand hygiene has been highly regarded and studied and links are consistently shown to prove correlations between health and well-being in individuals where exposure to harmful germs and bacteria are at their peak. Organizations, universities, and authorities all over the world have done countless studies and evaluated statistics to prove effectiveness and need for hand hygiene. Hospital Acquired Infections (HAI) , is the 4th leading cause of death in the United States today and 20,000 of these cases are directly related to poor hand hygiene. Currently, studies show that only 40% of healthcare professionals engage in proper hand hygiene habits.

The CDC estimates that each year, roughly 1 in 6 Americans (or 48 million people) get sick, 128,000 are hospitalized, and 3,000 die of foodborne diseases. The World Health Organization states that up to 68% of food poisoning cases are directly linked to poor hand hygiene and cross contamination. Published studies in laboratories show that the removal of bacteria on the hands increases exponentially as the process continues. Direct research shows that 77% of bacteria removal comes AFTER the 12th second has elapsed during the 20 second total time frame recommended. Most people only wash their hands for roughly 8 or 9 seconds leaving the majority of bacteria still remaining on the hands while creating a false feeling of hand washing compliance.

### The SaniTimer® as a Solution

The SaniTimer® places the time requirement portion of hand hygiene immediately in the field of vision of the user and has visual and audio cues to assure hand hygiene time compliance. The timer is set for 30 seconds and not 20 as to account for hand hygiene preferences that are distinct to each individual. Our trials show that some individuals like to warm the water first, some like to pre rinse, and then there is the possibility of needing to step away to pump soap. The SaniTimer® accounts for all these and offers a proper hand hygiene habit creating tool at a very affordable price .