

# PROBLEM SOLVER

## COMBAT CROSS-CONTAMINATION WITH OXYBAC



**Problem:** 5.5million people are affected by food poisoning in the UK each year, according to the Food Standards Agency (FSA).

A foodborne illness can originate from several sources but it is clear that robust hand hygiene is vital for safe food production. Poor personal hygiene accounts for up to 40% of food related outbreaks,<sup>1</sup> yet only 47% of staff wash their hands before preparing food<sup>2</sup>

**Solution:** Food sector specialists, Deb, provide a comprehensive hand hygiene package for the workplace incorporating, specialist advice and surveys, training resources and high performance products. **OxyBAC®** is their HACCP certified antimicrobial hand wash, effective against bacteria and many common viruses. An enhanced formulation is now available – the faster-acting OxyBAC® works in half the time, just 30 seconds of contact time delivers a 99.999% kill rate.

Gentle on the skin and with no toxic residue, it's safer for the environment too. OxyBAC® forms part of Deb's specialist range for the Food industry.

Source: <sup>1</sup> Journal of Extension, 2009, Vol 47, No. 1. <sup>2</sup> Food Standards Agency (FSA)

Food and  
Beverage



**HANDS ON  
FOOD SAFETY**

Ref: PS077

Let's make industry work better

**ERIKS**