





Hand hygiene is critical to safety in the food industry

Itram Higiene has a wide range of chemical specialties, detergents and disinfectants, application and dosage systems. It also offers technical advisory services and specialized consultancy in the field of food hygiene.

HAND HYGIENE

Itram Higiene focuses its activity on hygiene and safety for the food industry. Washing hands is a key action to prevent food contamination by handlers.

Pathogenic bacteria can spread through the food production area through the hands, utensils or surfaces. Therefore, washing hands carefully and as often as necessary is essential for safe handling of food. Bacteria and viruses are present both in the environment and in the skin of the person who does not wash his hands and are transferred to the food he handles. Already in food, bacteria can multiply and cause disease. One of the best ways to prevent them is to wash your hands with soap and water and then apply a disinfection step.

HOW TO WASH YOUR HANDS

* World Health Organization recommended hand washing and disinfection steps.



Soak your hands with



Place in the palm of your hand a sufficient dose of product to cover all surfaces.



Rub your palms at each



Rub your palm against the back on the left, intertwine your fingers and vice versa.



Rub your palms at each other, fingers intertwined.



Rub the back of your fingers with the palm of your opposite hand, holding your fingers.



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Rub with a rotational
motion your left thumb,
trapping it with the right
hand board and vice
versa.



Rub your right fingertips against your left palm, making a rotational motion and vice versa.



Rinse your hands with water



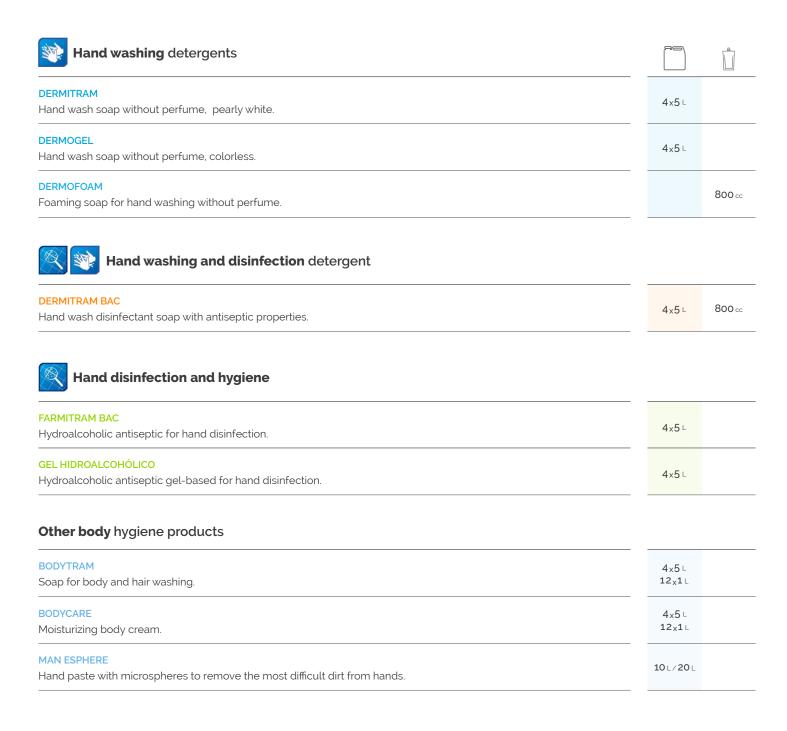
Dry with a disposable towel...



Use the towel to turn off the faucet.



Your hands are safe.



DOSIFIERS AVAILABLE

Itram Hygiene has different models of dispensers according to the needs of the customer.









*The soap-in-bag format is combined with dispensers that allow the creation of systems that guarantee the absence of germs, since the loads have a seal.





