

KAY® Hand Hygiene Program



HELP PROTECT YOUR GUESTS AND YOUR BRAND

The evolution of hand hygiene in an effective, efficient and simple system.



KAY® PROGRAM

ECOLAB®



An estimated
**80% OF ALL
INFECTIONS**
are transmitted by hands.¹

54% of QSR workers
DON'T properly and
**ADEQUATELY
WASH** their hands.²

Effective handwashing is one of the most important ways to help prevent the spread of foodborne illness and is critical for guest safety and brand protection.

Handwashing Matters. Everywhere It Matters.™

¹ <http://www.cdc.gov/cdctv/handstogether>

² <http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodborneIllnessRiskFactorReduction/ucm093386.htm>



An effective, efficient and simple handwashing system



THE NEW GLOBAL KAY® HAND HYGIENE PROGRAM COMBINES INNOVATIVE TECHNOLOGY with industry-leading formulas to help drive food safety and operational efficiencies in an easy-to-use, sleek design. Combined with restaurant-level coaching and reinforcement of proper handwashing procedures, we offer a comprehensive solution aimed to help protect your guests and your brand.

Help protect your guests and your brand

- Touch-free dispensers help protect against the risk of cross-contamination and increase usage.³
- Antimicrobial protection in the manual dispenser pushbar works continuously to inhibit the growth of bacteria, mold and mildew.

Improve your operational efficiencies

- Energy-saving touch-free dispenser provides longer battery life and requires fewer battery change-outs.⁴
- HDPE bottle is recyclable and helps evacuate up to 99% of product - reducing waste.
- Patented Clean Tip™ Pump pulls excess product in to help avoid drips and clogs for less cleanup.

Streamline your operations

- Same unit dispenses all types of product - foams, gels and liquid.
- Same product bottle fits both manual and touch-free dispensers - reducing the number of SKUs required.

³ Studies have found that hand sanitizer from a touch-free dispenser was used 33% more frequently than from a manual dispenser: American Journal of Critical Care 2005; 14:304-411.

⁴ Over the course of 50 months at 50 actuations per day in comparative testing using KAY's Nexa touch-free dispenser and a leading competitor's dispenser.

Products and dispensers

The KAY® Hand Hygiene Program features two dispensing dose options and two colors to meet the hand hygiene needs of your restaurant. The comprehensive program includes a line of foam, gel and liquid hand care products that are ideal for the foodservice environment.

Touch-Free Dispenser



Classic size

Manual Dispenser



Classic size

DISPENSERS	WHITE	BLACK
Classic Touch-Free Dispenser (1250 ml)	92211376	92211379
Classic Manual Dispenser (1250 ml)	92214116	92214118

Classic size: 11.1" x 6.1" x 4.0"

PRODUCT	BENEFITS	4 x 1250 ml
	KAY® QSR Foaming Antibacterial Hand Soap Rich lather foam hand soap contains a balanced blend of emollients and cleaning surfactants. Foam lathers quickly, covers well and rinses easily. Kills 99.999% of common foodborne bacteria.*	1110209
	KAY® QSR Antibacterial Hand Soap Mild liquid hand soap with a blend of emollients and cleaning surfactants is gentle on hands. Kills 99.999% of common foodborne bacteria.*	1110238
	KAY® Lotion Hand Soap Extra mild, glycerin-based formula is ideal for frequent handwashing.	1110242
	KAY® Foaming Hand Sanitizer Quat-based foam hand sanitizer covers hands easily. Meets hand sanitizer requirements of section 2-301.16 of the 2013 US FDA Model Food Code.	1110233
	KAY® QSR Hand Sanitizer Quick-drying alcohol-based gel hand sanitizer is ideal for foodservice environments. Meets hand sanitizer requirements of section 2-301.16 of the 2013 US FDA Model Food Code.	1110236 (4 x 1200 ml)

*In-vitro testing.

For more information or technical assistance:

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www.ecolab.com