



A solution that motivates and empowers your business.

Hand hygiene in the food service business plays an important role in the minimization of spreading germs and viruses. A recent study from the Deb Group estimates that 39 percent of food service employees neglect to wash their hands after using the restroom, and 53 percent don't perform proper hand hygiene prior to preparing food. By implementing digital tools within the facility, food processing facilities and restaurants, both large and small, can help make it easier to motivate, track, and document hand washing compliance.

How it works

Using an AiRISTA Flow real-time location system (RTLS) solution, dashboard style data and detailed reports can tell managers or health



inspectors when, where, and how frequently employees have executed a cleanse. With a customizable configuration, each facility can collect and present their AiRISTA Flow data in a manner best suited to help reach hand hygiene compliance goals. Facilities that elect to enable employee location tracking will also be able to determine whether a cleanse was executed by an individual in a certain vicinity, such as a specific kitchen area or restroom. The facility does not have to replace their existing soap and alcohol dispensers and may elect their favorite solvents to dispense thanks to the flexibility offered by AiRISTA Flow.



The AiRISTA Flow Hand Hygiene solution helps businesses not only track hygiene performance with simplified documentation, but it has the ability to change the way employees and food service facilities approach the topic. AiRISTA Flow Hand Hygiene Solutions alongside employee training and other compliance initiatives help build a culture of positive hand wash behavior. Proper hand hygiene with location intelligence technology could potentially save lives in the food service sector as well as help prevent facilities from receiving negative publicity or fines.