**Conference for Food Protection**

**2014 Issue Form**

**Internal Number: 087**

**Issue: 2014 III-016**

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| **Council Recommendation:** | Accepted asSubmitted |  | Accepted as Amended |  | No Action |  |
| **Delegate Action:** | Accepted |  | Rejected |  |  |  |

*All information above the line is for conference use only.*

**Title:**

Hand Drying With Disposable Paper Toweling

**Issue you would like the Conference to consider:**

Better handwashing protocols specify disposable paper towels or continuous towel systems as they add a valuable friction factor, significantly increasing cleaning, perhaps even doubling it when measured in log reduction. This is a benefit unavailable to all styles of air dryers, warm air or air blade. For this reason the Department of the Army in Technical Bulletin (TB) MED 530 specifies either disposable paper or continuous fabric roll towels be used at all handsinks used by employees.

The effectiveness of the additional cleaning is inversely proportional to the duration of scrub times. We know by observation that few are washing their hands for 20 seconds with 10-15 second scrub times as prescribed in Section 2-301.12 of the 2013 Food Code. This makes the paper towel an important adjunct to cleaning as well as facilitating good and fast drying.

**Public Health Significance:**

Poorly rinsed food-handling hands increases the risk of transfer of loosened contaminants directly to food or frequently touched shared surfaces, thus risking the public's health. Now that we know the outbreak-leading pathogen, norovirus, is living for longer periods on both animate and inanimate surfaces, more effective protocols are in order**.**

Most quick-serve and casual dining restaurants have restrooms used jointly by customers and food workers. Both groups need good handwashing where norovirus is the primary concern

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA recommending the 2013 Food Code be amended as follows (language to be deleted in strikethrough format):

**6-301.12 Hand Drying Provision.**

Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with:

(A) Individual, disposable towels; Pf

(B) A continuous towel system that supplies the user with a clean towel; Pf

(~~C) A heated-air hand drying device; Pf or~~

~~(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.~~

**Submitter Information:**

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**Attachments:**

* "European Tissue Symposium; Univ. of Westminster Hygiene Study"
* "The Hygienic Efficacy of Different Hand Drying Methods"

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.