



DR. WEIGERT
Systematic Hygiene

Hands & Skin



triformin[®]
safeDIS

Hygienic Hand Disinfection in
the Food Processing Area.

Hygienic Hand Disinfection – Take Responsibility!

Hygiene safety is a must in all areas of food processing and preparation. Since food is quite often contaminated by manual contact, correct and regular hand hygiene is vital for food quality.

Hygienic hand disinfection prevents infections spreading and interrupts the infection and contamination chain. Washing your hands with soap only means that your hands are clean but bacteria and viruses are not removed to such an extent that the transmission of germs is safely eliminated. The selection of suitable hand disinfectants, specially developed for the food area, is therefore important to increase hygiene safety in food processing. The correct rubbing method is also essential in hand disinfection in order to ensure full coverage and effectiveness.

The rubbing method for hygienic hand disinfection according to European Standard EN 1500* provides guidance for covering all areas of the hands:

Apply disinfectant onto the clean and dry hands and rub it into the hands and wrists, making sure that the skin is thoroughly wetted. Ensure that all areas of the hands are covered. When all six steps are complete, repeat the individual steps until the prescribed contact time has been reached. If necessary, apply the disinfectant repeatedly; the hands must be kept wet for the entire duration of disinfecting.

6 Steps of the Hygienic Hand Disinfection

Hand disinfection according to the European Standard EN 1500.



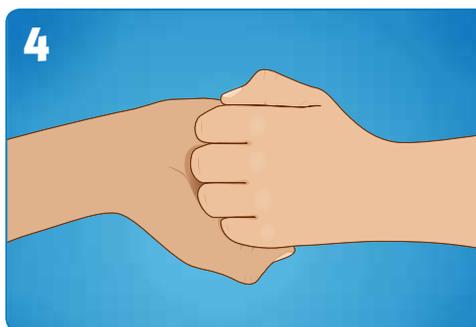
1 Rub the disinfectant between the palms and onto the wrists.



2 Rub the right palm over the back of the left hand, and vice versa.



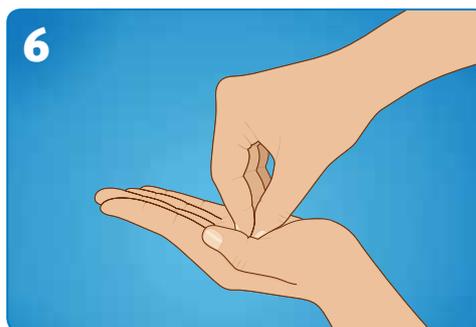
3 Rub both palms against each other, with the fingers spread out and intersecting.



4 Clasp the upper side of the fingers with the palm of the adjacent hand.



5 Rub the right thumb circularly in the closed palm of the left hand, and vice versa.



6 Circularly move the closed fingertips of the right hand on the left palm, and vice versa.

triformin® safeDIS – Personnel Hygiene in the Food Processing Area

triformin® safeDIS

An alcohol-containing rub-in disinfectant for hygienic hand disinfection, specially developed for the food processing area.

No product-specific odour remains on the hands after using triformin® safeDIS.

- For hygienic hand disinfection in all areas of food processing and preparation.



10 L canister
3242 30



10 x 1 L
3242 48



20 x 500 ml
3242 63

Application and Dosage:

triformin® safeDIS acts quickly and extensively – it is bactericidal, yeasticidal and effective against viruses, including noroviruses. triformin® safeDIS is very gentle to the skin.

The ready-for-use solution is rubbed into the dry and clean hands, e.g. before starting work, after breaks, after removing gloves, after using the toilet, after finishing cleaning jobs or dirty work, after touching soiled items and packaging or after handling critical foodstuffs (meat, poultry, fish and eggs), and is not rinsed off.

- For hygienic hand disinfection, rub a sufficient quantity of undiluted triformin® safeDIS into the hands so that the entire surface of the hands including the problematic areas (surfaces between the fingers, fingernails) are wetted for 30 seconds.



Sponsor
Clean Hands Campaign

Application recommendation:

Hygienic Hand Disinfection
Bactericidal, yeasticidal and virucidal activity

3 ml – 30 seconds

triformin® safeDIS is also effective against viruses, including noroviruses!

Our **Competence** – Your **Benefit**:

- Safe and comprehensive effectiveness, after only 30 seconds; bactericidal, yeasticidal and virucidal (including noroviruses), VAH¹-listed
- With moisturiser
- Alcohol-based, free of perfumes and colouring agents, no residue after drying



- Effective interruption of the infection chain, high level of food safety; no unnecessary delay between work activities
- With skin-care component; excellent skin tolerance, confirmed in dermatological reports
- Neutral odour after drying, no potential effect of aromatic substances on foodstuffs



DR. WEIGERT
Systematic Hygiene

Always on Hand
to Help with Hygiene –
**in Europe and Around
the World.**



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