

HandGiene's Unique System Provides

- *A comprehensive, all inclusive, turn-key solution to hand-wash monitoring concerns.*
- *a soap or hand-sanitizing solution that complies with hand-washing requirements by taking 15 seconds of friction to dissipate,*
- *a reporting system that allows for internal review and re-training of staff as well as easy documentation of compliance that meets government regulations, noted by the Joint Commission, HACCP and ISO-9000.*

Let Your Patients,
Clients, & Customers Know...



Hand Wash Monitoring System Provides Full Accountability

RFID-enabled system that is...
As Simple as Washing Your Hands™



HandGiene Corp.

Education is the Key, But Monitoring with Accountability is the Answer™

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HEALTHCARE

Healthcare-associated infections (HAIs) such as *MRSA*, *C.diff* and *norovirus*, are one of the leading causes of death in the U.S., costing \$35 to \$45 billion annually.

Each year, approximately 2 million patients in U.S. hospitals develop HAIs and 100,000 die, according to the Centers

for Disease Control and Prevention (CDC).

On average, this “never-event” requires eight more days of hospitalization and adds up to \$60,000 to the cost of the hospital stay. As a result, insurance no longer covers the cost of many HAIs.



RESTAURANTS

Each year, there are approximately 82 million food-borne illnesses in the U.S., 2 million in the United Kingdom and 750,000 in France.

The cost in the U.S. alone is \$152 billion annually in direct medical expenses and lost

productivity, health experts estimate.

In addition to *Salmonella*, restaurant owners and operators also have to deal with *Campylobacter jejuni* and *E.Coli*.



HOSPITALITY

Norovirus, *Listeria*, *Salmonella*, *E.Coli* as well as other pathogens wreak havoc with the hospitality industry.

Salmonella alone accounts for \$1 billion annually in direct and indirect medical costs, according to the Centers for Disease Control and Prevention.

Seasonal flu epidemics kill 36,000 annually, many of whom are retirees.

The U.S. hospitality industry has 15 million employees, each one of whom could be a threat to a guest’s well-being.



GROCERY

E. coli and *Salmonella* recalls plague the grocery industry.

Every year at least 2,000 Americans are hospitalized, and about 60 die as a direct result of *E. coli* infections and its complications, the Centers for Disease Control and Prevention estimates.

A 2005 study estimated the annual cost of *E. coli* alone to be \$405 million (in 2003 dollars). The number in millions—\$370 in deaths, \$30 in medical expenses and \$5 in lost productivity—do not include the cost of lawsuits.



EDUCATION

Schools do have to worry about food-borne illnesses, especially *Clostridium perfringens*, the “cafeteria” germ, one of the most common bacterial pathogens.

An even greater concern, however, are outbreaks of airborne virus such as colds and seasonal flu. Every year 22 million school days are lost due

to colds. Children missed four days of school each from the flu.

As a result of the H1N1 virus, at least 100 U.S. schools closed in 2009 because of confirmed or probable cases. Some 136,000 children had to stay home.



VETERINARY

Many infectious diseases that are now resistant to antibiotics not only affect people, but animals.

Without proper hand-hygiene, these diseases can be transmitted from animals to people and other animals.

Other bacterial diseases also can be passed from animals to

humans. *Streptococcus* and *Helicobacter pylori* can spread from dogs or ferrets to humans.

Parrots, rabbits, reptiles, mice and monkeys carry zoonotic diseases as do most companion animals.



EDUCATION IS THE KEY, BUT **MONITORING** WITH **ACCOUNTABILITY** IS THE **ANSWER**™

In 2007, the CDC reported that more than 2 million patients developed healthcare-associated infections such as MRSA and C-Diff. More than 100,000 people died as a result.

Each incidence can cost up to \$60,000. The total cost is estimated to be \$35 to \$45 billion dollars annually.

There are 82 million food-borne illnesses in the U.S. annually, costing \$152 billion a year.

Seasonal flu kills 36,000 people every year and costs the economy more than \$80 billion annually.

RFID Technology

With RFID technology, the HandGiene sensing system monitors and provides accountability of adherence to established hand-wash protocols.

It automatically verifies hand-washing compliance.

The automated reporting makes it easy for administrators to track hand-washing compliance rates of covered employees in real time.

How the HandGiene System Works

Each individual employee wears an RFID-embedded name tag or wristband.

The integrated sensing system monitors all circumstances of compliance or non-compliance with established hand-hygiene protocol.

The HandGiene system dispenses a metered amount of a proprietary hand-cleaning soap or hand-sanitizer that meets the facility's hand-hygiene protocols or guidelines.

A record of the hand-cleaning event is transmitted in real-time to a server that creates a permanent record in the database.

Anyone such as visitors can be issued a temporary RFID tag.

Depending on the preferences, non-compliance can trigger alerts to administrators and supervisors.

Benefits of Automated Monitoring

All hand-cleaning events are accurately and securely recorded.

Human error or bias in data reporting is eliminated.

Tracking of hand-cleaning occurrences will increase hand-washing frequency and reinforce good hand-hygiene practices.

Reports meet Joint Commission, HACCP, ISO-9000 specifications as well as impending government regulations for documentation of hand-hygiene.

Let Your Patients,
Clients, & Customers Know...

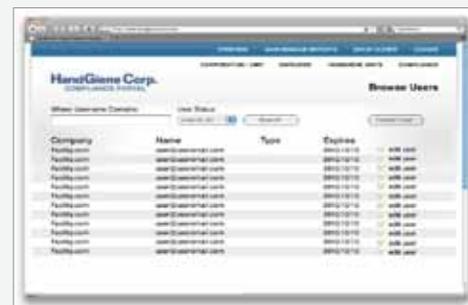


“Clean Hands WORK HERE”™ marketing material and signage is included with the HandGiene system.

Web-based Administrative Software

Web-based software allows full administrative access.

Easy-to-use reporting functions are fully customizable.



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